

Always drink
responsibly!

Draft Beers

Bud Light
Miller Lite
Yuengling

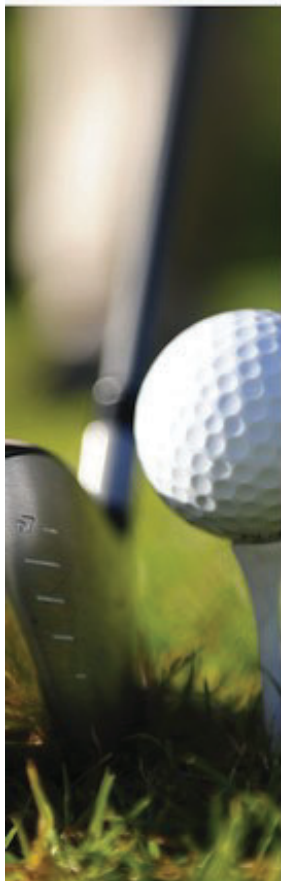
M-43 N.E. IPA
Sam Adams Seasonal
Sweetwater 420
Creature Comforts Tropicalia
Classic City Lager
Terrapin High & Hazy
Corona Premier
Ninja vs. Unicorn DIPA

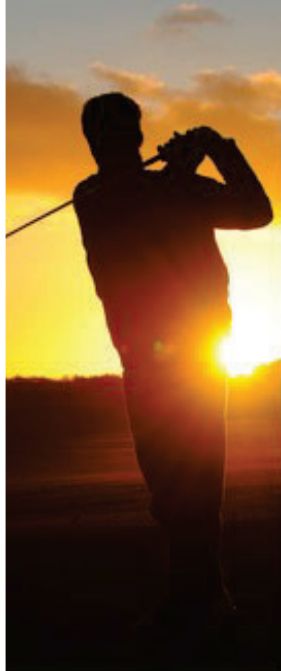
Bottle and Can Beer

Domestic:
Blue Moon
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
O'Doul's Non-
Alcoholic
Yuengling

Craft Beers:
Bell's Two Hearted
Scofflaw Basement IPA
Wicked Weed Pernicious IPA
White Claw
Scofflaw POG Basement

Imported:
Corona
Corona Light
Guinness
Heineken
Long Drink





Starters

Pretzel Bites

Served hot with Bavarian mustard and beer-cheese fondue- 7

Wings Over Berkeley

Ten crispy jumbo chicken wings tossed in your choice of: Buffalo, Lemon Pepper, Sweet Chili, or BBQ – 13

Sloppy Joe's Potato Skins

Fried potato skins filled with spicy sloppy Joe meat, topped with cheese sauce and green onions - 8

Chicken Fingers

Four jumbo chicken tenderloins fried golden brown, served with house made honey mustard and French fries - 11

Fried Green Tomato BLT

Three fried green tomatoes served on a bed of mixed greens with a house made bacon jam and goat cheese – 7

Spicy Deviled Eggs

Deviled eggs topped with chopped bacon and Sriracha sauce - 5

Tacos

Each taco platter includes two tacos with a choice of side. Additional charges may apply for substituting side items.

Buffalo Chicken Tacos

Golden fried chicken tossed in buffalo sauce with lettuce, tomato, blue cheese crumbles and blue cheese dressing on the side - 11

Mahi-Mahi Fish Tacos

Blackened or grilled Mahi-Mahi with a mango Pico – 11

Sloppy Joe's Tacos

Sloppy Joe's ground beef topped with lettuce, tomato, and shredded cheddar - 11

Ask your server
about daily
specials!

Soups and Salads

Soups du Jour

Chef's choice of homemade soup
Bowl - 6 • Cup - 3

Citrus Salmon Salad*

Mixed greens, shredded carrots, sliced orange, strawberries, grapes shredded coconut and pineapple wedges with a citrus vinaigrette - 15

Pecan Chicken Salad

Pecan encrusted chicken served on a bed of mixed greens with mandarin oranges, dried cranberries, red onions, chopped egg and shredded carrots with your choice of dressing - 15

Caesar Salad

Hearts of romaine tossed with shaved Asiago cheese and house-made croutons in Caesar dressing - 6
Add: Chicken - 6
Salmon - 10
Shrimp - 10

Par Three Salad

Choose three of the following items: homemade chicken salad, tuna salad, cup of soup, fresh fruit or a half turkey or ham sandwich - 10

Southern Chicken Salad

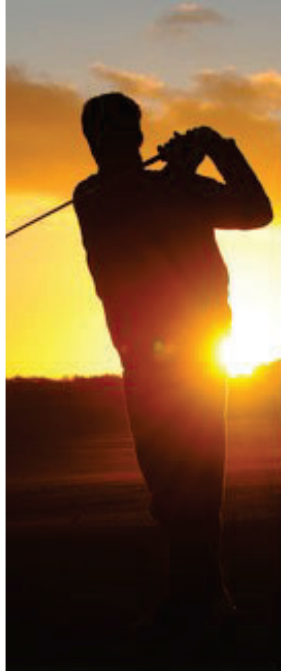
Chopped lettuce with tomatoes, onions, apple smoked bacon bits, cheddar cheese, carrots, and deviled eggs - 15

Chef's Salad

Mixed field greens topped with julienne ham, turkey, cheddar and Swiss cheeses, tomatoes, cucumbers, and egg
Full Portion - 13 • Half Portion - 10



*THESE ITEMS MAY BE UNDER COOKED OR RAW. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Order Take Out
770-448-8353 Ext.
2236



Sandwiches

All sandwiches come with a choice of side. Additional charges may apply for substituting side items.

Torrance Burger*

Half-pound of Angus beef served on a bun with lettuce, tomato, onion, and a dill pickle spear - 10

Build Your Own Burger

Start with our 8oz. Torrance burger and add your choice of toppings: cheese, bacon, fried green tomato, jalapeno, guacamole, salsa, grilled pineapple/ teriyaki, sauteed onions

Beef-N-Cheddar

Thinly sliced beef topped with cheese sauce and smokehouse fried onions piled high on a Challah bun - 13

Beyond Burger (GF)

A plant-based burger topped with lettuce, tomato, onion, and pickle on a Challah bun - 12

Blackened Chicken & Chipotle Sandwich

Blackened chicken topped with bacon and Swiss cheese served on a bun with Chipotle Ranch, lettuce, tomato, and onion - 11

Pastrami Reuben

Sliced pastrami piled high and served on marble rye with Thousand Island dressing sauerkraut, Swiss cheese, and a dill pickle spear - Pastrami - 13 • Turkey - 10

Quesadilla

A flour tortilla stuffed with chipotle chicken, onions, peppers, and cheddar cheese. Served with sour cream, salsa, and guacamole
Full - 12 • Half - 9

Build Your Own Deli Sandwich

Your choice of ham, turkey, pastrami, tuna salad, chicken salad or BLT with a selection of cheese: American, Swiss, cheddar, provolone or pepper jack on eight-grain, marble rye or white bread with a choice of side - 9

Traditional Club Sandwich

Boar's Head ham and turkey, Applewood smoked bacon, lettuce, tomato, and choice of cheese on eight-grain, marble rye or white bread with a choice of side - 11

Entrées

Available Thursday and Friday after 6pm
Entrées include a side salad with choice of dressing

14oz Ribeye Steak*

Served with loaded mashed potatoes and topped with garlic butter - 30

Sizzling Soy Salmon*

Served on a sizzling iron skillet with stir fry vegetables and a side of Jasmine rice - 21

Italian Marinated Chicken Breast

Sauteed chicken with blistered tomatoes and garlic butter, served with pesto-parmesan mashed potatoes and grilled vegetables - 18

Pork Schnitzel

Pounded thin pork tenderloin, breaded, and fried. Topped with cremini mushrooms and served with a side of mashed potatoes - 21



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ADDITIONAL OPTIONS

Blackened Mac N Cheese

Blackened chicken served over macaroni and cheese with broccoli and peppers – 15

Shrimp and Grits

Succulent Gulf Shrimp on pepper jack grits with tomato gravy, bell peppers, and Tasso ham
Lunch – 12 • Dinner – 17

Chicken Boule Pot

A hearty portion of Homemade chicken stew served in a Bread Boule – 14

Chicken Philly Wrap

Sauteed chicken with peppers and onions, provolone cheese wrapped in a flour tortilla
- 11

Sweet Chili Chicken Wrap

Fried chicken fingers tossed in sweet chili sauce with lettuce, tomato, and cheddar cheese
- 11

Children's Menu

Chef David's Toasted PB&J

Sandwich

With a bag of chips - 5

Two Chicken Fingers

With French fries - 5

Hot Dog

With French fries - 5

Grilled Cheese

With French fries - 5

Desserts

Pound Cake

With fresh berries - 6

Brownie Sundae

Warm chocolate brownie, vanilla ice cream, whipped cream, chocolate syrup and a cherry - 6

Vanilla Ice Cream

One Scoop – 3

Two Scoops -
4.50

Sides

SIDES •

French Fries • Home Chip Fries • Fresh Fruit •
Broccoli - 3

The following items may be substituted on
sandwiches for an additional charge.

Onion Rings • Sweet Potato Fries • Grilled Asparagus •
Sautéed Spinach • Macaroni and cheese- 3.50

Side Caesar or House Salad - 4

Thursday and Friday Night Only
Mashed Potato - 3



Order Take
Out
770-448-8353
Ext. 2236



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Hours of Operation

Fall / Winter 2021
November 7th - March 13th

Monday

Club Closed

Tuesday & Wednesday

Restaurant/Kitchen - 11am to 3pm
Bar - 11am to 7pm

Thursday & Friday

Restaurant/Kitchen - 11am to 9pm
Bar - 11am to 9pm

Saturday & Sunday

Restaurant/Kitchen - 7:30am to 6:30pm
Bar - 7:30am to 7pm

Reservations

Reservations are always appreciated and allow the Club to better serve our members. Contact Matis Armstrong at 770-448-8353 Ext 2324 or marmstrong@berkeleyhillsc.org to make your reservations or for more information!

Member Events

Be sure to join Berkeley Hills for our special Member Events including Live Music, Trivia Nights, Holiday Events and More! Details for these events can be found in your monthly newsletter and via emails from the Club. For additional information, call 770-448-8353 Ext 2324!

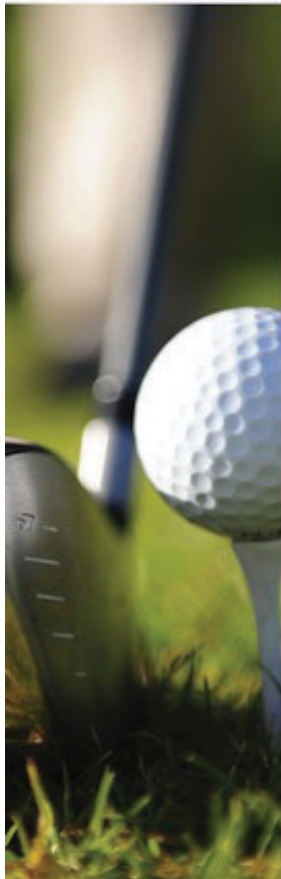
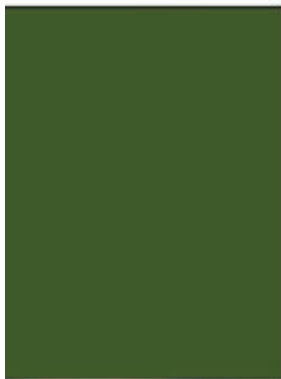
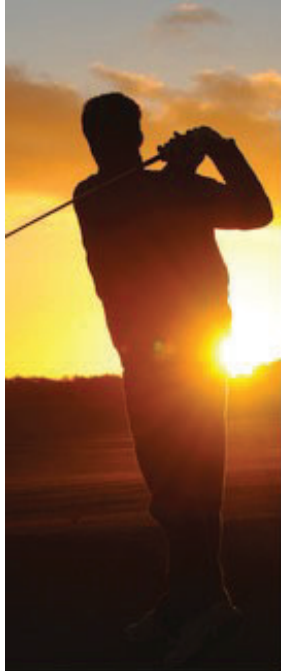
Special Events / Banquets

Host your next event at Berkeley Hills!

Interested in hosting a special birthday, holiday party or business meeting at the Club? Contact Angela Howard for information on making your event a reality! Call 770-448-8353 Ext. 2223 or email at ahoward@berkeleyhillsc.org



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White Wine

Chardonnay

Canyon Road, California
Glass 6 / Bottle 21

William Hill, Central Coast
Glass 8 / Bottle 30

La Crema, Sonoma
Glass 11 / Bottle 42

Bravium, Russian
River Valley
Glass 10 / Bottle 35

Pinot Grigio

Canyon Road, California
Glass 6 / Bottle 21

Ecco Domani, Veneto, Italy
Glass 10 / Bottle 38

Riesling

Chateau St. Michelle, Washington
Glass 8 / Bottle 30

Sauvignon Blanc

Canyon Road, California
Glass 6 / Bottle 21

Matua Valley, Marlborough, New Zealand
Glass 8 / Bottle 30

Other Whites

Canyon Road Moscato, California
Glass 6 / Bottle 21

Wycliff Champagne
Glass 7 / Bottle 25

Red Wine

Pinot Noir

Canyon Road, California
Glass 6 / Bottle 21

La Crema, Sonoma
Glass 12 / Bottle 46

Siduri Wines, Santa
Barbara County
Glass 12 / Bottle 46

Cabernet

Canyon Road, California
Glass 6 / Bottle 21

Josh Cellars Craftsman's Collection, California
Glass 10 / Bottle 39

Oberon, Napa Valley
Glass 10 / Bottle 35

Cakebread, Napa Valley
Bottle 90

Merlot

Canyon Road, California
Glass 6 / Bottle 21

Oberon, Napa Valley
Glass 9 / Bottle 30

Other Reds

Terrazas Altos del Plata Malbec, Mendoza,
Argentina
Glass 9 / Bottle 34

Raeburn Rosé, Russian River Valley
Glass 7 / Bottle 25