



BEVERAGES

DRAUGHT BEER

BUDWEISER

6.00

SIERRA NEVADA PALE ALE

6.75

DOMESTIC BOTTLES

BUDWEISER

COORS LIGHT

MICHELOB ULTRA

5.00

O'DOUL'S AMBER NON ALCOHOLIC

5.25

IMPORTS & CRAFT BOTTLES

LAGUNITAS IPA

SIERRA NEVADA SEASONAL

ALASKAN AMBER

BLUE MOON

HEINEKEN

CORONA

GUINNESS

REDD'S GREEN APPLE ALE

5.50

SPECIALTY MARTINIS

11.00

POMEGRANITE DOME

PATRÓN SILVER TEQUILA, PATRÓN CITRONAGE,
POMEGRANATE PURÉE, FRESH LIME JUICE

HONEY POLOMA

RUBY RED GRAPEFRUIT, CASAMIGOS,
FEVER TREE CLUB SODA, LIME JUICE, HONEY
SYRUP

HONEY BADGER

BOMBAY SAPPHIRE, LEMON JUICE, HONEY
SYRUP

CLASSIC COSMOPOLITAN

SKY VODKA, TRIPLE SEC, LIME JUICE

SPECIALTY COCKTAILS

11.00

RYE OLD FASHIONED

KNOB CREEK RYE, CARDAMOM & BLACK
WALNUT BITTERS, MARASCHINO CHERRY

MARMALADE MARGARITA

RIAZUL PLATA, TRIPLE SEC, ORANGE
MARMALADE, GRAPEFRUIT JUICE,
LIME SIMPLE SYRUP

INDIAN GIMLET

BEEFEATER GIN, OR ABSOLUT VODKA,
LIME JUICE, ROSEMARY SYRUP

APEROL SPRITZ

PROSECCO SPARKLING WINE, APEROL, SODA
WATER

CONTINENTAL DRIFT

PATRON SILVER, LIMONCELLO, LIME JUICE,
SIMPLE SYRUP, APEROL

PEACH MULE

ABSOLUT VODKA, PEACH LIQUEUR,
LEMON JUICE, MINT, FEVER TREE GINGER BEER

BOURBON BAKED APPLE

KNOB CREEK, APPLE JUICE, SPICED SIMPLE
SYRUP, LEMON JUICE, FEVER TREE GINGER BEER

PINEAPPLE GINGER MOJITO

BACARDI, KINGS GINGER LIQUOR, LIME JUICE,
PINEAPPLE SYRUP, MINT, FEVER TREE CLUB SODA

BIG TREES WINE LIST

SPARKLING

GLASS BOTTLE

PROSECCO, RIONDO, VENETO, ITALY	\$7	\$28
SCHARFFENBERGER, BRUT, MENDOCINO COUNTY, CA	\$11	\$44
NICOLAS FEUILLATTE BRUT, FRANCE		\$75

INTERESTING WHITES & ROSÉ

M. CHAPOUTIER, ROSE, FRANCE	\$7	\$28
CHATEAU ST. M, REILSLING, COLUMBIA VALLEY, CA	\$7	\$28
ESTANCIA, PINOT GRIGIO, CA	\$7	\$28

SAUVIGNON BLANC

KIM CRAWFORD, NEW ZEALAND		\$40
CHARLES KRUG, NAPA, CA	\$9	\$36
BENZINGER, SONOMA, CA	\$6	\$24

CHARDONNAY

JOSH CELLARS, CENTRAL COAST, CA	\$7	\$28
CONCANNON, MONTERAY, CA		\$32
SIMI, SONOMA COUNTY, CA	\$9	\$36
CLOS DU BOIS, RUSSIAN RIVER, CA		\$36

INTERESTING REDS

7 MOONS, CALIFORNIA	\$7	\$28
ZINFANDEL, RAVENSWOOD, SONOMA, CA		\$36

PINOT NOIR

MEIOMI, SANTA BARBARA, CA	\$10	\$40
WILD HORSE, CENTRAL COAST, CA		\$44

MERLOT

14 HANDS, COLUMBIA VALLEY, WA		\$28
PASO CREEK, PASO ROBLES, CA	\$8	\$32

CABERNET SAUVIGNON & RED BLEND

JOSH CELLARS, "CRAFTMAN COLLECTION," CENTRAL COAST, CA	\$7	\$28
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FRANCISCAN, NAPA, CA	\$12	\$48
BERINGER, KNIGHTS VALLEY, CA	\$13	\$52
KENWOOD "JACK LONDON", SONOMA, CA	\$15	\$60
MT VEEDER, NAPA, CA		\$65
ROBERT MONDAVI, OAKVILLE, CA		\$85

PORT WINES

DOW'S FINE TAWNY, PORTUGAL	\$7	
FICKLIN OLD VINE TINTA, MADERA	\$7	
COCKBURN'S RUBY, PORTUGAL	\$7	



DINNER

STARTERS

SPINACH & ARTICHOKE DIP V

1430 CALORIES

SERVED IN A BREAD BOWL

TORTILLA CHIPS

12.50

FRIED SHRIMP & CALAMARI +/*

980 CALORIES

LIGHTLY BATTERED, PEPPERONCINI

SPICY REMOULADE AND SPICY MARINARA

14.00

CHARCUTERIE BOARD

1060 CALORIES

ROASTED GARLIC, BALSAMIC VINEGAR

ROSEMARY INFUSED OLIVE OIL, OLIVES, PICKLES

SALAMI, PROSCIUTTO, GOAT CHEESE

SOURDOUGH BREAD

16.25

CAPRESE SKEWER

640 CALORIES

COLD SMOKED CHERRY TOMATO & FRESH MOZZARELLA

FRESH BASIL, OLIVE OIL, BALSAMIC SYRUP, CRUSTINI

9.50

HOUSE - MADE SOUPS & SALADS

MOUNTAIN GREENS L/H/+VG

25 CALORIES

MESCLUN GREENS, TOMATO, CARROT,

CUCUMBERS, CHOICE OF DRESSING

220-360 CAL

7.75

MEADOW LOOP SOUP

680 CALORIES

HOUSE MADE TOMATO BASIL SOUP

WITH GRILLED CHEESE ROLLS

16.50

CHICKEN CAESAR SALAD L/H

770 CALORIES

CROUTONS, PARMESAN

HOUSE MADE DRESSING

17.00

ANCHOVIES BY REQUEST 1.00

HOUSE-MADE CHILI, CORNBREAD & SALAD

880 CALORIES

JALAPENO CHEDDAR CORNBREAD, GREEN SALAD

16.50

BUFFALO CHICKEN WEDGE SALAD

880 CALORIES

BLUE CHEESE CRUMBLES, BACON

TOMATO, BLUE CHEESE DRESSING

15.75

CLASSIC WEDGE 11.00

CALORIES 730

CHEF'S SOUP OF THE DAY

CUP 6.50 BOWL 8.75

BEVERAGES

REGULAR OR

DECAFFEINATED COFFEE 2.75

ICED TEA 2.50

HOT TEA 2.50

FOUNTAIN SODA 2.20

MILK 2.75

ESPRESSO SINGLE 3.50

DOUBLE 4.50

CAPPUCINO SINGLE 4

LATTES & MOCHAS DOUBLE 5

WE PROUDLY SERVE PEET'S COFFEE & TEA

SUSTAINABLE(S) – ORGANIC(O) – LOCAL(L) – VEGETARIAN(V) – RAINFOREST ALLIANCE(RA) – HEALTHY (H) – GLUTEN FRIENDLY(+) – VEGAN(vg)

DUE TO THE CALIFORNIA DROUGHT, WATER IS SERVED UPON REQUEST.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

WINE CORKAGE \$15.50 PER 750ML

SPLIT PLATE FEE \$5 PER ENTRÉE

*ITEMS DENOTED WITH AN ASTERISK MAY CONTAIN RAW OR UNDERCOOKED ANIMAL-DERIVED FOODS.

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD-BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED (FDA CONSUMER ADVISORIES 3-603.11). ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.



ENTREES

NY STEAK FRITIES * L

1350 CALORIES

POTATO WEDGES, VEGETABLE MEDLEY
CRISPY ONIONS, ROASTED GARLIC BUTTER

31.50

(FRANCISCAN, CABERNET SAUVIGNON, NAPA, CA 12)

MEDITERRANEAN LAMB BURGER* L

1340 CALORIES

A BLEND OF LAMB AND BEEF
FETTA, CUCUMBER, OLIVE MAYO
HEIRLOOM TOMATO, RED ONION, ARUGULA
POTATO WEDGES

23.00

(PASO CREEK, MERLOT, PASO ROGLES, CA 8)

HONEY GLAZED FRIED CHICKEN

2440 CALORIES

HOUSE BAKED BISCUITS, MASHED POTATOES
VEGETABLE MEDLEY, COUNTRY GRAVY

23.00

(MEIOMI, SANTA RBARA, CA 10)

LEMON GARLIC SHRIMP & CALAMARI S*

1120 CALORIES

TAGLIATELLE, TOMATO, GARLIC, LEMON
FRESH HERBS, FETA, ROASTED GARLIC TOAST

26.25

(ESTANCIA, PINOT GRIGIO, CA 7)

BIG TREES SIGNATURE POT ROAST L/+

1380 CALORIES

ALL NATURAL BEEF SHOULDER
NATURAL REDUCTION
MASHED POTATOES, ROASTED VEGETABLES

22.25

(MEIOMI, SANTA RBARA, CA 10)

LIGHTER FARE

VEGETABLE TAGINE VG/H

510 CALORIES

CAULIFLOWER, CHICKPEAS, DRIED
FRUIT, SWEET POTATO
BUTTERNUT SQUASH
SWEET POTATO CRISPS
SERVED OVER COUSCOUS

20.50

(M. CHAPOUTIER, ROSE, FRANCE 7)

STUFFED TROUT S/H *

460 CALORIES

CITRUS, DILL, ROASTED GARLIC
QUINOA PILAF, VEGETABLE MEDLEY
CITRUS MARMALADE

26.25

(CHATEAU ST. MICHELLE, REISLING,
COLUMBIA VALLEY, CA)

ROASTED BONE-IN *

PORK LOIN H/+/L

970 CALORIES

BRAISED POTATOES & SAUERKRAUT
APPLE CHUTNEY

28

(FEDERALIST "HONEST BLEND",
ARGENTINA 7)

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