

DRAFT BEERS

Stone IPA 8
6.9% ABV

Now one of the most well respected and best-selling IPAs in the country, this golden beauty explodes with citrusy flavor and hop aromas, all perfectly balanced by a subtle malt character.

Karl Strauss "Red Trolley" 8
5.8%ABV

Brewed with a half-ton of caramelized malts for a rich copper color and toffee flavor and the perfect mix of hops for balance, the beer is warm ferment to bring out a hint of dried raisins and currants. The complexity of flavors makes Red Trolley Ale a hearty and truly enjoyable beer

Refuge Blood Orange Wit 8
5.0% ABV

By using over 200lbs of fresh blood oranges in every batch, Refuge came up with a beer that explodes with flavor yet balances its sweetness with just a pinch of tartness. It is this balance combined with an extraordinarily light wheat body that makes this brew perfect for any occasion, any time of the year!

Alesmith .394 Pale Ale 8
6.0% ABV

The name ".394" references the highest single-season batting average Tony Gwynn "Mr. Padre" set back in 1994 and reflects the commitment to excellence shared by the legendary Gwynn and the Alesmith team. "Light, with a kick", just as Tony wanted.

Modern Times City of the Sun IPA 8
7.5% ABV

City of the Sun™ is a big, fruity, pungent, sticky, delicious IPA. Mosaic & Motueka give it a very fruity hop character, with Simcoe providing enough of a piney backbone to prevent it from going off the deep end. The complex but unobtrusive malt character gives it a medium body and a platform for the saturated hop flavor.

BOTTLED BEERS

Budweiser	Michelob Ultra
Bud Light	Angry Orchard
Heineken	Budweiser
Corona	Bud Light
Blue Moon	Heineken
Coors Light	Corona

CRAFT BOTTLED BEERS

Modern Times Fortunate Islands
5% ABV | Tropical hop aromatics of mango, tangerine, and passionfruit

Modern Times Blackhouse Stout
5.8% ABV | Thick, chewy, and bursting with coffee aroma & flavor

Modern Times Lomaland
5.5% ABV | Earthy, rustic Belgian-style farmhouse ale with a lightly-hoppy finish

Modern Times Blazing World
6.8% ABV | Pleasantly dry, with a lightly malted backbone
16 oz cans | 8

WINES

WHITES

White Zinfandel , Beringer, CA	9 34
Rosé, Banfi , Italy	10 38
Chardonnay , Magnolia Grove CA	10 38
Chardonnay , La Crema, Sonoma	12 46
Sauvignon Blanc , Kim Crawford, New Zealand	10 38
Pinot Grigio , Bollini, Italy	10 38
Riesling , Saint M, Germany	10 38

REDS

Merlot , Beringer Founders Reserve, CA	10 38
Pinot Noir , Deloach, Marin, CA	10 38
Red Blend , Alamos, Argentina	10 38
Zinfandel , Seghesio, Sonoma, CA	12 46
Malbec , Zuccardi, Argentina	10 38
Cabernet , Magnolia Grove, CA	10 38
Cabernet , Freakshow, Lodi, CA	12 46

SPECIALTY WINES

Cakebread Cellars Chardonnay, Napa, CA 2013 75
Green apple, melon and pear fruit with a touch of light spicy oak.

Chateau St. Jean Cabernet, "Cinq Cépages", Sonoma, CA 2012 105
Blackberry jam, herbs, graphite, tar and licorice inform the exuberant, polished finish.



BAYTOWER lounge & Cafe

BAYSIDE BITES

- Seasonal Soup** 9
Minestrone | Clam Chowder | Bread bowl 11
- Parmesan Truffle Tater Tots** 9
Roasted Garlic, Fresh Herbs, Parmigiano-Reggiano, Sriracha Ketchup
- Hummus** 10
Tzatziki, Grilled Pita, Kalamata Olives, Tomatoes
- Chicken Wings or Boneless** 16
BBQ Sauce, Spicy Buffalo Sauce, Ranch, Celery

- Chilled Shrimp Cocktail** **gf** 14
Poached Shrimp, Bloody Mary Cocktail Sauce, Lemon
- Dungeness Crab Cakes** 16
Heirloom Tomato Relish, Meyer Lemon Aioli, Basil
- Chicken Quesadilla** 15
Flour Tortilla, Melted Jack, Roasted Tomato Salsa, Sour Cream, Guacamole

- Caesar** 12
Romaine, Shaved Parmesan, Sourdough Croutons
- Signature House Salad** 11
Mixed Greens, Tomatoes, Cucumbers, Parmesan Cheese, Croutons, Herb Dressing
- Seafood Cobb Salad** 13
Shrimp, Bacon, Avocado, Tomatoes, Egg, Bleu Cheese, Lemon Vinaigrette

GREENS

- Kale Salad** **gf** 11
Orange Segments, Spiced Walnuts, Dried Cranberries, Goat Cheese, Honey Vinaigrette
- Spinach Salad** **gf** 13
Caramelized Onions, Marinated Tomatoes, Spiced Walnuts, Goat Cheese, White Balsamic Dressing

- Enhance Your Salad**
- Grilled Salmon 6
 - Grilled Chicken Breast 5
 - Grilled Skirt Steak 6

SANDWICHES & PIZZA

- Grilled Brandt Beef Burger** 16
Locally Sourced Beef, Lettuce, Tomato, Onion, Fries
Add: Bleu Cheese, Swiss, Jack, American, Cheddar Cheese, Sweet Onion Marmalade, Bacon, Avocado 2
- Blackened Mahi Sandwich** 16
Avocado, Lettuce, Tomato, Onions, Cucumber Yogurt Relish, House Salad
- Fire Roasted Chicken Sandwich** 16
Rosemary Aioli, Roasted Peppers, White Cheddar, Arugula, Apple Wood Smoked Bacon
- Margherita Pizza 12"** 18
Tomato Sauce, Basil, Fresh Mozzarella

SPECIALTIES

- Fish and Chips** 19
Corona Paprika Beer Battered Cod, French Fries, Mexican Coleslaw, Tartar Sauce
- Grilled New York Steak** 32
Herbed Marble Potatoes, Grilled Asparagus, Red Wine Reduction
- Broiled Salmon** 28
Cauliflower Puree, Shrimp, Chorizo, Tomato
- Roasted Chicken Breast** 27
Root Vegetables, Asparagus, Sage Sauce
- Marinated Steak Tacos** **gf** 18
Skirt Steak, Pico de Gallo, Guacamole, Side Pinto Beans
- Grilled Mahi Tacos** **gf** 18
Pineapple Mango Salsa, Cabbage, Chipotle Lime Aioli
- Ricotta Pappardelle** 21
Fresh Peas, Petit Pea Tendrils, Creamy Tomato Sauce

Extras

- Asparagus** 8
- Pancetta Brussels Sprouts** 6
- Sweet Potato Fries** 7
- Steak Fries** 6
- Side Salad** 6
- Fruit** 5

Indicates menu items that contain Nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

gf We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your order taker of all allergies: most common are tree nuts, peanuts, dairy, eggs, shellfish, fish, soy and wheat. For your convenience, gratuities of 18% will be added to parties of six or more.