

Cedar Creek

American Classics & Cocktails

STARTERS

APPETIZERS

CRAB & SCALLOP CAKES

coleslaw and jalapeño tartar sauce & cocktail sauce \$17.75

SESAMI CALAMARI

jalapeño tartar and cocktail sauce \$13

BBQ CHICKEN FLATBREAD

BBQ chicken, mozzarella and gruyere, tomato, green and red onion \$14.75

SMOKED TURKEY ZUNI ROLLS

with scallions, bacon, havarti cheese and a raspberry-chipotle sauce \$13

SHRIMP COCKTAIL

jumbo shrimp with cocktail sauce \$17

COCONUT SHRIMP

with zesty orange dipping sauce and raspberry-chipotle sauce \$18.75

TOMATO-BASIL PIZZA

pesto, roma tomatoes, fresh mozzarella, basil, balsamic \$12.75

*AHI SASHIMI

#1 ahi tuna with traditional garnish \$18

FRIED ZUCCHINI

fresh wedges of zucchini dipped in tempura batter then deep fried, served with our dill ranch dip \$12

AVOCADO TOAST

toasted artisan bread topped with fresh avocado, chopped bell peppers, feta cheese and drizzled with a balsamic reduction \$12

APPETIZER SAMPLER PLATTER

zuni rolls, sesame calamari, zucchini, tomato caprese, pepper jack and manchego cheese \$24

WHITE WINES BY THE GLASS

HOUSE WHITE WINE

choose from White Zinfandel, Riesling, Rosé, Pinot Grigio, Sauvignon Blanc or Chardonnay by the glass \$9

CANYON ROAD, MOSCATO

California \$9

CHARLES SMITH, "KUNG FU GIRL," RIESLING

Washington State \$10

CAPE MENTELLE, SAUVIGNON BLANC

Australia \$12

LA CREMA, PINOT GRIS

Monterey, California \$10

STONE CELLARS, PINOT GRIGIO

California \$9

14 HANDS, PINOT GRIGIO

Washington State \$10

CHANDON, BRUT SPLIT

California \$11

MIONETTO, PROSECCO, BRUT, TREVISO, "PRESTIGE COLLECTION"

Italy 187ml \$9

CHATEAU D'ESCLANS, ROSÉ, "WHISPERING ANGEL"

Provence, France \$12

WILLIAM HILL ESTATE

WINERY, CHARDONNAY
Central Coast, California \$11

STAG'S LEAP WINE CELLARS,

"KARIA", CHARDONNAY
Napa Valley, California \$15

LA CREMA, CHARDONNAY

Sonoma Coast, California \$14

RODNEY STRONG, "ESTATE

VINEYARD", CHALK HILL,
CHARDONNAY
California \$10

RED WINES BY THE GLASS

HOUSE RED WINE

choose from Merlot or Cabernet Sauvignon by the glass \$9

PADRILLOS, MALBEC

Argentina \$9

TERRAZAS, MALBEC,

"RESERVA"
Mendoza, Argentina \$12

LA CREMA, PINOT NOIR

Monterey, California \$15

MEIOMI, PINOT NOIR

California \$12

7 DEADLY ZINS, ZINFANDEL

Lodi, California \$10

JOSH CELLARS, "LEGACY"

California \$11

THE PRISONER WINE CO.

"UNSHACKLED", BLEND
California \$15

PREMIUM HOUSE RED WINE

choose from Pinot Noir or Sangria \$10

PARDUCCI, PETITE SIRAH,

"TRUE GRIT RESERVE"
Mendocino, California \$12

JOSH CELLARS, MERLOT

California \$10

RUTHERFORD, MERLOT

Napa \$14

DRY CREEK, CABERNET

SAUVIGNON
Sonoma \$16

LOUIS M. MARTINI, CABERNET

SAUVIGNON
California \$10

JOSH CELLARS, "CRAFTSMAN

COLLECTION", CABERNET
SAUVIGNON
California \$15

BEERS + ALES

O'DOULS

bottle; non-alcoholic \$5

COORS LITE

bottle \$6

HEINEKEN

bottle \$6.50

BALLAST POINT SCULPIN IPA

bottle; San Diego \$6

MICHELOB ULTRA

bottle \$6

CORONA

bottle \$6.50

ACE PEAR CIDER

bottle \$7

GUINNESS STOUT

can \$7

BUD LIGHT

draft \$6

805 HONEY BLOND ALE

draft \$8

MODELO ESPECIAL

draft \$8

STELLA ARTOIS

draft \$7

CORONADO ISLANDER IPA

draft; Coronado \$7

CRAFT BEER OF THE MONTH

draft \$9

BEVERAGES

COFFEE, TEA, SOFT DRINKS

proudly serving OC based, Succulent coffee roasters \$4

ESPRESSO, CAPPUCINO, LATTE

\$5.50

AQUA PANNA

still 500ml \$6

SAN PELLEGRINO

sparkling 500ml \$6

REPUBLIC OF TEA

available in ginger peach decaf, blackberry sage, pomegranate green tea, or passion fruit green tea \$5

18% Gratuity will be added to parties of eight or more.

A 3% processing fee will be added to all credit card transactions. For guests that choose to pay with cash, the 3% fee will be waived.

