Cedar Creek

American Classics & Cocktails

APPETIZERS

CRAB & SCALLOP CAKES
jalapeño tartar sauce and cocktail sauce $20

CALAMARI
jalapeño tartar and cocktail sauce $17

BBQ CHICKEN FLATBREAD
BBQ chicken, mozzarella and gruyere, tomato, green and red onion $17

SMOKED TURKEY ZUNI ROLLS
with scallions, bacon, havarti cheese and a raspberry-chipotle sauce $17

SHRIMP COCKTAIL
U-12 Mexican Shrimp, served with housemade cocktail sauce $21

*AHI SASHIMI
#1 ahi tuna with traditional garnish $21

COCONUT SHRIMP
with zesty orange dipping sauce and raspberry-chipotle sauce $20

TOMATO-BASIL PIZZA
pesto, roma tomatoes, fresh mozzarella, basil $14

BAKED BRIE
rich, creamy, perfectly paired with our homemade raspberry chipotle sauce topped with candied walnuts and served with toasted baguettes $20

TEMPURA FRIED ZUCCHINI
served with our dill ranch dip $16

CHEF'S SPECIAL TEMPURA MIX
Shrimp, asparagus, red and green bell peppers deep fried to golden perfection in our exclusive house batter, served with a spicy Caribbean sauce $17

APPETIZER SAMPLER PLATTER
zuni rolls, calamari, zucchini, tomato caprese, pepper jack and manchego cheese $27

BLISTERED SHISHITO PEPPERS
flash grilled with fresh lemon juice, sea salt $17

WHITE WINE

KIM CRAWFORD, SAUV BLANC New Zealand.....13/44
JUSTIN, SAUVIGNON BLANC Central Coast.....14/48
"KUNG FU GIRL," RIESLING Washington.....11/36
BARONE FINI, PINOT GRIGIO Italy 12/40
LA CREMA, PINOT GRIS Monterey.....13/44
WILLIAM HILL, CHARDONNAY Central Coast.....13/44
DAOU, CHARDONNAY Paso Robles.....15/52
LA CREMA, CHARDONNAY Sonoma Coast.....15/56
ROMBAUER, CHARDONNAY Carneros 20/70
STAG'S LEAP "KARIA" CHARDONNAY Napa Valley.....75
CHANDON SPARKLING WINE Napa Valley.....50
VEUVE CLICQUOT "YELLOW LABEL" France.....80
CHANDON SPARKLING WINE Split.....14
MIONETTO PROSECCO BRUT Split.....14

RED WINE

MEIOMI PINOT NOIR California.....13/48
LA CREMA PINOT NOIR Sonoma Coast.....17/64
PADRILLOS MALBEC Argentina.....11/35
MURPHY GOODE MERLOT California.....12/40
JOSH LEGACY, RED BLEND California.....13/44
UNSHACKLED, RED BLEND California.....15/60
7 DEADLY ZINS ZINFANDEL Lodi.....11/36
FRANCISCAN CABERNET California.....11/36
JOSH "RESERVE" CABERNET California.....15/55
DAOU CABERNET Paso Robles.....17/64
FREAKSHOW PETITE PETITE Lodi.....12/40
CHATEAU VALENTIN BORDEAUX France.....16/50
FRANK FAMILY CABERNET Napa Valley.....80
HEITZ CELLARS CABERNET Napa Valley.....100
JUSTIN ISOSCELES Napa Valley.....95
STAG'S LEAP CABERNET "ARTEMIS" Napa Valley.....110
SILVER OAK CABERNET Alexander Valley.....125
CAYMUS CABERNET Napa Valley.....135
NICKEL & NICKEL CABERNET Napa Valley.....160
SILVER OAK CABERNET Napa Valley.....250

CRAFT, IMPORTED & DOMESTIC BEERS

DOS XX
bottle $8

HEINEKEN ZERO
bottle; non-alcoholic $7

LAGUNITAS IPA
bottle $9

COORS LIGHT
bottle $8

ACE PEAR CIDER
can $8

MICHELOB ULTRA
bottle $8

CORONA
bottle $8

CEDAR CREEK RED
draft $10

BUD LIGHT
draft $7

805 HONEY BLOND ALE
draft $9

GUINNESS STOUT
can $9

STELLA ARTOIS
draft $9

BALLAST POINT SCULPIN IPA
draft $10

MODELO ESPECIAL
draft $9

BEVERAGES

COFFEE, TEA, SOFT DRINKS
proudly serving OC based Succulent coffee roasters $5

ESPRESSO, CAPUCCINO, LATTE
$6.50

AQUA PANNA
still 500ml $7

SAN PELLEGRINO
sparkling 500ml $7

REPUBLIC OF TEA
available in ginger peach decaf, blackberry sage, pomegranate green tea or passion fruit green tea $6.50

A 3% processing fee will be added to all credit card transactions, this will NOT include the use of a DEBIT CARD or CASH
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*
*18% Gratuity will be added to parties of eight or more. *GS = gluten sensitive item*

2.5.26