

Bahntenta

GRILL

Lunch is available at 11:00AM Monday through Sunday

APPETIZERS

CHICKEN WINGS / 15.50

chili lime bbq, spicy buffalo, or garlic parmesan served with ranch or blue cheese dipping sauces

CALAMARI / 14.99

lightly battered and deep-fried with zucchini, jalapeños and lemon served with lemon-basil mayonnaise

BEER BATTERED COD STREET TACOS / 13.99

filet of cod beer battered and deep-fried with pickled cabbage slaw, fresh cilantro, fresh jalapeños and mango salsa topped with a spicy ranch

SALSA VERDE CARNITAS STREET TACOS / 12.99

slow roasted pork carnitas tacos with pickled cabbage slaw, fresh cilantro, fresh jalapeños and cotija cheese

CHICKEN TENDERS / 10.99

served with buffalo ranch

ONION RINGS (VEG) / 6.99

hand-battered and deep-fried to golden brown served with ranch dressing

NACHO GRANDE (GF) / 9.99

fresh corn tortilla chips with melted cheddar and jack cheese, black olives, diced tomatoes and pickled jalapeños served with sour cream, pico de gallo and guacamole with chicken, ground beef or carnitas 12.99

SOUP & SALAD

CAESAR SALAD / 10.99

romaine lettuce, parmesan cheese, garlic croutons and caesar dressing

add grilled chicken 3.99

add grilled shrimp 5.99

add grilled salmon 8.99

STACKED COBB SALAD (GF) / 14.99

shaved iceberg lettuce, heirloom cherry tomatoes, applewood smoked bacon, grilled chicken breast, hard boiled eggs, bleu cheese crumble and hass avocado with bleu cheese dressing

TACO SALAD (GF) / 12.99

seasoned ground beef, chicken or salsa verde carnitas with black olives, pickled jalapeños, tomatoes, shredded cheddar and jack cheese with romaine lettuce served with sour cream, guacamole, pico de gallo and tortilla chips

CEDAR PLANK SALMON SALAD (GF) / 18.99

roasted cedar plank salmon on a mix of fresh frissé and arugula with cucumber, cherry tomato, feta cheese, candied walnuts dressed with a champagne vinaigrette

TEXAS STYLE CHILI AND JALAPEÑO CORNBREAD

served with melted cheese, diced red onions and honey butter

cup / 5.99 bowl / 6.99

SOUP OF THE DAY

cup / 3.99 bowl / 5.50

BEVERAGES

ASSORTED FRUIT JUICES / 3.99

COFFEE AND ASSORTED HERBAL TEA / 2.99

ASSORTED FOUNTAIN DRINKS / 2.99

FAVORITES

FRIED FISH AND SHRIMP PLATTER / 17.99

breaded butterfly shrimp and cod filets deep-fried to golden brown with cole slaw, cocktail sauce and tartar sauce

MONGOLIAN BEEF / 17.99

marinated thin-sliced flank steak with fresh green onions and minced garlic served with jasmine rice

SHRIMP AND GRITS / 16.99

sautéed shrimp and bacon with a creamy cajun sauce served over fluffy deep-fried grits

STEAK FRITES / 19.99

grilled new york steak with a jalapeño cotija butter served with herb fries

BUFFALO CHICKEN MAC 'N CHEESE / 16.99

pan-seared airline chicken breast served with creamy spicy buffalo mac 'n cheese

SANDWICHES

served with choice of potato chips or french fries
substitute a small salad or seasonal fruit for 2.99

SPICY CHICKEN WRAP / 11.99

spinach tortilla filled with diced chicken tenders, tomato, pepper jack cheese, romaine lettuce and buffalo ranch dressing

BAHTENTA BURGER* / 14.99

house-made prime burger*, caramelized onions and your choice of cheese served on a house-made parker roll

CALIFORNIA STYLE BLTA / 12.99

haas avocado, applewood smoked bacon, sweet gem lettuce, tomato and mayonnaise served on toasted sourdough bread

TURKEY DIP / 12.99

roasted turkey breast, swiss cheese and chipotle mayonnaise served on an italian roll with red onions, tomato and sweet gem lettuce and turkey jus for dipping

PHILLY CHEESESTEAK / 14.99

thin-sliced angus beef sirloin with red and green bell peppers, onions and provolone cheese served on an italian roll

TUNA MELT / 13.99

albacore tuna salad and cheddar cheese served on toasted sourdough bread

SWEETS

CHOCOLATE MUDD PIE / 8.99

CARROT CAKE / 7.99

ICE CREAM SUNDAE / 6.99

CHEF'S ICE CREAM OF THE MONTH / 5.99

CHOCOLATE LAVA CAKE / 7.99

SIDES

HOUSE SALAD / 5.99

FRENCH FRIES / 4.99

FRUIT CUP / 4.99

STEAMED RICE / 3.99

CHIPS / 2.99

Gluten Free items available upon request at an additional cost. Please ask your server for more information.

*Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
18% gratuity will be applied to parties of six or more.

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COCKTAILS

THE HENRY / 10.50

grey goose vodka, ginger beer, lime served in a traditional copper mug

THE BIRDIE / 10.50

hendrick's gin, st. germain elderflower liqueur, mint, lemon

CHIP SHOT / 10.50

bailey's irish cream, tuaca liqueur, hot coffee, topped with whipped cream

ALBATROSS / 10.50

cazadores blanco tequila, grapefruit soda, lime

BREAKFAST BALL / 10.50

grey goose vodka, bloody mary mix and a dash of hot sauce

PLAYING THROUGH / 10.50

8yr bacardi rum, apricot liqueur, pineapple, lime, ginger beer

JOHN DALY / 10.50

grey goose vodka, lemonade, & iced tea



BEER

IMPORTED & CRAFT BEER / 6.50

corona
guinness stout
heineken
lagunitas ipa
modelo especial
sierra nevada pale ale
stella artois

DOMESTIC / 5.50

bud light
coors light
o'doul's

DRAFT

imports and premiums
ask server for seasonal tap selection



WINE

wine	region	bottle / glass
CHAMPAGNE & SPARKLING WINE		
FREIXENET, BRUT (187ML)	SPAIN	9.00
ROEDERER ESTATE	CALIFORNIA	50.00 / 11.00
CHARDONNAY		
FRANCIS COPPOLA PAVILION	SONOMA COUNTY	40.00 / 12.00
NAPA CELLARS	NAPA VALLEY	38.00 / 11.00
BOGLE, CHARDONAY	CALIFORNIA	22.00 / 7.00
INTERESTING WHITES		
FETZER, SAUVIGNON BLANC	CALIFORNIA	22.00 / 6.00
SÉKA HILLS, SAUVIGNON BLANC	CAPAY VALLEY	32.00 / 9.00
SÉKA HILLS, VIOGNIER	CAPAY VALLEY	32.00 / 9.00
SUTTER HOME, MOSCATO	CALIFORNIA	22.00 / 6.00
SUTTER HOME, WHITE ZINFANDEL	CALIFORNIA	22.00 / 6.00
BOGLE, SAUVIGNON BLANC	CALIFORNIA	22.00 / 7.00
CABERNET SAUVIGNON		
FRANCIS COPPOLA DIRECTOR'S CUT	ALEXANDER	38.00
BONANZA BY CAYMUS	CALIFORNIA	38.00 / 11.00
BOGLE, CABERNET SAUVIGNON	CALIFORNIA	22.00 / 7.00
MERLOT		
MARKHAM	NAPA VALLEY	47.00
ST. FRANCIS	CALIFORNIA	38.00 / 11.00
BOGLE, MERLOT	CALIFORNIA	22.00 / 7.00
PINOT NOIR		
FRANCIS COPPOLA SILVER LABEL	MONTEREY COUNTY	38.00
BOGLE, PINOT NOIR	CALIFORNIA	22.00 / 7.00
INTERESTING REDS		
CONUNDRUM BY CAYMUS, BLEND	CALIFORNIA	42.00
FRANCIS COPPOLA DIRECTOR'S CUT ZIN	DRY CREEK VALLEY	42.00
SÉKA HILLS TULUK'A, BLEND	CAPAY VALLEY	32.00 / 9.00
HALF BOTTLES 375ML		
MOET & CHANDON IMPERIAL BRUT	FRANCE	70.00
FRANCIS COPPOLA BLUE LABEL MERLOT	CALIFORNIA	20.00
MERRYVALE STARMONT CHARDONNAY	CALIFORNIA	24.00
MERRYVALE STARMONT CABERNET SAUVIGNON	CALIFORNIA	32.00

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