

# Bahrenta

## 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 / 15.00

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

#### BEER BATTERED COD STREET TACOS / 14.00

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 / 13.00

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

#### CHICKEN TENDERS / 12.00

served with ranch dressing

#### ONION RINGS (VEG) / 7.00

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

#### NACHO GRANDE (GF) / 10.00

fresh corn tortilla chips with melted cheddar and jack cheese, black olives and pickled jalapeños served with sour cream, pico de gallo and guacamole  
*with chicken, ground beef or salsa verde carnitas 14.00*

### SANDWICHES

*choice of french fries or tater tots*

#### BAHTENTA BURGER / 16.00

prime burger with caramelized onions and your choice of cheese served on a housemade parker roll

#### CALIFORNIA STYLE BLTA / 14.00

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

#### HOT HONEY CHICKEN SANDWICH / 14.00

crispy chicken coated in a southern hot honey sauce with a blue cheese slaw, thin sliced celery and jalapeños on a toasted pretzel bun

#### PHILLY CHEESESTEAK / 15.00

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

#### SANTA FE CHICKEN WRAP / 14.00

spinach tortilla filled with diced crispy chicken, pepper jack cheese, romaine lettuce, corn and black bean salsa with tomatillo ranch dressing

#### STEAK SANDWICH / 23.00

new york steak with creamy beer cheese, arugula, lettuce and crispy fried onions on an italian roll

### SOUP & SALAD

#### CAESAR SALAD / 11.00

romaine lettuce, parmesan cheese, garlic croutons and caesar dressing

*add grilled chicken 4.00*

*add grilled shrimp 6.00*

*add grilled salmon 9.00*

#### COBB SALAD (GF) / 15.00

chopped romaine lettuce, heirloom cherry tomatoes, applewood smoked bacon, grilled chicken breast, hard boiled eggs, blue cheese crumble and hass avocado with blue cheese dressing

#### TACO SALAD (GF) / 14.00

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

#### CEDAR PLANK SALMON SALAD (GF) / 21.00

roasted cedar plank salmon on a bed of arugula with roasted butternut squash, cranberries, feta cheese, candied walnuts, dressed with an apple vinaigrette

#### TEXAS STYLE CHILI AND JALAPEÑO CORNBREAD

served with melted cheese and diced red onions

cup / 6.00 bowl / 7.00

#### SOUP OF THE DAY

cup / 4.00 bowl / 6.00

### FAVORITES

#### FRIED FISH AND SHRIMP PLATTER / 17.00

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

#### MONGOLIAN BEEF / 17.00

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

### SIDES

HOUSE SALAD / 6.00

TATER TOTS / 5.00

FRENCH FRIES / 5.00

SWEET POTATO FRIES / 6.00

### BEVERAGES

ASSORTED FRUIT JUICES / 4.00

COFFEE AND ASSORTED HERBAL TEA / 3.00

ASSORTED FOUNTAIN DRINKS / 3.00

### SWEETS

CHOCOLATE BREAD PUDDING / 8.00

CARROT CAKE / 8.00

ICE CREAM SUNDAE / 7.00



We Proudly Serve Pepsi Products

**Menu prices excluding gratuity and tax.**

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.

# Bahtenta

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### BEER

#### IMPORTED & CRAFT BEER / 7.00

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

#### DOMESTIC / 6.00

bud light  
coors light  
heineken 0

#### DRAFT

imports and premiums  
ask server for seasonal tap selection

### COCKTAILS

#### THE HENRY / 12.00

tito's vodka, ginger beer, lime

#### SAND PIPER/13.00

aged rum, guinness, borghetti, coffee bitters

#### BREAKFAST BALL / 12.00

tito's vodka, bloody mary mix and a dash of hot sauce

#### JOHN DALY / 12.00

grey goose vodka, lemonade, & iced tea

#### MULLIGAN MULE/13.00

horse soldier bourbon, ginger beer, agave, lime

### WINE

wine	region	glass / bottle
<b>CHAMPAGNE &amp; SPARKLING WINE</b>		
KORBEL CALIFORNIA BRUT SPLIT	CALIFORNIA	11.00
KORBEL ROSE SPLIT	CALIFORNIA	11.00
ROEDERER ESTATE	CALIFORNIA	12.00 / 53.00
<b>CHARDONNAY</b>		
FRANCIS COPPOLA PAVILION	SONOMA	13.00 / 42.00
NAPA CELLARS	NAPA VALLEY	12.00 / 40.00
BOGLE, CHARDONAY	CALIFORNIA	9.00 / 32.00
FRONTERA	CHILE	7.00 / 24.00
<b>INTERESTING WHITES</b>		
SÉKA HILLS, SAUVIGNON BLANC	CAPAY VALLEY	11.00 / 36.00
SÉKA HILLS, VIOGNIER	CAPAY VALLEY	11.00 / 36.00
SUTTER HOME, MOSCATO	CALIFORNIA	6.00 / 22.00
SUTTER HOME, WHITE ZINFANDEL	CALIFORNIA	6.00 / 22.00
FRONTERA, PINOT GRIGIO	CHILE	7.00 / 24.00
<b>CABERNET SAUVIGNON</b>		
FRANCIS COPPOLA DIRECTOR'S CUT	ALEXANDER	42.00
BONANZA BY CAYMUS	CALIFORNIA	12.00 / 40.00
BOGLE, CABERNET SAUVIGNON	CALIFORNIA	9.00 / 30.00
<b>MERLOT</b>		
MARKHAM	NAPA VALLEY	15.00 / 50.00
ST. FRANCIS	CALIFORNIA	12.00 / 40.00
BOGLE, MERLOT	CALIFORNIA	9.00 / 30.00
FRONTERA	CHILE	7.00 / 24.00
<b>PINOT NOIR</b>		
FRANCIS COPPOLA SILVER LABEL	MONTEREY COUNTY	42.00
BOGLE, PINOT NOIR	CALIFORNIA	9.00 / 30.00
<b>INTERESTING REDS</b>		
CONUNDRUM BY CAYMUS, BLEND	CALIFORNIA	44.00
FRANCIS COPPOLA DIRECTOR'S CUT ZIN	DRY CREEK VALLEY	44.00
SÉKA HILLS TULUK'A, BLEND	CAPAY VALLEY	11.00 / 36.00
<b>HALF BOTTLES 375ML</b>		
MOET & CHANDON IMPERIAL BRUT	FRANCE	72.00
MERRYVALE STARMONT CHARDONNAY	CALIFORNIA	26.00
MERRYVALE STARMONT CABERNET SAUVIGNON	CALIFORNIA	34.00

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