



LUNCH

STARTERS

Pan Seared Crab Cakes <i>Arugula, Grape Tomato Salad, Lemon Aioli</i>	21
Fried Brussels Sprouts <i>Parmesan, Applewood Bacon Chive Aioli</i>	16
Shrimp Cocktail & <i>Traditional Cocktail Sauce</i>	21
Flatbread Pizza <i>Arugula Pesto, Tomato, Mozzarella, Parmesan Cheese</i>	18
Ahi Tartare <i>Ponzu Sauce, Mango Coulis, Avocado, Micro Wasabi, Cucumber, Won Ton Chips</i>	21
Spanish Mushrooms <i>Cremini Mushrooms, White Wine, Lemon, Garlic Butter, Served with Grilled Crostini</i>	16
Fried Calamari <i>Pickled Fresno Chilis, Lemon Wheels, Sweet Chili Aioli</i>	18

SALAD AND SOUPS

Caesar Salad <i>Hearts of Romaine, Grana Padano, Croutons, House Caesar Dressing</i> <i>Add Chicken 8 Add Shrimp/Salmon 13</i>	13/17
Farmhouse Salad & <i>Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Watermelon Radish, Crouton.</i> <i>Served with House Ranch Add Chicken 8 Add Salmon 13</i>	13/17
Delta King Chop Salad <i>Grilled Chicken, Mixed Greens, Point Reyes Blue Cheese, Applewood-Smoked Bacon, Watermelon Radish, Grape Tomatoes, Hard-Boiled Eggs, Blue Cheese Shallot Vinaigrette</i>	18
Shrimp Louie & <i>Romaine, Shrimp, Cucumbers, Asparagus, Grape Tomatoes, Hard Boiled Egg, Kalamata Olives</i>	24
New England Clam Chowder <i>Served with Oyster Crackers Add Bread Bowl 8</i>	11

ENTREES

Fish and Chips <i>Fresh Alaskan Cod with a Pale Ale Batter, Served with Hand-Cut Fries, House-Made Tartar Sauce</i>	24
Delta King Burger <i>Painted Hills All-Natural Beef, Cheddar, Hot Pickles, Iceberg Lettuce, Tomato, Red Onion, Sesame Bun. Served with Hand-Cut French Fries. Add Bacon 5</i>	23
Impossible Burger <i>Jalapeno Jack Cheese, Hot Pickles, Iceberg Lettuce, Tomato, Red Onion, Chipotle Aioli, Brioche Bun</i> <i>Served with Hand-Cut French Fries</i>	23
Fried Calamari Steak Sandwich <i>Shredded Lettuce, Tomato, Remoulade Sauce, Soft French Baguette. Served with Hand-Cut Fries</i>	21
Grilled Chicken Sandwich <i>Smoked Gouda, Applewood Smoked Bacon, Grilled Bosc Pear, Arugula, Tomato, Rosemary Aioli, Ciabatta Bun. Served with Hand-Cut Fries</i>	20
French Dip <i>Shaved Beef, Grilled Onions, Provolone Cheese, Au Jus, Demi Baguette, Hand Cut Fries</i>	23
Spicy Fried Chicken Sandwich <i>Bread and Butter Pickles, Tomato, Tabasco Aioli, Sesame Bun, Served with Hand Cut Fries</i>	22
Cajun Linguini <i>Prawns, Chicken, Andouille Sausage, Baby Spinach, Spicy Cream Sauce. Served over Linguini</i>	28



BY THE GLASS

Mionetto Prosecco, Italy (187ml)	14
Chandon Brut (187mL)	15
Juliette Rose, Provence, France, 2022	14/49
Pierre Sparr, Sparkling Rose (NV), <i>Alsace, France</i>	16/64
Josh Pinot Grigio	13/49
Morgan Sauvignon Blanc, <i>Arroyo Secco 2023</i>	15/50
Poets Leap Riesling, <i>Columbia Valley, Washington 2022</i>	15/52
Jax Y3, Chardonnay	14/56
Hahn Pinot Noir, <i>Monterey, 2022</i>	14/55
Convene by Dan Kosta, “ <i>Admire</i> ” Pinot Noir, <i>Sonoma, 2022</i>	17/70
Rabble Red Blend, <i>Paso Robles, 2020</i>	13/48
Cono Sur Red Blend, <i>Chile, 2021</i>	12/55
Sobon Old Vine Zinfandel, <i>Amador County, 2021</i>	13/49
J. Lohr Cabernet Sauvignon	15/62
Jax Y3, Cabernet Sauvignon	16/64
Korbin Kameron Merlot, <i>Sonoma County, 2018</i>	18/76
Broadbent Tawny Port - 10YR, Portugal I500ml)	16/60

WHITE

Adler Pinot Grigio, Alto Adige, Italy 2021	52
Trefethen, Reisling 2018	60
Flowers Chardonnay, Sonoma Coast 2022	68
Rombauer Chardonnay, Napa Valley 2022	78

RED

Twomey Pinot Noir, Russian River, 2021	120
Flora Springs Trilogy Red Wine, Napa Valley, 2016	95
DeLille Cellars “D2” Red Blend, Columbia Valley, WA 2020	65
Justin Cabernet Sauvignon, <i>Paso Robles, 2020</i>	72
Faust Cabernet Sauvignon, Napa Valley, 2022	90
Silver Oak Cabernet Sauvignon, Alexander Valley, 2018	150
Barden Syrah, Santa Rita Hills, 2019	120

BUBBLES

Scharffenberger Brut, Mendocino	50
Schramsberg Brut Rose, North Coast	90
Louis Roederer Collection 244 Brut, Champagne, France	130

GROUP DRINKS

Beer Bucket Domestic - <i>Choice of six</i> <i>Corona, Coors Light, Blue Moon, Modelo, Sierra Nevada or Lagunitas</i>	38
White Claw Bucket - <i>Choice of six</i> <i>Lime, Black Cherry, Raspberry, or Pineapple</i>	35
Sun Cruiser Bucket - <i>Choice of six</i> <i>(Iced Tea, Lemonade Iced Tea)</i>	35
Champagne Bottle Service - <i>Charles Lafitte Brut</i> <i>(Selection of Orange, Pineapple, Cranberry Juices)</i>	30
Champagne Bottle Service - <i>LaMarca Prosecco</i> <i>(Selection of Orange, Pineapple, Cranberry Juices)</i>	35
Champagne Bottle Service - <i>Mionetto Prosecco</i> <i>(Selection of Orange, Pineapple, Cranberry Juices)</i>	40
Spritz Flight	28
<i>Hugo (Elderflower), Yuzu, Golden Hour (Blood Orange Amaretto) and</i> <i>Likely Lyre’s (Lyres Non-Alcoholic Sparkling, Non-Alcoholic Gin, Lemon and Sugar)</i>	

HOUSE COCKTAILS

French 75	15
<i>Gin, Sugar, Lemon & Bubbly Wine</i>	
Chi Chi	15
<i>Vodka, Pineapple & Coconut Cream</i>	
Paloma	15
<i>Tequila, Lime, Salt & Fizzy Grapefruit</i>	
Queen's Linen	16
<i>Gin, Cucumber, Elderflower Liqueur, Lemon & Fizzy Water</i>	
Hurricane	16
<i>Light & Dark Rum, Passion Fruit, Lime, OJ & Grenadine</i>	
Delta Breeze	15
<i>Aperol, peach Liqueur, Lemon & Bubbles</i>	
Fort Sutter	15
<i>Bourbon, Ginger, Honey, Chamomile & Lemon</i>	
The King’s Margarita	15
<i>Tequila, Agave, Triple Sec & Lime</i> <i>Add Strawberry, Passion Fruit, Mango or Peach 1</i>	

DRAFTS

Rotating Selection - *Please ask your server for our current offerings.*

CANS AND BOTTLES

White Claws (<i>Assorted Flavors</i>)	7
Sun Cruiser (<i>Iced Tea or Lemonade Iced Tea</i>)	7
Coors Light	7
Blue Moon	8
Corona	8
Modelo Especial	8
Sierra Nevada	8
Lagunitas IPA	8
Guinness	8
Heineken 0.0	7

N/A

Coke	4
Diet Coke	4
Sprite	4
Root Beer	4
Ginger Ale	4
Ginger Beer	5
Pelligrino	9
Roy Rogers	4.50
Shirley Temple	4.50
Arnold Palmer	4.50
Milk	4.00
Chocolate Milk	4.50
Juice <i>(Lemonade, Apple, Orange, Cranberry)</i>	4