



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



BUBBLES

Mionetto Prosecco, <i>Italy</i> (187ml)	14
Chandon Brut (187mL)	15
Scharffenberger Brut, <i>Mendocino</i>	50
Schramsberg Brut Rose, <i>North Coast</i>	90
Louis Roederer Collection 244 Brut, <i>Champagne, France</i>	130

ROSE

Juliette Rose, <i>Provence, France, 2022</i>	14/49
Pierre Sparr, Sparkling Rose (NV), <i>Alsace, France</i>	16/64

WHITE

Josh Pinot Grigio	13/49
Adler Pinot Grigio, <i>Alto Adige, Italy, 2021</i>	52
Morgan Sauvignon Blanc, <i>Arroyo Secco, 2023</i>	15/50
Poets Leap Riesling, <i>Columbia Valley, Washington, 2022</i>	15/52
Trefethen Reisling 2018	60
Jax Y3, Chardonnay	14/56
Flowers Chardonnay, <i>Sonoma Coast, 2022</i>	68
Rombauer Chardonnay, <i>Napa Valley, 2022</i>	78

RED

Hahn Pinot Noir, <i>Monterey, 2022</i>	14/55
“Admire” Pinot Noir, <i>Sonoma, 2022</i>	17/70
Twomey Pinot Noir, <i>Russian River, 2021</i>	120
“Arsonist” Red Blend by Matchbook, <i>Zamora, CA</i>	15/60
Flora Springs Trilogy Red Wine, <i>Napa Valley, 2016</i>	95
DeLille Cellars “D2” Red Blend, <i>Columbia Valley, WA 2020</i>	65
J. Lohr Cabernet Sauvignon	15/62
Jax Y3, Cabernet Sauvignon	16/64
Justin Cabernet Sauvignon, <i>Paso Robles, 2020</i>	72
Faust Cabernet Sauvignon, <i>Napa Valley, 2022</i>	90
Silver Oak Cabernet Sauvignon, <i>Alexander Valley, 2018</i>	150
Sobon Old Vine Zinfandel, <i>Amador County, 2021</i>	13/49
Korbin Kameron Merlot, <i>Sonoma County, 2018</i>	18/76
Barden Syrah, <i>Santa Rita Hills, 2019</i>	120
Broadbent Tawny Port - 10YR, <i>Portugal 1500ml</i>	16/60

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 <i>Hugo (Elderflower), Yuzu, Golden Hour (Blood Orange Amaretto) and</i> <i>Likely Lyre’s (Lyes Non-Alcoholic Sparkling, Non-Alcoholic Gin, Lemon and Sugar)</i>	28

HOUSE COCKTAILS

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

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