

SMALL BITES

PAPAS BRAVAS 6.25

early roasted potatoes served with chipotle aioli

BRUSCHETTA 9

fresh tomatoes, basil, garlic & fruity olive oil served on crostini

CRAB CAKES 16

dungeness lump crab cakes served with a chipotle lemon aioli & cole slaw

SHRIMP SCAMPI 16

white wine, garlic, cherry tomatoes & butter, served on garlic bread

HOMEMADE SOUP OF THE DAY 8

GREENS

COBB SALAD 14.95

Mixed greens, blue cheese, tomato, avocado, hard boiled egg, bacon and roasted chicken tossed with vinaigrette dressing.

CAESAR SALAD 10

farm fresh romaine chopped & tossed with grated parmesan, crunchy croutons & house made caesar dressing

- add blackened shrimp 9
- add chicken 5

SOMETHING A LITTLE MORE

FRESH CATCH –

Ask your server about the catch of the day! Sourced in accordance to Monterey Bay Aquarium specifications

CHEF'S STEAK 19.50

Grass fed, Stemple Creek Ranch bavette steak, mashed potatoes, seasonal vegetables

QUARTER ROASTED CHICKEN 16.50

Fogline Farms free range quarter chicken with roasted root vegetables

PENNE ARRABIATA 18

pan seared shrimp served with sautéed tomatoes, capers, garlic & red pepper flakes, tossed with penne pasta

PASTA & MEATBALLS 15

house made classic italian meatballs in a savory marinara sauce atop al denté pasta

CHICKEN PARMESAN 17

breaded chicken breast covered in marinara topped with mozzarella & parmesan served on a bed of spaghetti

BURGERS

ABREGO BURGER 12

1/2 lb. patty with lettuce, tomato, avocado, onion & pickles served with a side salad or french fries

BACON CHEDDAR BBQ BURGER 13

1/2 lb. patty with bacon, cheddar & BBQ sauce served with a side salad or french fries

WINE

BUBBLES	GLASS	BOTTLE
VALDO, <i>Prosecco, Doc, Italy</i>	8	32
COPPOLA, <i>Sofia, Blanc de Blanc, Monterey, 2014</i>		36
GLORIA FERRER, <i>Brut, NV, Sonoma</i>		40
WHITE	GLASS	BOTTLE
BARGETTO, <i>Pinot Grigio, Monterey, 2016</i>	8	28
VENTANA, <i>Sauvignon Blanc, Monterey, 2015</i>	8	32
MORGAN, <i>Chardonnay, Monterey, 2014</i>	9	34
VENTANA, <i>Chardonnay, Monterey, 2013</i>	9	34
MORGAN, <i>Sauvignon Blanc, Monterey, 2015</i>	9	
SCHEID, <i>Sauvignon Blanc, Monterey 2014</i>	9	35
DETIERRA, <i>Chardonnay, Monterey, 2014</i>	10	35
PESSAGNO, <i>Chardonnay, Santa Lucia Highlands, 2013</i>	10	35
MEIOMI, <i>Chardonnay, Sonoma 2013</i>	12	42
RED	GLASS	BOTTLE
DISTRICT 7, <i>Cabernet Sauvignon, Monterey, 2014</i>	8	28
VENTANA, <i>Rubystone, Monterey, 2014</i>	8	28
MORGAN, <i>12 Clones Pinot Noir, Monterey, 2015</i>	12	45
SCHEID, <i>Merlot, Monterey, 2013</i>	13	52
METZ ROAD, <i>Pinot Noir, Monterey, 2015</i>	11	45
SCHEID, <i>Cabernet Sauvignon, Monterey, 2013</i>	13	54
DETIERRA, <i>Merlot, Monterey, 2009</i>	9	35
MEIOMI, <i>Pinot Noir, 2016</i>	12	48
SCHEID, <i>Pinot Noir, Estate Monterey 2014</i>	14	56

BEER

DOMESTIC & IMPORTED	
BUDWEISER	4.50
BUD LIGHT	4.50
CORONA	5.50
BECKS	5.50
BECKS N.A.	5.50
HEINEKEN	6
ANCHOR STEAM	6
STELLA ARTOIS	6
CIDRE, STELLA ARTOIS	6

LOCALLY BREWED BEER

1066 PALE ALE	6
FAT LIP AMBER ALE	6
DRAGON SLAYER IPA	6
MONTEREY BAY WHEAT	6
BLACK PRINCE PORTER	6

SPECIALTY COCKTAILS

WARM ISLAND WINDS <i>Cruzan pineapple, mango & coconut rum with pineapple & cranberry juice</i>	13
ABREGO BOSS <i>Patron silver & citronge liqueur, housemade sweet & sour, fresh lime juice & a float of Grand Marnier</i>	15
ROCKIN' RASPBERRY LEMON DROP <i>Sky raspberry vodka, triple sec & housemade sweet & sour</i>	12.50

AFTER DINNER DRINKS

BAILEY'S & COFFEE	8	BAILEY'S, KAHLUA OR AMARETTO	8
CAFÉ AMARETTO	8	FRANGELICO	9
MEXICAN COFFEE	8	COURVOISIER	14
COFFEE OR TEA	3.50	GRAND MARNIER	10