

THE DIRECTOR'S CUT LOUNGE

STARTERS

BRUSCHETTA

crostini topped with tomato, basil, garlic drizzled with a balsamic glaze \$7.95

VEGETABLE POT STICKERS

tender vegetables and bean vermicelli blended with authentic seasonings folded in a spinach infused pastry served with hoisin sauce for dipping 9.95

QUESADILLA

cheddar cheese, green chilies, pico de gallo topped with green onions served with sour cream and salsa \$7.95 add grilled chicken breast \$2

CHEESE PLATE

parmigiano reggiano cheese, unsmoked provolone cheese, purple moon (wine soaked cheddar), assorted crackers, grapes, walnuts \$13.95

HUMMUS

mediterranean roasted red bell pepper hummus served with assorted vegetables and flatbread \$8.95

CHICKEN POT STICKERS

chicken and vegetable dumplings filled with scallions and traditional chinese seasonings served with hoisin sauce for dipping \$9.95

NORTH OF THE BORDER QUESADILLA

cheddar and mozzarella cheese, grilled chicken breast, bacon, jalapenos, pico de gallo topped with green onions served with sour cream and salsa \$11.95

BONELESS WINGS

boneless wings served with celery sticks ranch or blue cheese dressing. flavor options: plain, barbecue, buffalo, salted caramel bbq \$10.95

SANDWICHES

served with sea salt kettle chips,
house salad or caesar salad

GRILLED CHICKEN PANINI

grilled chicken breast, basil pesto, sliced tomato, provolone drizzled with balsamic glaze \$12.95

ROASTED VEGETABLE PANINI

portobello mushroom, zucchini, roasted red bell pepper, spinach, provolone drizzled with balsamic glaze \$12.95

CHICKEN PARMIGIANA PANINI

marinara sauce, grilled chicken breast, provolone, parmesan, basil, oregano \$12.95

CAPRESE PANINI

roasted red bell pepper pesto, sliced tomato, mozzarella drizzled with balsamic glaze \$10.95

GRILLED CHEESE

sliced tomato, provolone, cheddar cheese \$10.95

TURKEY WRAP

soft flour tortilla filled with romaine, dried cranberries, tomato, sliced turkey breast \$10.95

TURKEY SANDWICH

sliced turkey breast, tomato, romaine, provolone served on a fresh grinder roll \$10.95

ITALIAN SANDWICH

extra virgin olive oil, black pepper, oregano, pepperoni, salami, prosciutto, romaine, tomato, red onion, provolone served on a fresh grinder roll \$12.95

Tax not included on small plate menu

Consumer Advisory: Consumption of under cooked meat, poultry eggs or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements

WELCOME TO REGENCY THEATRES!

ENTREE SALADS

HOUSE

chopped romaine, tomato, red onion, croutons,
cheddar cheese, ranch or blue cheese dressing
\$8.95 add grilled chicken breast \$2

GREEK

chopped romaine, spinach, tomato, red onion, black
olives, walnuts, feta cheese, balsamic glaze
\$10.95 add grilled chicken breast \$2

CAESAR

chopped romaine, tomato, croutons, parmesan cheese,
caesar dressing \$8.95 add grilled chicken breast \$2

ASIAN CHICKEN

chopped romaine, spinach, grilled chicken breast,
green onion, mandarin oranges, crispy chow mein
noodles, asian sesame dressing \$11.95

ARTISAN FLATBREAD PIZZA

MARGHERITA CLASSICO

extra virgin olive oil, garlic, mozzarella, sliced tomato
topped with basil, oregano \$9.95

SPINACH AND PORTOBELLO

extra virgin olive oil, mozzarella, spinach, portobello
mushroom, goat cheese \$10.95

MEDITERRANEAN CRUISE

extra virgin olive oil, mozzarella, spinach, artichoke
hearts, tomato, black olives, feta \$11.95

FIG AND PROSCIUTTO

sweet fig spread, prosciutto, parmesan topped with
green onions \$11.95

NEW YORK

marinara sauce, mozzarella, cheddar, pepperoni,
sausage, black olives, portobello mushroom, red
onions, tomato, artichoke hearts topped with oregano
\$12.95

CHEESE

marinara sauce, mozzarella, cheddar topped with
oregano \$8.95

PEPPERONI

marinara sauce, mozzarella, cheddar, sliced
pepperoni topped with oregano \$10.95

ZESTY SUPREME

marinara sauce, mozzarella, sausage, salami,
pepperoni, roasted red bell peppers, parmesan topped
with oregano \$11.95

B.B.Q. CHICKEN

barbecue sauce, mozzarella, grilled chicken breast,
red onion, tomato topped with cilantro \$12.95

BUFFALO CHICKEN

garlic ranch sauce, mozzarella, grilled buffalo chicken,
red onion, tomato, drizzled with buffalo sauce topped
with green onions \$12.95

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WINE SELECTION

SPARKLING

BRUT CAVA, SEGURA VIUDAS, SPAIN
\$9 split (187ml)

BRUT, LOUIS RODERER, FRANCE
\$40 half bottle (325ml)

BRUT, VEUVE CLICQUOT, FRANCE
\$95 bottle

CHARDONNAY

CLINE, SONOMA COAST CA
\$9 glass / \$28 bottle

FRANCIS COPPOLA, RUSSIAN RIVER VALLEY CA
\$12 glass / \$40 bottle

PINOT GRIGIO

BARONE FINI, ITALY
\$9 glass / \$28 bottle

SAUVIGNON BLANC

THE CROSSINGS, NEW ZEALAND
\$9 glass / \$28 bottle

PETITE SIRAH

STAG'S LEAP, NAPA VALLEY CA
\$15 glass / \$50 bottle

CABERNET SAUVIGNON

SKYFALL, COLUMBIA VALLEY CA
\$9 glass / \$28 bottle

FRANCIS COPPOLA, ALEXANDER VALLEY CA
\$14 glass / \$48 bottle

JUSTIN, PASO ROBLES CA
\$16 glass / \$60 bottle

PINOT NOIR

ALTO LOS ROMEROS RESERVA, CHILE
\$9 glass / \$28 bottle

ELOUAN, COASTAL HILLS OREGON
\$12 glass / \$40 bottle

MALBEC

LAYER CAKE, ARGENTINA
\$9 glass / \$28 bottle

MERLOT

CANOE RIDGE, HORSE HEAVEN HILLS WA
\$9 glass / \$28 bottle

RED BLEND

THE PRISONER, NAPA VALLEY CA
\$25 glass / \$90 bottle

ENJOY A GLASS OF BEER OR WINE WITH YOUR MOVIE!

BEER ON TAP

ROTATING SELECTION OF CRAFT
AND MICRO BREWS ON TAP \$6 - \$8

DOMESTIC BOTTLES

BUDLIGHT \$5.50

BLUE MOON \$6

IMPORTED BOTTLES

CORONA EXTRA \$7

HEINEKEN \$7

GUINNESS EXTRA STOUT \$7

CRAFT BOTTLES

ACE PINEAPPLE CIDER (GLUTEN FREE) \$7.50
California Cider Co., Sebastopol CA

BIG WAVE GOLDEN ALE \$7.50
Kona Brewing Co., Kailua-Kona HI

SIERRA NEVADA PALE ALE \$7.50
Sierra Nevada Brewing Co., Chico CA

LAGUNITAS IPA \$7.50
Lagunitas Brewing Co., Petaluma CA

FOUNDERS PORTER \$7.50
Founders Brewing Co., Grand Rapids MI

ARROGANT BASTARD (22OZ) \$11.50
Stone Brewing Co., Escondido CA

STONE RUINATION 2.0 (22OZ) \$11.50
Stone Brewing Co., Escondido CA

BOTTLED WATER

SAN PELLEGRINO \$4.25

VITAMIN WATER \$4.25

SMART WATER SMALL \$4.25

SMART WATER LARGE \$5

NON-ALCOHOLIC BEVERAGES

COCA-COLA, DIET COKE, COKE ZERO, CHERRY COKE, DR. PEPPER, BARQ'S ROOTBEER, SPRITE, POWERADE MOUNTAIN BERRY BLAST, MINUTE MAID LEMONADE

ICED TEA

Gold's Peak unsweetened, Gold's Peak passion fruit mango, Fuze raspberry

100% FRUIT SMOOTHIE

four berry, strawberry banana, mango tropics, tropical sunshine

HOT DRINKS

COFFEE

french roast or decaffeinated

CAPPUCCINO

regular, mocha, vanilla, caramel or hazelnut

CAFFÈ LATTE

regular, mocha, vanilla, caramel or hazelnut

CAFFÈ AMERICANO

espresso shot and water

ESPRESSO SHOT

HOT CHOCOLATE

HOT TEA

apricot green, chai, chamomile, chinese green, earl grey, decaf green, english breakfast, peppermint

DESSERTS

PINKBERRY FROZEN YOGURT

ask server for our current flavors \$5

DONNA B'S COOKIES

chocolate chip, decadent, marble, snickerdoodle, white chip macadamia, peanut butter, or oatmeal raisin \$3.50

HAAGAN-DAZ ICE CREAM BAR

vanilla and milk chocolate or vanilla and milk chocolate with almonds \$4.25

TOLL HOUSE ICE CREAM COOKIE SANDWICH

\$4.25

NESTLE VANILLA CRUNCH DIBS \$4.25

House corkage fee is \$20 per bottle. Tax not included on bar menu

