

entrées

CHEESE PIZZA

house sauce, mozzarella, cheddar topped with oregano. \$10.00 add pepperoni \$3.00

MARGHERITA PIZZA

extra virgin olive oil, garlic, mozzarella, sliced tomato topped with basil & oregano. \$11.00

MEDITERRANEAN PIZZA

extra virgin olive oil, mozzarella, spinach, artichoke hearts, tomato, black olives, feta. \$12.00

BBQ CHICKEN PIZZA

barbecue sauce, mozzarella, grilled chicken breast, red onion, tomato topped with cilantro. \$13.00

GRILLED CHICKEN PANINI

ciabatta roll, grilled chicken breast, basil pesto, sliced tomato, provolone drizzled with balsamic glaze. served with choice of garden salad, caesar salad, or kettle chips. \$13.00

VEGETABLE PANINI

ciabatta roll, portobello mushrooms, zucchini, roasted red bell peppers, spinach, provolone drizzled with balsamic glaze. served with choice of garden salad, caesar salad, or kettle chips. \$13.00

CAPRESE PANINI

ciabatta roll, roasted red bell pepper pesto, sliced tomato, mozzarella drizzled with balsamic glaze. served with choice of garden salad, caesar salad, or kettle chips. \$11.00

GRILLED CHEESE

ciabatta roll, sliced tomato, provolone, cheddar. served with choice of garden salad, caesar salad, or kettle chips. \$11.00

starters

GARDEN SALAD

romaine, tomato, red onion, croutons, cheddar cheese. \$9.00 add chicken \$3.00

CAESAR SALAD

romaine, croutons, parmesan cheese. \$9.00 add chicken \$3.00

BRUSCHETTA

6 toasted french baguette slices topped with tomato, basil, garlic drizzled with balsamic glaze. \$9.00

HUMMUS

served with assorted vegetables and flatbread. \$9.00

QUESADILLA

cheddar, green chilies, pico de gallo, topped with green onions. served with sour cream & salsa \$8.00 add chicken \$3.00

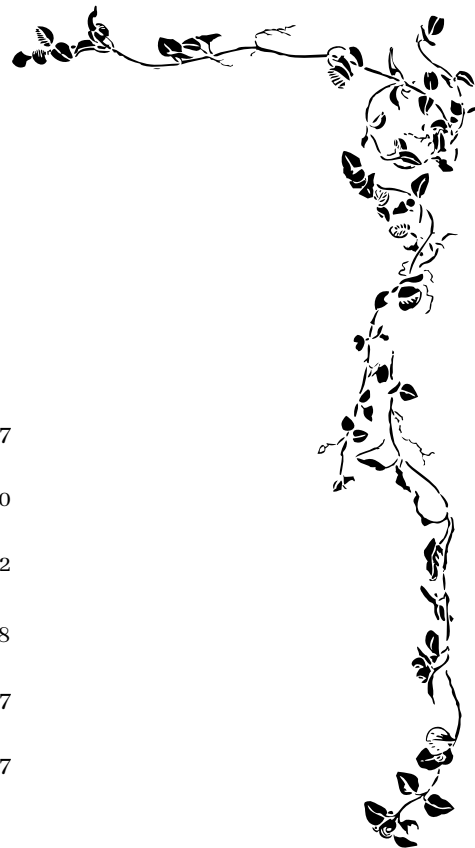
BONELESS WINGS

8 wings served with celery & carrot sticks and ranch or blue cheese dressing. flavors: plain, buffalo, & barbecue \$11.00

REGENCY RANCHO NIGUEL

Director's Cut

WINES & BEERS



Reds

Carmel Road Cabernet, Santa Rosa CA.	\$9 \$16 \$27
Opolo Cabernet, Templeton CA.	\$12.50 \$22 \$37.50
Directors Cut Coppola Cabernet, Alexander Valley CA.	\$14 \$24.50 \$42
Justin Cabernet, Paso Robles CA.	\$16 \$28 \$48
Liesl Pinot Noir, Germany	\$9 \$16 \$27
Layer Cake Malbec, Argentina	\$9 \$16 \$27

Whites

Kendall Jackson Vintner's Reserve Chardonnay, Santa Rosa CA.	\$9 \$16 \$27
Directors Cut Coppola Chardonnay, Geyserville CA.	\$10 \$17.50 \$30
Justin Sauvignon Blanc, Paso Robles CA.	\$10 \$17.50 \$30
Benvolio Pinot Grigio, Italy	\$8 \$14 \$24
Source of Joy Rosé, France	\$10 \$17.50 \$30
Segura Viudas Brut Cava, Spain	\$9

Beers

DRAFT

Coors Light	\$6
Stella Artois	\$7
Firestone 805 Blonde Ale	\$8
Stone Delicious IPA	\$8
Stone Tangerine Express IPA	\$8
Elysian Space Dust IPA	\$8

CRAFT BOTTLES

Ace Pineapple Cider	\$8
Big Wave Golden Ale	\$8
Sierra Nevada Pale Ale	\$8
Lagunitas IPA	\$8
Founders Porter	\$8
Arrogant Bastard Ale (22oz)	\$12
Ruinination 2.0 Double IPA (22oz)	\$12

DOMESTIC & IMPORTED BOTTLES

Bud Light	\$6
Blue Moon	\$7
Corona Extra	\$7
Heineken	\$7
Guinness Extra Stout	\$7