

THE GATE



LUNCH

STARTERS

MEZZE PLATTER - 18

Roasted Pepper Hummus, Farm Veggies, Mixed Olives, Marinated Mozzarella, Grilled Flatbread

CHEESE & CHARCUTERIE BOARD - 24

Assorted Artisan Cheeses & Cured Meats, Seasonal Accompaniments, Sourdough Crostini

CHICKEN WINGS - 15

Buffalo Sauce, Farm Veggies, Point Reyes Blue Cheese Dressing

SOUPS & SALADS

FARMERS GREENS † - 12

Mixed Lettuces, Shaved Angel Wing Farm Vegetables, Choice of Dressing

THE GATE CAESAR - 13

Chilled Romaine, Classic Caesar Dressing, Parmigiano Reggiano

add to any salad:

Grilled Lemon-Herb Chicken - 7 | Shrimp - 10 | Salmon - 11

SOUP OF THE DAY - 8/11

SANDWICHES & PLATES

sandwiches served with rosemary salt fries or tossed greens

CHICKEN CALI CLUB - 17

Grilled Chicken, Applewood Bacon, Avocado, Green Leaf Lettuce, Heirloom Tomato, Buttermilk-Herb Dressing, Brioche Bun

THE GATE BLT - 16

Applewood Bacon, Heirloom Tomatoes, Iceberg Lettuce, Lemon-Garlic Aioli, Rustic Sourdough

MURIETA CHEESEBURGER - 20

Sharp Cheddar, Bacon, Onion, Tomato, Lettuce, Pickles, Garlic Aioli Served on a Brioche Bun

SMOKED TURKEY PANINI - 15

Sun Dried Tomato Pesto, Sharp Cheddar Cheese, Smoked Bacon, Arugula, Tomato, Pickled Red Onion

PRIME RIB FRENCH DIP - 24

Gruyere, Horseradish Aioli, Caramelized Onion and Au Jus Served on a Fresh Baguette

BAJA FISH TACOS † - 18

Blackened Fish, Grilled Pineapple Salsa, Chili-Lime Slaw, Baja Sauce, Pickled Onion

FISH AND CHIPS - 17

Ale Battered Cod, Cole Slaw, Remoulade Sauce, Bistro Fries

VITNER'S PASTA BAKE - 18

Lemon-Herb Chicken, Prosciutto, Broccolini, Chardonnay Cream, Goat Cheese, Garlic Breadcrumbs

† Indicates Gluten Free

Executive Chef Scott Savage

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity applied for parties of 6 or more, room service and to-go food | Split plate charge \$7
