



# THE GATE

*Executive Chef Andrea Reiter  
Featuring Angel Wing Farm*

## LUNCH

Our 5-acre farm & greenhouse, Angel Wing Farm provides quality produce for The Gate Restaurant as well as custom catering menus at The Murieta Inn & Spa.

The farm encompasses olives, wine & table grapes, fruit trees, & 80 raised beds growing seasonal vegetables with a twist. Additional landmarks include a butterfly garden & brick patio perfect for weddings, events, or a pairings dinner for a one-of-a-kind farm-to-fork experience.

Our use of Angel Wing Farm & its produce is just one of the many reasons The Gate was honored with best **“Locally Sourced Ingredients”** in Sacramento Magazine’s *2019 Best of Issue*.

## STARTERS

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### **Jumbo Lump Crab Cakes | 17**

Served with Traditional Tartare Sauce & Pickled Fennel

### **Smoked Chicken Wings | 13**

Slow Smoked Crisp Wings Tossed with White BBQ Sauce,  
Served with House Made Ghost Pepper Ranch Dressing

### **Hummus & Flatbread | 12**

Chickpea Hummus, Roasted Garlic, Marinated Olives, Sweet Basil Pesto,  
Grilled Flatbread, Sweet Peppers, Olive Oil

## SALADS & SOUPS

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### **Pistachio Caesar Wedge | 10**

Little Gem, House Made Caesar, Parmesan, Focaccia Crostini, Crushed Pistachios

### **Angel Wing Farm Salad | 9**

Seasonal Farm Vegetables & Greens Served with Choice of  
House Champagne Vinaigrette, Garden Ranch or Bleu Cheese Dressing

### **Chinese Chicken Salad | 15**

Roasted Chicken, Napa Cabbage Blend, Carrots, Scallions, Roasted Cashews, Mandarin  
Oranges, Tossed with a Sweet & Spicy Cashew Vinaigrette with Crisp Noodles

**Add to any Salad: Roasted Chicken | 6 Seared Steelhead | 9 Grilled Prawns | 10**

### **Soup Of The Day**

Inquire About Today’s Special

Bowl | 9

Cup | 6

Small Cup | 5

### **Bernard’s Clam Chowder**

Inspired by The Man Himself; Tender Clams, Onions, Celery & Potatoes in a Rich Creamy Broth

Bowl | 10

Cup | 7

Small Cup | 6

#### Consumer Advisory:

Raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.  
For parties of 6 or more, an automatic gratuity of 18% will be added to the final bill.



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FLATBREADS

**Smoked Brisket | 14**

Ghost Pepper Cheese Blend, BBQ Sauce, Sliced Peppers, Chipotle Aioli, Green Onions

**Artichoke Flatbread | 14**

Marinated Artichokes, Fontina, Smoked Ham, Crisp Herbs

**Roasted Mushroom | 14**

Roasted Wild Mushrooms, Fontina, Buttermilk Bleu Cheese, Crisp Herbs

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SANDWICHES & ENTREES

**Albacore Tuna Melt | 12**

Savory Albacore Tuna Salad, Sharp Cheddar Cheese, Fresh Tomatoes, Grilled On Sourdough

**Murieta Burger | 13**

Applewood Smoked Bacon, Sharp Cheddar Cheese, Shaved Red Onion, Lettuce, Heirloom Tomato, House Pickles, Roasted Garlic Aioli

**Cauliflower Burger | 13**

Marinated Grilled Cauliflower, Cheddar Cheese, Lettuce, Tomato, Shaved Red Onion, House Pickles, Roasted Garlic Aioli

**Prime Rib French Dip | 15**

Tender Shaved Prime Rib with Gruyere Aioli on a Grilled Baguette with Jus

**Fried Chicken Sandwich | 13**

Kimchee Slaw, Gochujang Aioli

**You're Choice of House Fries, or Mixed Green Salad**

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**Seared Steelhead | 19**

With Sautéed Farm Vegetables

**Cowboy Ramen Bowl | 14**

Smoked Brisket, Scallions, Hot Peppers, & Shaved Cabbage in a Savory & Spicy Broth

**Pappardelle | 19**

Fresh Pappardelle, Tossed with a Slow Simmered Short Rib Stroganoff, Parmesan & Fried Rosemary

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