



# Happy Holidays

## STARTERS

### DEVILED EGGS

Plain | 12 Smoked Bacon | 14

### FRESH BAKED CORNBREAD | 9

White cheddar, jalapeno, honey butter

### CALAMARI | 18

Beer battered, crispy fried, fennel, fresno pepper

### SHORT RIB WELLINGTONS | 23

Phyllo wrapped tender beef, black truffle, horseradish crema

### CRAB CAKES | 18

Two chilean rock crab cakes, arugula, orange segments, fresh fennel, spicy remoulade

### FRIED BRUSSELS SPROUTS | 15

Crispy sprouts, sweet dried cranberries, point Reyes blue cheese, garlic aioli  
Add bacon + 4

## SOUPS & SALADS

### LOBSTER BISQUE | 16

Lobster, roasted red peppers, creme fraiche, micro herbs

### FRENCH ONION SOUP | 13

Caramelized onion, buttery croutons, gruyere cheese

### ROASTED BEET SALAD | 16

Arugula, orange, shaved fennel, champagne vinaigrette, hazelnuts, goat cheese

### FARMERS MARKET SALAD (gf) | 16

Homemade mixed greens, sweet pepper, scallions, pickled baby carrot, cherry tomato, pear-infused white balsamic vinaigrette, ricotta salata

### CAESAR SALAD | 15

Romaine, homemade caesar dressing, brioche croutons, parmesan shavings

### WINTER PEAR SALAD | 16

Spice + red wine poached Bosc pear, arugula, burrata cheese, roasted pistachio, pomegranate seeds, champagne vinaigrette.

## ENTRÉES

### WINTER SQUASH + KALE RAVIOLI | 29

Gorgonzola cream, parmesan, sweet dried cranberries, roasted pumpkin seeds

### PAN-SEARED HALIBUT | 45

Black rice, shitake mushrooms, baby bok choy, orange-ginger beurre blanc

### SEARED SCALLOPS | 48

Pan-seared, lobster risotto cake, sauteed red chard, meyer lemon cream

### BRAISED SHORT RIB | 42

Garlic mashed potatoes, sautéed spinach, wild mushroom, natural jus, crisp onion

### AUSTRALIAN LAMB CHOPS | 52

Triple cut chops, polenta, grilled asparagus, chimichurri

### FILET MIGNON | 68

8oz Prime center-cut, au gratin potatoes, thumbelina carros, braised cipollini, red wine demi

## DESSERTS

### SORBET TRIO | 12

Seasonal selection of sorbet

### BANANAS FOSTER BREAD PUDDING | 15

Brioche, brown sugar-rum caramelized bananas, vanilla gelato

### CHOCOLATE LAVA CAKE | 16

Warm chocolate center, vanilla ice cream, raspberry coulis

### NY CHEESECAKE | 12

Graham cracker crust, lemon zest, chocolate sauce, raspberry coulis

## KIDS 10 & UNDER

### CHEESE BURGER & FRIES or CHICKEN TENDERS & FRIES or PASTA W/BUTTER | 19

Scoop of Vanilla Ice Cream included with kids meal

CHEF, ALEX JIMENEZ ■ SOUS, JUAN CARLOS SERNA

*We politely decline menu modifications.*

*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

**Allergy Notice:** *Our menu items may contain or come into contact with common allergens, including soy, wheat, eggs, peanuts, tree nuts, milk, fish, shellfish, and sesame. Shared equipment and fryer oil are used; we cannot guarantee allergen-free items. Please inform your server of any allergies before ordering.*

Split Plate Charge 3.00    Corkage fee 25.00 per 750 ml bottle    Outside dessert fee 3.50 per seat  
Parties of 6+ 20% gratuity applies    Sales tax when applicable.

*IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 2.6% TO HELP OFFSET PROCESSING COSTS.  
THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. WE DO NOT SURCHARGE DEBIT CARDS.  
Dry Creek Grill is not responsible for lost or stolen items. We reserve the right to refuse service.*

# BEER ON TAP

## GOLDEN STATE MIGHTY DRY | II

Cider | ABV 6.3%

## CALI SQUEEZE | IO

Blood Orange | Citrus Wheat Ale | ABV 5% IBU 15

## TRUMER | II

PILS | Pilsner | ABV 4.9% IBU 26

## SEISMIC BREWING | IO

Tremor | Light Lager | ABV 4.2% IBU 15

## DUST BOWL | II

Taco Truck | Mexican Lage | ABV 4.7% IBU 11

## LAGUNITAS | II

Little Sumpin' | Hop Ale | ABV 7.5% IBU 46

## SIERRA NEVADA | II

Hazy Little Thing | ABV 6.7% IBU 35

## ALMANAC | II

Love | Hazy IPA | ABV 6.1% IBU 35

## KNEE DEEP | II

Breaking Bud | W. C. IPA | ABV 6.5% IBU 50

## ANDERSON VALLEY | IO

Boont | Amber Ale | ABV 5.8% IBU 16

## NORTHCOAST | II

Old Rasputin | Imperial Stout | ABV 9% IBU 75

## BARREL BROTHERS | I5

Batch Don't Kill My Vibe | W.C. IPA | ABV 7.5% IBU 55

# DRY CREEK EST. 2012 GRILL



STEAK. BURGER. BBQ.

## WHITE WINES BARREL-TO-GLASS

### THE VICE | Organic Rosé | Carneros | I4

Fresh, vibrant, wild strawberries, citrus, crisp, clean finish

### PINE RIDGE | Chenin Blanc | Napa | I3

Lively, floral aromatics, ripe pear, honeysuckle balanced acidity

### COMARTIN | Chardonnay | Santa Cruz Mtns | I5

Elegant, balanced, stone fruit, subtle oak, smooth finish

### MACROSTIE | Chardonnay | Sonoma | I5

Green apple, lemon zest, and a touch of vanilla

### DAOU | Chardonnay | Paso Robles | I5

Rich, expressive, tropical fruit, toasted oak, creamy texture

### LONG MEADOW RANCH | I4

### Sauvignon Blanc | St. Helena

Crisp and zesty, highlighting grapefruit, lime, and mineral notes

### OAK FARM | Sauvignon Blanc | Lodi | I3

Bright and fruit-forward, melon, citrus, hint of fresh herbs

### J VINYARDS | Pino Gris | Russian River | I4

Crisp, juicy pear, white peach, ripe citrus, sweet green apple, floral, minerality

## SPARKLING WINE

### CHANDON RESERVE | I3

Blanc de Blanc | Los Carneros

### ROEDERER ESTATE | I4

BRUT ROSE | Anderson Valley

### ROEDERER ESTATE | I8

BRUT | Anderson Valley

## N/A BEER

### SIERRA NEVADA | II

Trail Pass | Golden, IPA, Hazy IPA, Brewveza

### BARREL BROTHERS NA | II

Hazy IPA

### ATHLETIC | II

Free Wave Hazy IPA

## RED WINES BARREL-TO-GLASS

### BARGETTO | Pinot Noir | Santa Cruz Mtns | I5

Cranberry, raspberry, clove, smooth, creamy, balanced finish

### CARMEL ROAD | Pinot Noir | Monterey | I5

Bright, fruit-forward, juicy raspberry, plum, touch of earthiness

### TABLAS CREEK | GSM | Paso Robles | I6

Complex, layered, dark berries, savory herbs, soft tannins

### ROBERT HALL | Merlot | Paso Robles | I5

Smooth, ripe blackberry, cocoa, vanilla oak

### SEGHEISIO | Zinfandel | Paso Robles | I4

Black raspberry, plum, spice, lively, bold, lingering finish

### THE VICE | Cabernet Sauvignon | Napa | I6

Dark berries, cassis, spice, blackberry, cacao, tobacco, espresso

### OBERON | Cabernet Sauvignon | Napa | I7

Deep, silky tannins, black cherry, candied blackberry, coffee, dark chocolate, spice

### PORTERHOUSE | Cabernet Sauvignon | Napa | I6

Powerful, refined, dark fruit, cedar, well-integrated tannins

## SPECIALTY WATERS

### ACQUA PANNA STILL WATER | 7

25.3 fl oz

### SAN PELLEGRINO SPARKLING | 7

25.3 fl oz

### SAN PELLEGRINO FLAVORED | 4

Pompelmo (Grapefruit), Ciao Cherry, Ciao Peach, Blood Orange Zero

## CRAFT COCKTAILS

All of our juices are squeezed by hand *daily*, and incorporate fresh seasonal herbs in many of our hand-crafted cocktails

### CALIFORNIA SIDECAR | I5

Bourbon, Grand Marnier, Lemon, Honey, Orange Bitters

### DEEP PURPLE | I5

Vodka, Gin, Blackberry, Lavender, Lemon, Sparkling Wine

### WEST SIDE JOE | I5

Gin, Lime, Cucumber, Mint

### BLOOD ORANGE COSMO | I6

Vodka, Cointreau, Blood Orange, Lime

### FIRECRACKER | I5

Vodka, Elderflower, Lime, Firewater Tincture, Mint

### STRAWBERRY SUNSET MARGARITA | I5

Tequila silver, Aperol, Lime Juice, Strawberry, Agave, Tajin

### DECONSTRUCTED MAI TAI | I6

Planetary rum, Lime juice, Orange juice, Pineapple juice, Orgeat foam

### BAÇON WASHED OLD FASHION | I9

Buffalo trace, Anostura bitters, Simple syrup

### NAKED AND FAMOUS | I6

Xicaru Silver Mezcal, Aperol, Yellow Chartreuse, Lemon

### CANTARITOS | I5

Astral tequila, Peach cordial, Lime, Handmade grapefruit soda

### MILK PUNCH | I7

Plantation Pineapple rum, Cardamaro, Lime, pineapple juice, Amaro Montenegro, Orgeat

### APPLERITA | I5

Astral tequila, Cointreau, Apple cider, Lemon cordial

## ZERO PROOF COCKTAILS

### LAVENDER BRAMBLE | II

Blackberry Lavender, Lemon, Lime, Ginger Beer

### COOL AS A CUCUMBER | II

Cucumber, Basil, Lemon, Lime, Club Soda

## DESSERT COCKTAILS

### CHOCOLATE CAKE | I5

Vanilla Vodka, Baileys, White + Dark Chocolate Liqueur

### ESPRESSO MARTINI | I5

Vanilla Vodka, Mr. Black, Espresso