DRY CREEK GRILL EST. 2012

Willow Glen

STEAK. BURGER. BBQ.

Happy Thanksgiving

STARTERS

DEVILED EGGS
Plain | 12 Smoked Bacon | 14 Smoked Caviar | 26

FRESH BAKED CORNBREAD | 9
White cheddar, jalapeno, honey butter

SHORT RIB EMPANADAS | 16
Golden brown pastry, braised short rib, mushroom, onions, Manchego cheese, chimichurri sauce

CRAB CAKES | 18
Two chilean rock crab cakes, arugula, orange segments, fresh fennel, spicy remoulade

LIL' WELLINGTONS | 22
Braised short rib, black truffle, cheddar, demi glaze, horseradish cream

FRIED BRUSSELS SPROUTS | 15
Crispy sprouts, sweet dried cranberries, point reyes blue cheese, garlic aioli
Add bacon + 4

SOUPS

ROASTED BUTTERNUT SQUASH SOUP | 14
Local squash, shallots, sour cream, toasted pepitas

LOBSTER BISQUE | 16
Lobster, roasted red peppers, creme fraiche, micro herbs

SALADS

ROASTED BEET SALAD | 16
Arugula, orange, shaved fennel, champagne vinaigrette, hazelnuts, goat cheese

PEAR SALAD | 16
Spiced red wine poached bosc pear, arugula, fennel burrata cheese, roasted pistachios, pomegranate seeds champagne vinaigrette

CAESAR SALAD | 15
Romaine, homemade caesar dressing, brioche croutons, parmesan shavings

ENTRÉES

WINTER SQUASH + KALE RAVIOLI | 29
Gorgonzola cream, parmesan, sweet dried cranberries, roasted pumpkin seeds

GRILLED SWORDFISH | 48
Pacific swordfish, wild rice, roasted fall veggies, saffron-lemon buerre blanc

AUSTRALIAN LAMB CHOPS | 48
Triple cut chops, polenta, grilled asparagus, chimichurri

BRAISED SHORT RIB | 43
Garlic mashed potatoes, sauteed spinach, wild mushrooms, natural jus, crisp onions

THANKSGIVING TURKEY DINNER | 55
California Mary's Organic turkey, mamma's turkey gravy, savory apple-herb stuffing, mashed potatoes, cranberry-zinfandel sauce

DESSERTS

SORBET TRIO | 14
Seasonal selection of sorbet

BANANAS FOSTER BREAD PUDDING | 16
Brioche, brown sugar-rum caramelized bananas, vanilla gelato

CHOCOLATE LAVA CAKE | 16
Warm chocolate center, vanilla ice cream, raspberry coulis

PUMPKIN CHEESECAKE | 16
Topped with almonds, pecans, walnuts, toffee and whipped cream

KIDS
10 & UNDER

TURKEY DINNER or CHICKEN TENDERS or PASTA W/BUTTER | 20
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.

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WINE FROM THE BARREL

Dry Creek Grill is very proud to be able to offer our guests Barrel Wine. This innovative system reduces the carbon footprint due to the fact that one barrel of wine holds the equivalent of 26 bottles. This means no bottles, no corks, no labels or cardboard. Less to manufacture, less to ship, less to store and no trash!

BEER ON TAP

CALI SQUEEZE | 10
Blood Orange | Citrus Wheat Ale | ABV 5%, IBU 15

CORONADO | 15
Big Weekend Double IPA | ABV 8.8%, IBU 62

FARMER'S | 10
Light Lager | ABV 4.1%, IBU 12

DUST BOWL | 11
Taco Truck | Mexican Lager | ABV 4.7%, IBU 11

LAGUNITAS | 11
Little Sumpin' | Hop Ale | ABV 7.5%, IBU 46

TRUMER | 11
PILS | Pilsner | ABV 4.9%, IBU 26

ALMANAC | 11
Love | Hazy IPA | ABV 6.1%, IBU 35

KNEE DEEP | 11
Breaking Bud | W. C. IPA | ABV 6.5%, IBU 50

ANDERSON VALLEY | 10
Boont | Amber Ale | ABV 5.8%, IBU 16

DRAKES | 11
Hefeweizen Wheat Ale | ABV 4.6%, IBU 15

NORTHCOAST | 11
Old Rasputin | Imperial Stout | ABV 9%, IBU 75

WHITE WINES
BARREL-TO-GLASS

THE VICE | Organic Rosé | Carneros | 14
Fresh, Vibrant, Wild Strawberries, Citrus, Crisp, Clean Finish

M. MATHIS WINEGROWER | 13
White Blend | Family Picnic | California Ava
Fresh, Floral, Crisp, Stone-Fruited, Zesty, Elegant

DAOU | Chardonnay | Paso Robles | 16
Rich, Expressive, Tropical Fruit, Toasted Oak, Creamy Texture

MACROSTIE | Chardonnay | Sonoma | 15
Green Apple, Lemon Zest, And A Touch Of Vanilla

DRY CREEK GRILL | Chardonnay | 14
Santa Lucia Highlands | Monterey County
Buttery, Creamy, Citrusy, Oaky, Lush, Balanced

LONG MEADOW RANCH | 14
Sauvignon Blanc | St. Helena
Crisp And Zesty, Highlighting Grapefruit, Lime, And Mineral Notes

J LOHR | Sauvignon Blanc | 14
Fume Crossing | Arroyo Secco
Monterey County
Crisp, Citrusy, Herbaceous, Tropical, Mineral, Refreshing

J VINYARDS | Pino Gris | Russian River | 14
Crisp, Juicy Pear, White Peach, Ripe Citrus, Sweet Green Apple, Floral, Minerality

SPARKLING WINE
By The Glass

CHANDON RESERVE | 13
Blanc de Blanc | Los Carneros

ROEDERER ESTATE | 14
BRUT ROSE | Anderson Valley

ROEDERER ESTATE | 18
BRUT | Anderson Valley

ROTATING N/A BEER

On Draft – Zero Proof, Full Flavor.

Ask Your Server for Today's Selection.

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

RED WINES
BARREL-TO-GLASS

BARGETTO | Pinot Noir | Santa Cruz Mtns | 15
Elegant, Earthy, Vibrant, Silky, Nuanced, Mineral-Driven

DRY CREEK GRILL | Pinot Noir | 14
Boer Vinyard Chalone | Monterey County
Juicy, Aromatic, Rustic, Supple, Bright, Layered

TABLAS CREEK | Gsm | Paso Robles 16
Complex, Layered, Dark Berries, Savory Herbs, Soft Tannins

ROBERT HALL | Merlot | Paso Robles | 15
Smooth, Ripe Blackberry, Cocoa, Vanilla Oak

RIDGE | Three Valleys Zinfandel | 22
Geyserville
Rich, Jammy, Spicy, Brambly, Supple, Concentrated

THE VICE | Cabernet Sauvignon | Napa | 16
Dark Berries, Cassis, Spice, Blackberry, Cacao, Tobacco, Espresso

OBERON | Cabernet Sauvignon | Napa | 17
Deep, Silky Tannins, Black Cherry, Candied Blackberry, Coffee, Dark Chocolate, Spice

PORTERHOUSE | Cabernet Sauvignon | Napa | 16
Powerful, Refined, Dark Fruit, Cedar, Well-Integrated Tannins

CRAFT COCKTAILS | 16

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

CALIFORNIA SIDECAR
Bourbon, Grand Marnier, Lemon, Honey, Orange Bitters

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

WEST SIDE JOE
Gin, Lime, Cucumber, Mint

BLOOD ORANGE COSMO
Vodka, Cointreau, Blood Orange, Lime

FIRECRACKER
Vodka, Elderflower, Lime, Firewater Tincture, Mint

STRAWBERRY SUNSET MARGARITA
Tequila Silver, Aperol, Lime Juice, Strawberry, Agave, Tajin

DECONSTRUCTED MAI TAI
Planetary Rum, Lime Juice, Orange Juice, Pineapple Juice, Orgeat Foam

BACON WASHED OLD FASHION | +3
Buffalo Trace, Angostura Bitters, Simple Syrup

SAGE ADVICE
Gin, Lime, Honey, Sage, Maraschino

FIGTICIOUS
Bulleit Bourbon, Fig Jam, Orange, Maple, Brandied Cherry

MILK PUNCH | +2
Plantation Pineapple Rum, Cardamaro, Lime, Pineapple Juice, Amaro Montenegro, Orgeat

CIDER & SPICE
Blanco Tequila, Apple Cider, Lime, Ginger Beer, Cinnamon Rim

ZERO PROOF COCKTAILS

LAVENDER BRAMBLE | 12
Blackberry Lavender, Lemon, Lime, Ginger Beer

COOL AS A CUCUMBER | 12
Cucumber, Basil, Lemon, Lime, Club Soda

DESSERT COCKTAILS

CHOCOLATE CAKE | 16
Vanilla Vodka, Baileys, White + Dark Chocolate Liqueur

ESPRESSO MARTINI | 16
Vanilla Vodka, Mr. Black, Espresso