



CYPRESS GRILL

Soups

CLAM CHOWDER	\$9 12
Fisherman's Wharf style clam chowder with ocean clams, cream, tabasco, lemon zest	
TURKEY CHILI	\$9 11
Turkey, tomatoes, onions, jalapeno peppers, red kidney and black beans, cheddar cheese, green onions	
SOUP OF THE DAY	\$8 10
Hand crafted soup of the day	

Starters

FLATBREAD	\$18
Choice of: Pepperoni, mushroom, onion, olive, fresh mozzarella and tomato OR Pesto, tomato, fresh mozzarella, basil	
CHICKEN QUESADILLA	\$20
Grilled chicken, cheddar jack cheese, flour tortilla, Pico de Gallo, sour cream, jalapenos, green onions	
BONE-IN WINGS	\$18
8 piece bone-in wings, choice of buffalo sauce with ranch or sweet chili sauce with green onions	
PORK POT STICKERS	\$17
8 fried potstickers, sweet chili sauce, green onions	
ONION RINGS	\$11
Fried onion rings served with ranch and ketchup	
PARMESAN GARLIC FRIES	\$10
Garlic, parmesan, parsley, served with ranch	

Entrees

BURRITO BOWL	\$25
Choice of chicken or shrimp, cilantro lime rice, cheddar jack cheese, pinto beans, roasted corn, avocado, Pico de Gallo, crema, cilantro	
TERIYAKI BOWL	\$25
Choice of chicken or shrimp, jasmine rice, cucumbers, avocado, carrots, edamame, furikake, green onions	
HAWAIIAN LUNCH PLATE	\$24
Chicken katsu, macaroni salad, jasmine rice, katsu sauce, furikake	
FISH AND CHIPS	\$26
Rock cod fillet, tempura beer batter, tartar sauce, coleslaw and French fries	

Salads

<i>Fresh Grilled Chicken - \$9 Seared Salmon - \$10 Grilled Shrimp (8 pieces) - \$10</i>	
CRAB LOUIE	\$28
Lump crab meat, Iceberg lettuce, red onion, tomatoes, cucumbers, black olives, hardboiled egg, avocado, Louie dressing	
THE LOB WEDGE COBB	\$19
Iceberg lettuce, blue cheese, cherry tomatoes, bacon, cucumbers, carrots, avocado, ranch dressing	
APPLE CRANBERRY SALAD	\$19
Frisee, mixed greens, apple, dried cranberries, feta cheese, walnuts, poppyseed dressing	
ASIAN CHICKEN SALAD	\$23
Cabbage cilantro mix, mixed greens, grilled chicken, cucumbers, carrots, Mandarin oranges, sesame seeds, crispy rice noodles, sesame dressing	

Sandwiches

<i>Served with your choice of side salad, coleslaw, fries, garlic fries (\$2) fresh fruit (\$2), or onion rings (\$2)</i>	
THE ½ POUND BURGER	\$26
Black Angus beef, cheddar cheese, caramelized onions, lettuce, tomato, red onions, pickle, seeded American bun Add Bacon \$2	
HARDING CLUB	\$23
Oven roasted turkey, bacon, avocado, lettuce, tomato, aioli, toasted Pullman white bread	
REUBEN	\$24
Corned beef, Swiss cheese, sauerkraut, 1000 island dressing on toasted marble rye bread	
GRILLED CHICKEN	\$24
Marinated grilled chicken breast, pesto, fresh mozzarella, lettuce, tomato, red onion, toasted ciabatta roll	
TUNA MELT	\$22
Griddled albacore tuna salad, cheddar cheese, onion rings, toasted marbled Rye	
CUP & ½ SANDWICH	\$22
Choice of half Harding Club, Cali BLT, Cold Tuna or Tuna Melt with choice of soup	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

20% Gratuity added to all tables 6 or more
Two checks max per table
4% SF Mandate added to all Food and Beverage Sales



BEVERAGES

Cocktails

TRANSFUSION \$13

Tito's Handmade Vodka-Official Vodka of the PGA TOUR, ginger ale, grape juice, & fresh lime

JOHN DALY \$13

Tito's Handmade Vodka-Official Vodka of the PGA TOUR, lemonade, & iced tea

AMERICAN MULE \$13

Tito's Handmade Vodka-Official Vodka of the PGA TOUR, ginger beer, & fresh lime juice

CYPRESS OLD FASHIONED \$16

Makers 46, Simple Syrup, Orange Bitters, orange peel, and Luxardo cherry

CASSIS MANHATTAN \$18

Michter's Rye, Cassis, Carpano Antica Vermouth, Luxardo cherry, & orange bitters

IRISH COFFEE \$15

Bushmills Irish Whiskey, coffee, and Baileys

CADILLAC MARGARITA \$15

Dobel Silver, fresh lime juice, agave, & Grand Marnier

Non-Alcoholic

PERRIER \$5

Sparkling Water

 FOUNTAIN DRINKS \$4

Coke, Diet Coke, Sprite, Orange Fanta, Ginger Ale, Barq's Root beer, Lemonade

 COFFEE \$4

Peet's House Blend Dark Roast

TEA \$4

Mighty Leaf Fresh Brewed Iced Tea and Hot Tea Varieties

Draft Beer

\$10

BALLAST POINT, SCULPIN, IPA
FORT POINT, KSA, KOLSCH
STANDARD DEVIANT, HAZY IPA
GUINNESS, STOUT
ALTAMONT, MAC DRIZZLE, PALE
BEAR REPUBLIC, RACER 5, WC IPA
KONA, BIG WAVE, GOLDEN ALE
RUSSIAN RIVER, HAPPY HOPS, IPA
RUSSIAN RIVER, STS, PILSNER
FIRESTONE, 805, BLONDE ALE
MODELO ESPECIAL, LAGER
3RD STREET, RED IPA
4 SEASONAL TAP ROTATORS

Wine

\$13 | \$50

MEIOMI CABERNET SAUVIGNON
HESS CHARDONNAY
MEIOMI CHARDONNAY
MEIOMI PINOT NOIR
DIATOM CHARDONNAY

\$14 | \$54

LA CREMA SAUVIGNON BLANC

\$17 | \$66

JUSTIN CABERNET SAUVIGNON
\$13

LA MARCA PROSECCO

\$12

KORBEL CALIFORNIA CHAMPAGNE



Kids Menu

\$15

Your choice of the following served with fries

GRILLED CHEESE

CHICKEN TENDERS

GRILLED HOTDOG



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

20% Gratuity added to all tables 6 or more
Two checks max per table
4% SF Mandate added to al Food and Beverage Sales