



CYPRESS GRILL

Soups

SF 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

Starters

2 FISH TACOS \$13

Beer battered cod, shredded slaw, orange sauce, crema, pickled red onion, served on 6in corn tortillas

CHICKEN QUESADILLA \$20

Grilled chicken, cheddar jack cheese, flour tortilla, pico de gallo, sour cream, jalapenos, green onions

8 BONE-IN WINGS \$18

Choice of buffalo sauce with ranch or sweet chili sauce with green onions

8 PORK POTSTICKERS \$17

Sweet chili sauce, green onions

BEER BATTERED ONION RINGS \$11

Served with ranch and ketchup

BALLPARK GARLIC FRIES \$11

Parmesan, parsley, served with ranch & ketchup

Entrees

TOSTADA \$22

Seasoned ground beef, corn tortillas, avocado, black beans, roasted corn, iceberg lettuce, jack and cheddar cheese, pico de gallo, crema

TERIYAKI BOWL \$26

Choice of grilled salmon, shrimp, or chicken, avocado, edamame, cucumber, carrot, radish, seaweed salad, jasmine rice, furikake, green onions, sriracha aioli

THAI YELLOW CURRY \$24

Chicken thighs, potatoes, onion, carrot, mushrooms, bell peppers, coconut milk, green onions, jasmine rice

FISH & CHIPS \$26

Beer battered cod, tartar sauce, coleslaw and French fries

Salads

*Fresh Grilled Chicken - \$9 Seared Salmon - \$12
Grilled Shrimp - \$10 Dungeness Crab - \$16*

SEAFOOD LOUIE \$34 

Dungeness crab, bay shrimp, iceberg lettuce, avocado, hard boiled egg, tomatoes, cucumbers, black olives, red onions, Louie dressing

THE LOB WEDGE COBB \$19

Iceberg lettuce, blue cheese, cherry tomatoes, bacon, cucumbers, carrots, avocado, ranch dressing

STONE FRUIT SALAD \$21

Seasonal stone fruit, mixed greens, frisee, feta cheese, toasted almonds, cherry tomatoes, pickled red onions, honey balsamic vinegarette

ASIAN CHICKEN SALAD \$23

Cabbage cilantro mix, mixed greens, grilled chicken, cucumbers, carrots, Mandarin oranges, sesame seeds, crispy rice noodles, sesame dressing

Sandwiches

*Served with your choice of side salad, coleslaw or fries
Garlic fries, fresh fruit, or onion rings (\$2)

THE ½ POUND BURGER \$26

Black Angus beef, cheddar cheese, caramelized onions, lettuce, tomato, red onions, pickle, seeded American bun

Add Bacon \$2

DOUBLE SMASH BURGER \$24

Two 3 oz beef patties, white American cheese, caramelized onions, special sauce, pickles, toasted potato bun

Add Bacon \$2

HARDING CLUB \$23

Oven roasted turkey, bacon, avocado, lettuce, tomato, aioli, toasted Pullman white bread

PRIME RIB DIP \$28

Slow roasted rib roast, provolone, caramelized onions, horseradish cream, toasted country roll, thyme au jus

CHICKEN SALAD SANDWICH \$21

Roasted chicken breast, celery, red onion, cranberries, toasted almonds, green onion, lettuce, tomato, toasted wheat bread

SEAFOOD ROLL \$29 

Dungeness crab, bay shrimp, celery, chives, parsley, lemon, mayo, Old Bay, toasted roll

CUP & ½ SANDWICH \$22

Choice of half Harding Club, Cali BLT, Chicken Salad Sandwich 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, ginger ale, grape juice, & fresh lime

JOHN DALY \$13

Tito's Handmade Vodka, lemonade, & iced tea

AMERICAN MULE \$13

Tito's Handmade Vodka, 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 \$4

Sparkling Water

 FOUNTAIN DRINKS \$5

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 & Hot Tea Varieties

Draft Beer

ALL DRAFT BEERS \$10

BALLAST POINT, SCULPIN, IPA

FORT POINT, KSA, KOLSCH

STANDARD DEVIANT, HAZY IPA

GUINNESS, STOUT

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

4 SEASONAL TAP ROTATORS

Wine

WHITE

BONANZA CHARDONNAY \$11

HESS CHARDONNAY \$12

LA CREMA SAUVIGNON BLANC \$14

DIATOM CHARDONNAY \$13

RED

WENTE PINOT NOIR ROSE \$12

BANSHEE PINOT NOIR \$12

BONANZA CABERNET \$12

SAUVIGNON

BUBBLES

KORBEL CALIFORNIA SPARKLING \$12

LA MARCA PROSECCO \$13

Kids Menu

\$15

Your choice of the following served with fries

GRILLED CHEESE

CHICKEN TENDERS

GRILLED HOTDOG

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