

The Great American Music Hall

Sample Food Menu

Small Plates

- Spring Mix Salad home-made dressing ...\$5
- Fries ...\$6 Old Bay Garlic Fries ...\$6.50 Cheese Fries ...\$8 Onion Rings ...\$7
- Smoked Buffalo Style Chicken Wings celery & blue cheese dressing ...\$10
- Fired Grilled Cheese Quesadilla sour cream & salsa ...\$8 add chicken ...\$2
- Music Hall Tri-Colored Nachos black beans, green onion, jalapenos,
salsa & sour cream ...\$13 add chicken ...\$2
- Margherita Pizza home-made tomato sauce & fresh basil ...\$8
- Chicken Apple Sausage Pizza with caramelized red onion and shaved fennel ...\$12
- Falafel Bites falafels made fresh in house, home-made hummus, tzatziki sauce,
pickled vegetables & grilled pita ...\$11

Signature Sandwiches

all sandwiches are served with a side of fries
substitute a side of onion rings for fries ...\$1

- The Great American Niman Ranch Burger fully dressed with spicy house sauce ...\$12
add cheddar cheese ...\$1 add bacon ...\$2
- Spicy Vegan Black Bean Burger fully dressed with barbecue sauce ...\$12.50
- Chicken Sandwich wilted spinach and fontina cheese ...\$13
- Grilled Cheese Sandwich on sourdough ...\$8

Large Plates

- Beef Bourgnignon served with roasted garlic mashed potatoes, sourdough toast points
and seasonal vegetables ...\$25
- Beer Battered Fish and Chips ...\$13
- Baked Polenta "Pizza" (gluten-free) oven roasted tomato sauce, artichoke hearts,
spinach and bell peppers ...\$17

Dessert

- Great American Brownie Sundae vanilla ice cream over a warm chocolate chip brownie,
chocolate sauce, home-made caramel & whipped cream (big enough to share) ...\$8
- Ice Cream Sandwiches vanilla ice cream sandwiched between chocolate chip cookies piled high
and covered with chocolate sauce & house-made caramel ...\$8
- Root Beer Float ...\$4

tea service and espresso drinks available. ask your server

executive chef: Mike Werden

The Great American Music Hall

Sample Wine Beer and Beverage List

Sparkling Wines

- Bailly Lapierre Blanc Brut Reserve Cremant de Bourgagne nv, France ...\$65 bottle
Pinot Noir, Chardonnay, Aligote & Gamay. light & creamy. lively pear and red apple flavors, great crisp acidity
- Domaine de Martinolles Verges Blanquette de Limoux Brut nv, France ...\$50 bottle
bright lemon and apple appear on th nose, pear and apple flavors on the palate with orange peel at the finish
- Wycliff Brut Sparkling Wine nv, California ...\$25 bottle
fruity with a touch of strawberry and a crisp finish
- Blu Prosecco Spumante, Veneto Italy ...\$14 split (187ml)
fresh and intense aromas of pear, peach, wisteria and hints of citrus aromas with a perfect balance of acidity

White Wines

- Terra D'Alter Branco 2013, Portugal ...\$8 6oz. glass ...\$30 bottle
Arinto & Siria blend. Floral and tropical notes. mineral cleanness with a zesty refreshing finish on the palate
- Chateau Haut-La Péreyre Blanc 2013, Bordeaux France ...\$9 6oz. glass ...\$35 bottle
10% Semillon, 30% Muscadelle & 60% Sauvignon Blanc. Exotic fruits with citrus and grassy notes, fresh & crisp
- Terra D'Alter Alvarinho 2012, Portugal ...\$10 6oz. glass ...\$38 bottle
white peach and lime leaf on the nose with a taught acid spine and oriental fruit finish
- Martin Ray Chardonnay 2012, Russian River Valley ...\$11 6oz. glass ...\$42 bottle
perfectly balanced aromas of baked apples, citrus, toast and floral notes to delight the nose
- Oro en Paz Sauvignon Blanc 2012, Lake County ...\$12 6oz. glass ...\$45 bottle
aromas of orange blossoms and cut grass followed by flavors of grapefruit and lime peel

Red Wines

- Le Tristan, Cabernet Franc, 2013, Loire Valley France ...\$8 6oz. glass ...\$30 bottle
medium-bodied, with violet, lavender and clove aromas and plum, rosemary, cherry and dark chocolate flavors
- Bodegas Valduero Arbucala Toro Esencia 2013, Spain ...\$9 6oz. glass ...\$35 bottle
Tempranillo. Intense strawberry color, liquorice notes on the nose. fresh fruit flavors with well balanced acidity
- Chateau Coupe Roses Minervois 2011, la bastide, France ...\$10 6oz. glass ...\$38 bottle
equal parts Carignan and Grenache. Flavors of ripe spicy cherry with a hint of black olive and violet in the finish
- Bodega Garzon Tannat 2012, Uruguay ...\$10 6oz. glass ...\$38 bottle
raspberry and red cherry aroma. black plum, rhubarb and tobacco with dark chocolate and white pepper finish
- Scagg's Vineyard No.6 Mourvedre Blend 2005, Napa Valley ...\$11 6oz. glass ...\$42 bottle
full aromas and flavors of raspberry, blackberry, peppercorn, cassis and intense spice. Unfiltered
- Angeline Cabernet Sauvignon Reserve 2013, Sonoma County ...\$12 6oz. glass ...\$45 bottle
aromas of spice, blackberry and vanilla, rich black cherry and plum flavors with hints of creamy oak

Bottles

Cans

Draft

Budweiser, USA ...\$5	Tecate, Mexico ...\$5	Pabst Blue Ribbon, USA ...\$5
Bud Light, USA ...\$5	Guinness Stout, Ireland ...\$7	Sierra Nevada ...\$7
Miller High Life, USA ...\$5		Pale Ale, Chico
Corona, Mexico ...\$6		Lagunitas IPA, Petaluma ...\$7
Shiner Bock, Texas ...\$6		21st Amendment ...\$7
Woodchuck ...\$6		Bitter American
Granny Smith Cider, Vermont		Session Pale Ale, SF
Weihenstephaner ...\$7		Anchor Steam, SF ...\$7
Hefeweissbier, Germany		Trumer Pils, Berkeley ...\$7
Kaliber non-alch., Ireland ...\$7		Cismontane The Citizen ...\$7
		California Lager,
		Rancho Santa Margarita
		Mission Amber, San Diego ...\$7
		Newcastle Brown Ale, UK ...\$7

Non-Alcoholic Beverages

- Jones Pure Cane Sodas (cola, diet cola, lemon-lime, ginger-ale) tonic, soda ...\$4
Bottles Water (still/sparkling) ...\$4
- Juice (orange, cranberry, grapefruit 6oz. can, pineapple 6oz. can, tomato 6oz. can) ...\$4
- Cock and Bull Ginger Beer ...\$5 bottle San Pellegrino (limonata, aranciata rossa) ...\$5 can
- Redbull / Sugar-Free Redbull ...\$5 can

Signature

Mambo no. 5 (a Hemingway daiquiri) ...\$11
Papa Pilar Blonde Rum, fresh squeezed lime and house-made simple syrup shaken and served in an chilled coupe glass with a lime wedge

Music Box Old Fashion ...\$11
Tin Cup Whiskey, water and a demerara sugar cube dissolved in Regan's Orange Bitters and just a splash of Cheery Heering served on the rocks with a lemon twist and a maraschino cherry

Mood Indigo (a perfect manhattan) ...\$11
Elijah Craig 12 Year, Noilly Pratt Sweet and Dry Vermouth and a dash of Regan's Orange Bitters shaken and served in a chilled coupe glass with a lemon twist

Same Trailer, Different Park (a gimlet) ...\$12
Hangar One Kaffir Lime Vodka, fresh squeezed lime and house-made mint simple syrup shaken and served in an chilled coupe glass with a lime wedge

(Hardly Strictly) Sazerac ...\$12
Michter's Straight Rye, a splash of our house-made simple syrup and Angostura Bitters, shaken and served in a coupe glass with a Kubler Swiss Absinthe rinse and a cherry garnish

Blood Sweat and Tears ...\$11
Sino Adh Mor Reposado Tequila, Noilly Pratt Sweet Vermouth, Cherry Heering shaken with a splash of San Pellegrino Aranciata Rossa Soda served in an chilled coupe glass with a lemon twist

Cocktails

Girl at her Volcano ...\$11
Deep Eddy Handmade Ruby Red Vodka, house-made rosemary symple syrup and a splash of grapefruit juice shaken and served in a chilled coupe glass with a lime wedge

Sex Drugs & Rock-N-Roll (Jalisco style!) ...\$11
El Jimador Reposado Tequila, fresh squeezed lime, house-made coca leaf simple syrup, grapefruit juice and soda water with just a dash of grenadine served tall on the rocks with a lime wedge garnish

Seduction Surrender ...\$11
Hanson Organic Cucumber Vodka, fresh squeezed lime, house-made mint simple syrup and a splash of soda and ginger-ale served tall on the rocks with a lime wedge and maraschino cherry garnish

Slave to the Rhythm (a singapore sling) ...\$12
Martin Miller London Dry Gin, Cherry Heering, freshly squeezed lime, soda, house-made coca leaf simple syrup and a Sipsmith Sloe Gin float served tall on the rocks with a lime and maraschino cherry garnish

Deleted Scenes from the Cutting Room Floor ...\$11
Monkey Shoulder Blended Scotch Whiskey, Sipsmith Sloe Gin with just a dash of Regan's Orange Bitters, Kubler Swiss Absinthe and grenadine shaken and served in a chilled coupe glass with a lemon twist

The Hermit's Waltz ...\$12
Grey Goose La Poire Vodka, house-made rosemary symple syrup, St. Germaine Elderflower Liqueur, Dr Swami & Bone Daddy's sweet and sour mix and a splash of soda served tall on the rocks with a lemon wedge and maraschino cherry garnish

Liqueurs/Aperitifs/Digestifs

Fernet Branca
Fireball
Jagermeister
Midori
Campari
Southern Comfort
Kahlua
St. Germain Elderflower
Canton Ginger
Cherry Herring
Sipsmith Sloe Gin
Di Saronno
Drambuie
Grand Marnier
Bailey's Irish Creme
Kubler Swiss Absinthe

Vodka

Absolut
Deep Eddy Ruby Red
Tito's Handmade
Blue Ice Potato
Hanson Organic Cucumber
Ketel One
Grey Goose
Grey Goose La Poire
Grey Goose Le Citron
Grey Goose L'Orange
Hangar One
Hangar One Kaffir Lime

Gin

Crater Lake
Hendricks
Martin Miller's London Dry

Brandy/Cognac

Korbel
Remy Martin 1738 Accord Royale

Tequila

El Jimador Reposado
Sino Adh Mor Reposado
7 Leguas Silver
Tequila Ocho Reposado
Patron Silver

Rum

Flor de Cana Extra Seco
Kraken Dark Spiced
Sugar Island Coconut
Papa Pilar Blonde

Whiskey/Bourbon/Rye

4 Roses
Tin Cup
Elijah Craig 12 Year
Jack Daniels
Seagrams 7
Crown Royal
Maker's Mark
Bulleit
Wild Turkey
Michter's Straight Rye

Irish Whiskey

Tullamore Dew
Bushmills
Jameson

Scotch

Dewar's White Label
Monkey Shoulder
Johnny Walker Red
Johnny Walker Black
Glenfiddich 12 Year

The Great
American
Music Hall
Signature
Cocktail
Menu

The Great American Music Hall

Sample Preferred Dinner Menu

dinners include bread, a side salad and dessert

Main

Beef Bourgnignon

roasted garlic mashed potatoes, sourdough toast points and seasonal vegetables

wine pairing: Bodega Garzon Tannat, Uruguay 2012 ...\$9 6oz. glass

Fish and Chips

wine pairing: Oro en Paz Sauvignon Blanc 2011, Lake County ...\$11 6oz. glass

Polenta "Pizza" (gluten-free)

oven roasted tomato sauce, artichock hearts, spinach and bell peppers

wine pairing: Terra D'Alter Alvarinho 2012, Portugal ...\$9 6oz. glass

Dessert

Vanilla Ice Cream

choice of chocolate, strawberry or caramel sauce

may we suggest a digestif...

Fernet Branca ...\$8

Sipsmith Sloe Gin ...\$9

Glenfiddich 12yr single malt ...\$11

Remy Martin 1738 Accord Royale ...\$11

Rusty Nail ...\$9

Drambuie & Dewar's White Label

Godmother ...\$9

Tito's Handmade Vodka & Di Soronno

Godfather ...\$9

4 Roses Bourbon & Di Soronno

tea service and espresso drinks available. ask your server

executive chef: Mike Werden