Mulligans Bar and Grill

Breakfast

Eagle 2 eggs any style, crispy potatoes, toast & cho bacon, sausage, or ham	\$13 ice of
Breakfast Burrito Scrambled eggs, crispy potatoes, shredded cheese, grilled onions, green chiles & choice bacon, sausage, or ham	\$13 of
Hole In One English muffin, cheddar cheese, fried egg & c of bacon, sausage, or ham.	\$9 choice
3 Putt 3 slices of French toast or 3 buttermilk panca choice of bacon, sausage, or ham. <i>Add egg \$2</i>	
Avocado Toast Butter-toasted house-made sourdough, roast red pepper & goat cheese hummus, pickled r onion, cucumber, radish, sprouts. <i>Add egg \$2</i>	
Chi-Chi Chili and Eggs Our smoked tri-tip chili topped with 2 eggs, cheese, tomato, red onion. Served with a toas English muffin	\$13 sted
Central Coast Scramble Eggs with melted cheese, pico de gallo, jalap avocado, lemon aioli & choice of bacon, saus or ham. Served with corn tortillas	

Appetizers

Bowl of Soup Chef's seasonal soup served with toasted hou made sourdough	\$10 Jse-	House-Made Sourdough \$8 With roasted garlic oil, whipped butter, balsamic- goat cheese
Bowl of Chili Smoked tri tip chili topped with cheese &	\$12	Basket of Onion Rings \$10
red onions served with toasted house-made sourdough		Wings 6 for \$12 or 10 for \$18 Buffalo, BBQ, mustard BBQ or sweet & spicy
Hummus Plate Roasted red pepper-goat cheese hummus & cucumber salad with toasted house-made	\$11	Fried Pickles\$9Served with Sriracha ranch
sourdough		Basket of Fries \$8 Battered or shoestring
Ceviche Wonton Bites Mahi Mahi with tomato-chili-lime sofrito, cilar	\$15	
cucumber salad		Sweet Potato Fries\$9Served with chipotle aioli
Tri-Tip Bites Blue cheese, grilled onion, red wine demi, toa house-made sourdough	\$16 sted	Asada Fries \$14 Tri-tip, melted cheese, pickled red onion, jalapeno, pico de gallo, crema fresca
Chicken Skewers 4pc Peanut dipping sauce & cucumber slaw	\$12	Carolina Fries \$14 Smoked pulled pork, melted cheese, mustard BBQ
Ç	\$10	sauce, red onions, apple slaw
With grilled onions & green chiles. Salsa & crema fresca on the side. Add grilled chicken, tri tip or pulled pork \$5		Smoked Tri-Tip Chili Fries \$14 Melted cheese, red onion, tomato, cream fresca

Salads

Add grilled chicken, smoked pulled pork or tri-tip to any salad \$5. Dressings: balsamic vinaigrette, blue cheese, 1000, ranch, Italian, basil-garlic vinaigrette

Cobb Salad

\$16

\$13

Roast turkey, ham, bacon, tomato, onion, blue cheese crumbles, avocado, hard-boiled egg, mixed field greens. Choice of dressing on the side.

Apple Walnut Salad

Sliced Granny Smith apples, candied walnuts, bacon, balsamic vinaigrette, blue cheese crumbles, mixed field greens.

Asian Chicken Salad

Grilled chicken, red onion, avocado, cabbage, carrots, almonds, cucumber, orange slices, mixed field greens, wonton crisps, sesame-ginger dressing.

Beet & Goat Cheese Salad \$13

Mixed greens, candied walnuts, orange slices, radish, sprouts, basil-garlic vinaigrette,

House Salad

\$15

\$8

\$10

Mixed field greens, tomatoes, carrots, red onion, cucumber, radish, cheese mix, garlic croutons. Choice of dressing on the side.

Caesar Salad

Romaine, parmesan cheese, garlic croutons. Caesar dressing on the side

Favorites

Fish Tacos	\$14
House breaded Alaskan cod with shredded	
cabbage, pico de gallo, feta cheese,	
jalapeno crema. Sub grilled mahi-mahi \$2	

Tri Tip Tacos \$15 Pico de gallo, grilled onion, green chiles, cilantro, cheddar-Jack cheese

Spicy Pork Belly Tacos \$15 Avocado, spicy aioli, pickled red onion, orange slices, cilantro, radish, sprouts

Fish & Chips \$17 3 pieces of house breaded Alaskan cod with fries, house tartar sauce, slaw

Dogs Nathan's all-beef 1/4lb hot dogs on a steamed poppy seed bun with chips, fries, or salad.

Plain Dog fix it up yourself \$9

Chili Dog House made smoked tri tip chili, cheese, red o	\$12 nion.
Chicago Dog Mustard, tomato, red onion, sport peppers, cucumber, relish, celery salt	\$11
Chihuahua Dog Pico de gallo, chipotle aioli, cheese mix, jalape pickled red onion	\$11 eños,
Dogmeister Dog Sauerkraut, red onion, grain mustard	\$11

Kids Menu \$9 12 and under

Chicken Strips & fries 2pc. **Grilled Cheese & fries** Fish n Chips 2pc Hot dog & fries

Burgers

Burgers are 100% 1/3lb Angus beef & come with choice of fries, chips, or salad. Sub gluten free bun \$2; Sub beyond patty \$2. Upgrade to sweet potato fries or onion rings \$2

Classic Burger	\$16
Cheddar, Swiss, pepper jack, Havarti, or blue	
cheese. Lettuce, tomato, onion, pickle, 1000.	

Cowboy Burger \$18 Bacon, onion ring, cheddar cheese, BBQ sauce. Lettuce, tomato, onion, pickle.

ABC Burger \$18 Avocado, bacon, cheddar, lettuce, tomato, onion, pickle, 1000.

Gimme Burger \$18 Grilled onion, candied bacon, over-easy egg, Havarti, dijonaisse, lettuce, tomato, onion, pickle.

Jalapeno Burger \$16 Pepper-jack cheese, chipotle aioli, jalapenos, lettuce, tomato, onion, pickle.

Carolina Burger \$18 Smoked pulled pork, Swiss cheese, apple slaw, pickle, mustard BBQ sauce.

Sandwiches & Wraps

All sandwiches & wraps come with choice of fries, chips, or salad. Wraps are served in a large flour tortilla Sub gluten free bread \$2. Make any sandwich a wrap at no charge.

Tri Tip Sandwich \$18

Our oak pit tri-tip on a buttered hoagie with salsa on the side. BBQ sauce on request.

Pulled Pork Sandwich \$17

House smoked pork & apple slaw on a hoagie. BBQ sauce on the side.

Club Down Sandwich \$16 Roast turkey, ham, bacon, lettuce, tomato, onion, mayo on sourdough.

Tuna Melt \$15 Albacore tuna, cheddar, lettuce, onion, tomato on sourdough.

Apple & Bacon Grilled Cheese \$15 Candied bacon, Havarti, Granny Smith apples, arilled onions on buttered house-made sourdough.

Hot Pastrami Sandwich \$16 Pickles, dijonaisse, Havarti cheese on grilled rye

Turkey Shoot Sandwich \$15 Roast turkey, bacon, avocado, lettuce, tomato, onion, lemon aioli on wheat.

Pastrami Ruben \$16 Kraut, spicy 1000, Swiss on grilled rye

Chipotle Chicken Sandwich\$16 Grilled chicken, pepperjack cheese, jalapenos, chipotle aioli, lettuce, tomato, onion on a hoagie

Nashville Hot Fried Chicken Sandwich \$16 Spicy glaze, lettuce, pickle, mayo on brioche bun

Bahn Mi Sandwich \$16 Pork belly, Vietnamese style pickled vegetables, cilantro, lettuce, spicy aioli on hoagie Sub mahi-mahi \$2

Grilled Chicken Caesar Wrap \$15 Romaine, parmesan, garlic croutons, Caesar dressing.

Ranch Wrap \$15 Mixed field greens, tomatoes, red onion, cheese mix, ranch dressing with choice of grilled chicken, smoked pulled pork, roast turkey, or tri tip.

Deep Rough Wrap

for \$5

\$12 Mixed field greens, orange slices, carrots, cucumber, tomatoes, onions, avocado, radish, almonds, parmesan, balsamic vinaigrette. Add grilled chicken, smoked pulled pork or tri-tip

Asian Chicken Wrap \$15

Grilled chicken breast, red onion, avocado, cabbage, carrots, almonds, cucumber, orange slices, mixed field greens, wonton crisps, sesameginger dressing.

Happy Hour

Monday-Friday 3pm - 5pm \$2 Off all draft beer, wine and liquor

Mulligans Barand Griff

Cocktails

Blueberry Collins Stoli Blueberry vodka, club soda, sweet & sou and fresh lemon squeeze	\$11 ır mix
Mulligan's Mule Titos vodka, ginger beer, and lime juice	\$12
Cadillac Margarita Cazadores Reposado, lime juice, sweet & sou splash of OJ. On the rocks with Grand Marnier	-
Absolut Par Absolut vodka, peach schnapps, ice tea and lemonade	\$11
Poison Ivy	\$12

\$12 **Avila Sunrise** Milagro silver teguila orange juice and grenadine with a splash of pineapple **Cherry Lemon Drop Martini** \$11 Cherry vodka, fresh lemon juice, sweet & sour and

simple syrup on the rocks

Back 9 Titos Mary \$13

Titos vodka and our own recipe Bloody Mary mix and horseradish. Garnished with a pepperoncini, cocktail onion and green olive

Over the Creek Manhattan \$13

Knobb Creek bourbon, sweet vermouth and bitters served over ice

Wine \$12 glass, \$38 bottle

White

Titos vodka, lemonade, lavender syrup and club soda

Fossil Point Chardonnay Ancient Peaks Chardonnay Lapiz Luna Sauvignon Blanc Day Owl Rose Ancient Peaks Rose

Red

Liberty School Cabernet Ancient Peaks Cabernet **Fossil Point Pinot Noir Ancient Peaks Zinfandel** 7 Moons Red Blend Ancient Peaks Renegade Red

Beer

Import/Craft Domestic

Draft 16oz \$8 / 24oz \$10 16oz \$6 / 24oz \$8

Cans

Bud Miller Lite Heineken Coors Union Jack Pacifico Sierra Hazy Ballast Point Sculpin Sierra Nevada Whale Bird Kombucha Blue Moon Guiness

Bud Corona Michelob Ultra Coors Light Modelo White Claw 805 Topa Topa Chief Peek Torpedo **Kelsey Cider** Stella