

# THE ARENA

## GRILL & LOUNGE



### COCKTAILS

<b>Tiki Slice</b> .....	9.00
Bacardi Rum, Midori, Mixologist Sour Mix, fresh lime	
<b>The Mash Up</b> .....	9.00
Maker's Mark Whisky, DeKuyper Triple Sec, Orange and Pineapple Juice, Daily's Grenadine	
<b>"Arena" Margarita</b> .....	9.00
Hornitos Reposado Tequila, DeKuyper Triple Sec, fresh limes, Mixologist's Margarita Mix	
<b>Vista Mule</b> .....	9.00
Pinnacle Citrus Vodka, Gosling's Ginger Beer, Fresh Lime	
<b>Grand Bramble</b> .....	9.00
Bombay Sapphire Gin, lemon, DeKuyper Berry Fusion	
<b>Party to the AM</b> .....	9.00
Absolut Vodka, Orange Juice, Energy Drink	
<b>Paloma</b> .....	9.00
Hornitos Reposado Tequila, grapefruit juice, soda water	
<b>Kentucky Martini</b> .....	9.00
Jim Beam Bourbon, Liquid Alchemist Apple Spice Syrup, fresh lemon	
<b>Irish Wolfhound</b> .....	9.00
Jameson Irish Whiskey, Gosling's Ginger Beer, DeKuyper Razzmatazz	
<b>Jagermeister</b> .....	7.00
Ice-cold and perfect. Prost! (German for "Cheers!") Perfect with a beer.	



### SPARKLING

	<u>Glass</u>	<u>Bottle</u>
<b>Brut</b> , J. Rog�t (Central Coast) .....	6.50	22
<b>Brut</b> , Mumm (Napa Valley) .....		65

### WHITE / BLUSH

<b>White Zinfandel</b> , La Terre (California).....	6.50	22
<b>Chardonnay</b> , La Terre (California).....	6.50	22

### RED

<b>Merlot</b> , La Terre (California) .....	6.50	22
<b>Cabernet Sauvignon</b> , La Terre (California) .....	6.50	22

### BOTTLE

#### Domestic

Budweiser .....	4.75
Bud Light .....	4.75
Coors Light .....	4.75
Miller Lite .....	4.75
Michelob Ultra .....	4.75

#### Imports / Craft

Heineken .....	5.75
Dos XX "Amber" .....	5.75
Dos XX "Lager" .....	5.75
Modelo .....	5.75
Pacifico .....	5.75
Corona Light.....	5.75
Corona .....	5.75
Sam Adams "Boston Lager" .....	5.75
Amstel "Light" .....	5.75
O'douls (NA) .....	4.75

### DRAFT

	16oz	22oz
<b>Angry Orchard "Hard Apple Cider"</b> .....	7.00	9.00
<b>Budweiser</b> <i>American Lager</i> .....	5.00	6.50
<b>Bud Light</b> <i>American Light Lager</i> .....	5.00	6.50
<b>Coors Light</b> <i>American Light Lager</i> .....	5.00	6.50
<b>Stella Artois</b> <i>Euro Pale Lager</i> .....	8.00	11.00
<b>Modelo Especial</b> .....	7.00	9.00
<b>Firestone Walker "805" Honey Blonde</b> .....	7.00	9.00
<b>Blue Moon "Belgian White Ale"</b> .....	7.00	9.00
<b>Surf Mondo's "Blonde Ale"</b> .....	7.00	9.00
<b>Sierra Nevada "Pale Ale"</b> .....	7.00	9.00
<b>Firestone Walker "Union Jack IPA"</b> .....	7.00	9.00
<b>Lagunitas IPA</b> .....	7.00	9.00
<b>Stone Brewing "IPA"</b> .....	7.00	9.00
<b>Ballast Point "Sculpin IPA"</b> .....	9.00	12.00
<b>Guinness</b> <i>Irish Dry Stout</i> .....	8.00	11.00

*(Ask your server about our rotating selections!)*

PLEASE PLACE ORDER AT THE BAR

# THE ARENA

## GRILL & LOUNGE

### APPETIZERS

- Wings Single** ..... 8.95  
**Double** ..... 16.95  
Have them your way - choose from traditional hot sauce, BBQ or spicy Thai sauce.
- Cabo Quesadilla** ..... 9.95  
Cheddar cheese with chicken or beef in a toasted flour tortilla and served with salsa, sour cream and guacamole.
- Potstickers** ..... 9.95  
Lightly fried and served with a sweet & spicy orange sauce.
- Spud Skins** ..... 8.95  
Crispy potato skins with bacon, green onions, and cheddar cheese.
- Macho Combo Platter** ..... 15.95  
Choose three of the following items: Wings, Jalapeño Poppers, Spud Skins, Potsickers, French Fries, Onion Rings or Cheese Quesadilla with dipping sauce of your choice.
- Ahi Tuna Tacos** ..... 11.95  
Chunks of raw Ahi tuna tossed with a mango corn salsa, fresh cilantro and served with wasabi cream sauce.
- Calamari Fritto** ..... 13.95  
Breaded, lightly fried golden brown and served with cocktail sauce.
- Street Tacos** ..... 9.95  
Choice fish, steak, chicken or pulled pork made to order with fresh cilantro, onion, and tomatillo sauce. Four per order.
- Naches de Nachos** ..... 13.95  
Fresh tortilla chips topped with shredded chicken or beef, black beans, salsa, cheese, guacamole and sour cream.
- Garlic Fries, Sweet Potato Fries or Onion Rings** ..... 6.95  
Basket of Seasoned fries piled high and topped with fresh roasted garlic, Sweet Potato fries with Sriracha dipping sauce or Onion Rings.
- Fish 'N' Chips** ..... 10.95  
Two breaded Cod fillets, fried golden and served with french fries.
- Chicken Tenders** ..... 8.95  
Beer battered and served with your choice of dipping sauce.

### SALADS

- BBQ Chopped** ..... 13.95  
Slow roasted tri-tip or chicken cubed and tossed with field greens, black beans, white corn, tortilla strips, onion, tomato, cilantro and Monterey Jack cheese with ranch & BBQ dressing.
- California Cobb** ..... 13.95  
Iceberg lettuce, turkey, bacon, cucumber, avocado, tomato, hard boiled egg and Gorgonzola cheese tossed with ranch dressing.
- Tropical Caribbean Ahi** ..... 17.95  
Seared Ahi sashimi served with julienned jicama, mango and apples tossed in a citrus dressing.
- Simi Chicken Caesar** ..... 13.95  
Grilled chicken breast, romaine lettuce, pepitas, tortilla strips and Cotija cheese tossed with Caesar dressing.

### WRAPS

- Ahi Tuna Wrap** ..... 16.95  
Seared Ahi, avocado, tomatoes, cilantro and wasabi cole slaw in a roasted red pepper flour tortilla.
- Simi Chicken Caesar Wrap** ..... 12.95  
Grilled chicken breast tossed with romaine lettuce, cilantro, pepitas, tortilla strips, Cotija cheese and Caesar dressing in a garlic pesto flour tortilla.
- Club Wrap** ..... 12.95  
Black Forest ham, turkey, bacon, lettuce, tomatoes and ranch dressing in a flour tortilla.
- Baja Tri-Tip Wrap** ..... 13.95  
Chopped marinated tri-tip, lettuce, onions, avocado, bell peppers, Cojita cheese and chipotle mayonnaise in a roasted red pepper tortilla.

### 1/2 POUND ANGUS BURGERS

All burgers served with choice of french fries, sweet potatoes fries, onions rings, peanut coleslaw or fresh fruit

- All American Burger** ..... 9.49  
Grilled to taste and served with American cheese, lettuce, tomato and pickles.
- Patty Melt** ..... 9.95  
Grilled to taste and served with Swiss cheese and grilled onions on sourdough bread.
- Western Bacon Cheese** ..... 11.95  
Grilled to taste and served with American cheese, onions rings, bacon, and BBQ sauce.

### SANDWICHES

All sandwiches served with choice of french fries, sweet potatoes fries, onions rings, peanut coleslaw or fresh fruit

- Gyro (YEER-oh)** ..... 10.95  
Classic Greek sandwich with rotisserie beef and lamb, lettuce, tomato, pickled onions and a zesty cucumber sauce.
- Sliders** ..... 9.95  
Choose from Angus beef with grilled onions, BBQ pulled pork with cole slaw, or crispy Buffalo chicken with cole slaw. Three per order.
- New York Steak Sandwich** ..... 16.95  
Open faced on sourdough bread with mushrooms and demi glaze sauce.
- BBQ Chicken** ..... 10.95  
Grilled chicken breast with tangy BBQ sauce, Jack cheese, lettuce, tomato and onion.
- Clubhouse** ..... 11.95  
Black Forest ham, turkey, bacon, lettuce, tomato and mayonnaise on toasted sourdough bread.
- Pulled Pork Sandwich** ..... 10.95  
Roasted low and slow in our smoker. Generous portion of tender roasted pulled pork in our homemade BBQ sauce and topped with coleslaw. Served on a toasted roll.
- California Sandwich** ..... 10.95  
Choice of smoked turkey breast, ham or tuna salad with avocado, tomato and Jack cheese on grilled sourdough bread.
- BLTA** ..... 9.95  
Bacon, Lettuce, Tomato and Avocado sandwich on toasted sourdough.
- Pittsburgh-er** ..... 13.95  
Thin sliced rib-eye flat top grilled with melted white cheddar and layered with french fries, cole slaw, and tomato on toasted sourdough.

### PIZZAS

\$13.95 for 10" Pie or \$16.95 for 16" Pie

#### Build Your Own

Choose any Two of the following favorites:  
pepperoni, sausage, ham, beef, chicken, bacon, bell peppers, onions, mushrooms, black olives, tomatoes, pineapple, or jalapeños.  
Add more toppings \$.50 - 10" / \$.75 - 16", each.

#### BBQ Chicken

Chopped BBQ chicken breast, caramelized red onion, cilantro, Mozzarella cheese and homemade BBQ sauce.

#### Buffalo Chicken

Fresh grilled chicken breast, sliced celery, Mozzarella cheese with Buffalo hot wing sauce.

#### Margherita

Fresh Mozzarella, Parmesan, crushed garlic, tomatoes, fresh basil and olive oil.