



# THE SATICOY CLUB

est. 1921

## SMALL PLATES

### **Chips, Salsa & Guacamole**

corn tortilla chips + house salsa + guacamole 9

### **Bacon Wrapped Jalapeno Poppers**

six bacon wrapped jalapenos + cream cheese + oaxaca cheese + chipotle bbq sauce + house made ranch dipping sauce 9

### **Margherita Flat Bread**

crushed tomato sauce + mozzarella cheese + cherry tomatoes + basil + pesto 9

### **Carne Asada Flat Bread**

marinated steak + mozzarella cheese + cilantro + roasted pasilla chilies + avocado cilantro aioli + salsa verde 10

### **Lumpia (Filipino Spring Rolls)**

three crispy filipino style egg roll filled with ground pork and other savory ingredients + sweet chili dipping sauce 11

### **Crispy Chicken Sliders**

two crispy chicken sliders + chipotle aioli + shredded cabbage + house pickled cucumbers 12

### **The Saticoy Club Quesadilla** ▽

oaxaca cheese + roasted corn + pasilla chile + bell pepper + cilantro + avocado + cumin creme fraiche 12  
add chicken + 3 / carne asada + 5

### **Tavern Chicken Wings**

Six chicken drumettes and wings tossed your choice of sauce + house made ranch dipping sauce + celery 13  
choose - naked, buffalo or sweet & spicy gochujang

### **Seabass Ceviche**

fresh seabass + citrus juice + tomato + avocado + red onion + jalapeno + cilantro + tortilla chips 17

### **Grilled Shrimp Cocktail**

five marinated and grilled wild mexican shrimp + house made horseradish cocktail sauce + fresh lemon + micro greens 17

## SOUP AND SALADS

### **Soup of the Day**

Cup 4.50 / Bowl 6.50

### **Mixed Green Salad**

garden greens + tomato + cucumber + black olives + carrots artichoke hearts + choice of dressing 10

### **Caesar Salad**

romaine + croutons + parmesan + house made caesar dressing parmesan crisp 10

### **Iceberg Wedge Salad**

iceberg wedge + tomato + danish bleu cheese + applewood smoked bacon + candied pecans + bleu cheese dressing 10

### **TSC California Cobb**

chopped garden greens + avocado + chopped eggs + applewood smoked bacon + tomato + grilled corn + black beans + grilled chicken breast + choice of dressing 16  
grilled salmon +6 / five grilled shrimp +8 / sesame crusted seared tuna +9

## SIGNATURE ITEMS

### **Sauteed Gnocchi** ▽

delicate potato dumplings + morel mushrooms + champagne cream sauce + parsley 13

### **TSC Burger**

angus chuck beef patty or white meat turkey patty + caramelized onions + green leaf lettuce + tomato mayonnaise + toasted brioche bun 15

### **Sesame Seared Tuna Sashimi**

sesame crusted seared big eye tuna + sweet ginger soy glaze + sriracha aioli + scallions + house pickled cucumber 17

### **Jumbo Lump Crab Cakes**

two pan seared buttery chunks of jumbo lump crab meat + aromatic vegetables + lightly breaded with japanese bread crumbs fresh mango and pineapple slaw + passion fruit coulis + scallions 19

### **Signature Glazed Scottish Salmon**

8 oz. grilled scottish salmon + signature jack daniels glaze + sauteed spinach 23

### **Steak Frites**

eight ounce grilled RR Ranch rib eye + shoestring french fries + garlic herb butter 22

Hours: Wednesday, Friday & Sunday 3PM-6:30PM

Vegitarian Option = ▽

## WHITE WINES BY THE GLASS

### **Cavit Pinot Grigio**

Italia, 2019 11

### **Whispering Angel, Rose**

- Cotes de Provence, 2019 12

### **Duckhorn, Sauvignon Blanc**

- Napa Valley, 2019 13

### **Saticoy Cellars Chardonnay**

- Central Coast, 2018 11

### **JAM Cellars, Butter Chardonnay**

- California, 2019 12

### **Patz & Hall Chardonnay**

- Sonoma Coast, 2017 15

### **Cakebread Chardonnay**

- Napa Valley, 2019 18

### **Rombauer Chardonnay**

- Carneros, 2019 18 62

## RED WINES BY THE GLASS

### **The Prisoner Wine Co., The Prisoner**

- Napa Valley, 2019 18

### **Meiomi Pinot Noir**

- Monterey, Santa Barbara, Sonoma, 2019 13

### **Talley, Estate Pinot Noir**

- Arroyo Grande Valley, 2017 16

### **Emeritus Pinot Noir**

- Russian River Valley, 2019 15

### **Saticoy Cellars Cabernet Sauvignon**

- California, 2018 11

### **Justin Cabernet Sauvignon**

- Paso Robles, 2018 15 52

### **Duckhorn, Decoy Cabernet Sauvignon**

- Napa Valley, 2018 12

### **The Prisoner Wine Co., Unshackled Cabernet Sauvignon**

- Napa Valley, 2019 14

### **Faust Cabernet Sauvignon**

- Napa Valley, 2018 20

### **Silver Oak Cabernet Sauvignon**

- Napa Valley, 2016 44

### **Ridge Vineyards, Three Valleys**

-Sonoma County, 2018 15

### **Frank Family Vineyards Zinfandel**

- Napa Valley, 2018 18

### **Saticoy Cellars Merlot**

- Central Coast, 2018 11

### **Grgich Hills Merlot**

- Napa Valley, 2017 18

### **Catena, La Consulta, Malbec**

- Mendoza, 2018 13

### **Volpaia, Chianti Classico**

- Tuscany, DOCG, 2018 14

## HAND CRAFTED SIGNATURE COCKTAILS

### **The One-Eighteen**

jack daniels + lemon juice + triple sec + simple syrup + sprite + lemon garnish + served on the rocks 13

### **Porch Swinger**

woodford reserve + lemon juice + honey + peach iced tea + served on the rocks 13

### **Forward Tees**

absolute pear vodka + chardonnay + lemon juice + apple juice + club soda + served on the rocks 13

### **Transfusion**

titos vodka+ grape juice + lime juice + ginger ale + served on the rocks 13

### **Cucumber Jalapeno Margarita**

sauza silver tequila + fresh lime + cucumber jalapeno infused agave + served on the rocks with salted rim 13

### **The C.E.O**

our dirty martini!

grey goose vodka + olive juice + fresh bleu cheese stuffed olives + served up 14

### **The Captain**

in honor of george c. thomas! captain morgan spiced rum + cranberry juice + ginger ale + fresh lime garnish 12

## DRAFT BEER

### **Saticoy Blond**

clean, crisp, light ale, easy drinking and full of flavor. It has a light, grainy, malt backbone and a prominent floral hop character with a dry, refreshing finish 7.25

### **Topa Topa Brewing Co. - Dos Topas**

mexican style lager, this beer is summed up in three words... cracker, maize, crisp 7.25

### **Topa Topa Brewing Co. - Chief Peak IPA**

when you stop to sip on a Chief Peak, the piney hops are first to arrive. The tropical tones of passion fruit, orange, and gooseberry aren't far behind. 7.25

### **Firestone Walker Brewing - 805**

light, refreshing blonde ale originally created for the laid back california lifestyle, this easy drinking beer can be enjoyed anywhere. 7.25

### **Firestone Walker Brewing - Mind Haze IPA**

a free-spirited beer made to elevate your perceptions—juicy, fresh and loaded with an imaginative array of tropical hop flavors. 7.25

### **MadeWest - Pale**

heavily hopped west coast style pale ale bursting with a bright citrus and fruity hop complexity with just enough malt presence to allow the loads of hops to shine through. 7.25

### **Guinness Draught**

distinctively dark, with a rich creamy head. perfect balance of bitter and sweet with malt and roast characters 7.25

### **Ballast Point - Sculpin IPA**

gold-medal winning ipa, whose inspired use of hops creates hints of apricot, peach, mango and lemon flavors, but still packs a bit of a sting. 7.25

### **Stella Artois**

belgian style lager with a wonderful floral aroma, well-balanced malt sweetness, crisp hop bitterness, and a soft dry finish 7.25

### **Rincon Brewing - La Reina Lager**

mexican inspired vienna lager. brought to mexico by austrian immigrant brewers, this beer is a relic of european brewing history in the new world. their golden-amber colored take on this style is crisp and refreshing, balanced with just the right amount of malty sweetness and hop bitterness. 7.25