STARTERS

DAILY SOUP 6/8
ALBERTA LAMB MEATBALLS 17 – Roasted peperonata sauce, fennel pollen, basil
HOUSE CHARCUTERIE 26 – Assorted meats, artisan cheese, pickles, bread
CALAMARI 15 – Chili aioli, lime

SALAD

ARTISANAL GREENS 8/12 – Tomato, carrot, fennel, pumpkin seed, brassica mustard dressing
BABY “GEM” ROMAINE 14 – Smoked bacon, grana padano, white anchovy, roasted garlic dressing
COBB SALAD 19 – Smoked bacon, egg, blue cheese, kalamata olives, avocado, cherry tomatoes, creamy basil dressing
TOMATO SALAD 16 – Fior di latte, fresh basil, balsamic reduction, olive oil
ADD: Chicken breast 7, 6oz flat iron steak 11, shrimp 9, scallops 12
BUTTERMILK FRIED CHICKEN SALAD 22 – Deepwater kale, apple, walnut, crème fraîche dressing
BURGER BOWL 22 – Hand chopped AKA Alberta tenderloin, roasted root vegetable, grilled romaine, marinated tomatoes, goat cheese, brown butter vinaigrette

FLATBREADS

MARGHERITA 16 – Fior di latte, basil, San Marzano
PEPPERONI 17 – Cherry wood smoked pepperoni, Calabrian chilies, peperonata, flor di Latte, San Marzano
REUBEN 17 – House pastrami, sauerkraut, brassica mustard, emmental, rye panna
MISO VEGETABLE 16 – Carrot, fennel, radish, cherry tomato, San Marzano

SANDWICHES & BURGERS

(All sandwiches & burgers are served with hand cut russet fries)

ANGUS CHEESEBURGER 19 – Aged ‘American cheese’, fried onion, mushroom, iceberg lettuce, toasted house brioche
STEAK SANDWICH 24 – 6oz AAA Alberta flat iron, peperonata, chimichurri, horseradish aioli, grilled focaccia
FRIED CHICKEN SANDWICH 17 – Butter leaf lettuce, tomato, red onion, house ranch dressing, toasted house brioche
MARINATED SHRIMP TACOS 16 – Baby cucumber, cilantro, pico de gallo, salsa roja, fresh corn tortilla
SMOKED BRISKET SANDWICH 16 – Sauerkraut, sylvan star gouda, brassica mustard, house rye

MAINS

SALT SPRING ISLAND MUSSELS 22 – Fried leeks, brassica mustard, white wine cream
WEST COAST CIOPPINO 32 – Prawns, scallops, mussels, fresh fish, rock crab, potato, onions, tomato fennel broth
PACIFIC RED SPRING SALMON 32 – Hakurei turnip, green apple wasabi, wild rice
FISH & CHIPS 19 – Battered Atlantic cod, tartar sauce, slaw
CATCH OF THE DAY – Market price
RISOTTO 14/21 – Wild mushrooms, grana padano, black truffle
SCALLOP FETTUCCINE 17/24 – Chorizo sausage, tomatoes, red chili, white wine, parmesan cheese
LAMB MEATBALL SPAGHETTI 15/22 – Roasted tomato sauce, pecorino cheese

ALBERTA BEEF

28 day aged Alberta reserve Angus beef lightly seasoned
Served with market vegetables, butter mashed potatoes or hand cut russet fries
12 OZ NEW YORK 39  8 OZ TENDERLOIN 46  14 OZ RIBEYE 48

DESSERTS

CHOCOLATE MOUSSE 9 – Hazelnut, raspberry, caramel corn
LEMON BASIL TART 9 – Strawberry meringue, pistachio
CARROT CAKE 9 – Tonka bean & mascarpone icing, orange, cardamom
Executive Chef Josh Stoddart

From farm to kitchen & tide to table, Murrieta’s West Coast Bar & Grill is committed to sourcing responsible and sustainable practicing partners.
<table>
<thead>
<tr>
<th>Bottle</th>
<th>9 oz</th>
<th>5 1/2 oz</th>
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<tbody>
<tr>
<td><strong>CHATEAU SOUVRAIN SAUVIGNON BLANC</strong></td>
<td>38</td>
<td>13 1/2</td>
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<td>This sauvignon blanc opens with vibrant aromas of grapefruit, citrus and a subtle hint of lime zest. The refreshing, crisp palate delivers layers of tropical melon, orange blossom, and honeysuckle. The wine offers mouthwatering acidity that balances its richly textured finish.</td>
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<tr>
<td><strong>CHATEAU SOUVRAIN ROSÉ</strong></td>
<td>38</td>
<td>13 1/2</td>
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<td>This rose boasts a refreshingly dry style that explodes with flavors of fresh red fruit, subtle minerality and a hint of floral—all racing toward a bright crisp finish.</td>
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<tr>
<td><strong>CHATEAU SOUVRAIN CABERNET SAUVIGNON</strong></td>
<td>38</td>
<td>13 1/2</td>
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<td>This wine has a deep plum color and offers intense aromas of toasted vanilla, mocha and subtle baking spices. Elegant layers of blackberry and ripe cherry are complemented by a balanced acidity and smooth tannins, leading into a juicy, lasting finish.</td>
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<tr>
<td><strong>KALI HART CHARDONNAY</strong></td>
<td>52</td>
<td>17 1/2</td>
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<td>Notes of mandarin, pineapple and melon with a soft, wonderfully clean finish. This chardonnay shines with a soft, clean finish with a hint of minerality and hard spice notes.</td>
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<td><strong>KALI HART PINOT NOIR</strong></td>
<td>57</td>
<td>19 3/4</td>
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<td>This wine has aromas of crushed cranberry and plum. On the palate, intense notes of rich red and black berries are supported by hints of oak and are accentuated with soft silky tannins. The finish is long and luscious with hints of ripe fruit and French oak.</td>
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<td><strong>2015 MOUNT PEAK RATTLESNAKE ZINFANDEL</strong></td>
<td>101</td>
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<td>A very inky dark wine with a very juicy quality. It’s layered with rich and robust fruit with flavors of plum, black cherry and blueberry together with black pepper, licorice and cocoa dust. A very rich and complex wine.</td>
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<tr>
<td><strong>2015 MOUNT PEAK SENTINAL CABERNET</strong></td>
<td>127</td>
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<tr>
<td>Savory aromas mix with lavender and dark fruit, leading to a rich mouthfeel with waves of dark cherry, blackberry and a hint of oak. A very ripe and complex wine.</td>
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