

DINNER MENU
5:00PM-8:30PM

O'NEILL'S

BAR & GRILL



APPETIZERS

CHIPS & SALSA \$9

HOUSEMADE CHIPS, SALSA ROJA
ADD GUACAMOLE \$5

CRISPY THAI CALAMARI \$16

CRISPY WONTONS, THAI COCONUT HOISIN
SAUCE, CILANTRO

AHI TARTAR \$18

AHI TUNA, CUCUMBER, AVOCADO,
EDAMAME, SWEET CHILI SAUCE,
DAIKON SPROUTS, SPICY AIOLI,
SESAME SEEDS, WONTON CHIPS

WINGS \$16

BUFFALO, BBQ, THAI COCONUT HOISIN

SPINACH & ARTICHOKE DIP \$16

SPINACH, ARTICHOKE HEARTS,
CREAM CHEESE, MOZZARELLA CHEESE,
HOUSE MADE CHIPS

NACHOS \$15

HOUSE MADE CHIPS, CHEDDAR JACK
CHEESE, PICO DE GALLO, JALAPENOS,
GUACAMOLE, SOUR CREAM
ADD: CHILI \$6, CHICKEN \$7,
PULLED PORK \$9, TRI TIP \$14

GRILLED SPICY ITALIAN SAUSAGE \$15

GRILLED SPICY ITALIAN SAUSAGE, ONION &
PEPPER JAM, PARMESAN FOCACCIA BREAD

CHARCUTERIE \$27

BRIE, 26 MONTH AGED PARMESAN,
BLUE CHEESE, FENNEL SALAMI,
HONEYCOMB, APRICOT COMPOTE,
FRESH FRUIT, TOASTED BAGUETTE

QUESADILLA \$10

CHEDDAR JACK CHEESE, FLOUR TORTILLA,
SOUR CREAM, GUACAMOLE, SALSA ROJA
ADD CHICKEN \$7, PULLED PORK \$9,
TRI TIP \$14

FLAT BREAD

CHEESE & PEPPERONI \$14

MOZZARELLA CHEESE, PEPPERONI,
MARINARA SAUCE

GOAT CHEESE & PROSCIUTTO \$16

GOAT CHEESE, PARMESAN,
PROSCIUTTO, FIG MARMALADE,
ARUGULA, TRUFFLE OIL

BBQ CHICKEN \$16

GRILLED CHICKEN, BACON,
MOZZARELLA CHEESE, RED ONIONS,
CILANTRO, BBQ SAUCE

SOUPS & SALADS

SOUP OF THE DAY \$10 | \$12
O'NEILL'S SIGNATURE CHILI \$12 | \$15
RED ONION, WHITE CHEDDAR CHEESE

CAESAR SALAD \$15

ROMAINE, PARMESAN CHEESE, FOCACCIA
CROUTONS, CLASSIC CAESAR DRESSING
ADD: CHICKEN \$7, SHRIMP \$10, TRI TIP
\$14, SALMON \$14, BLACKENED AHI \$12

SMOKED TRI TIP COBB SALAD \$24

ROMAINE, SMOKED TRI TIP, HONEY CURED
BACON, HARD BOILED EGG, HEIRLOOM
CHERRY TOMATOES, AVOCADO, BLUE
CHEESE CRUMBLES, HERB BUTTERMILK
DRESSING

MIXED GREENS SALAD \$16

SPRING MIX LETTUCE, HEIRLOOM CHERRY
TOMATOES, CUCUMBER, CARROT, DRIED
CRANBERRIES, SUNFLOWER SEEDS, GOAT
CHEESE, AGED BALSAMIC VINAIGRETTE
ADD: CHICKEN \$7, SHRIMP \$10, TRI TIP \$14,
SALMON \$14, BLACKENED AHI \$12

NAPA SALAD \$20

MIXED GREENS, GRILLED CHICKEN, MANDARIN
ORANGES, BRIE, CANDIED PECANS, CRISPY
WONTONS, RASPBERRY VINAIGRETTE

BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE OF SALAD, COLESLAW, OR FRENCH FRIES
UPGRADE TO SWEET POTATO FRIES, TATER TOTS, ONION RINGS OR FRUIT \$2
GLUTEN FREE BREAD \$2 | SPLIT PLATE CHARGE \$4

PULLED PORK SANDWICH \$20

HOUSE SMOKED PULLED PORK,
COLESLAW, GRILLED PINEAPPLE,
BBQ SAUCE, BRIOCHE BUN

O'NEILL'S BURGER \$22

BACON, PEPPER JACK CHEESE,
ROMAINE LETTUCE, TOMATOES, RED
ONION, PICKLES, BRIOCHE BUN
SUB CHICKEN BREAST

CAPRESE CHICKEN SANDWICH \$22

GRILLED HERB CHICKEN BREAST, BUFFALO
MOZZARELLA, VINE RIPE TOMATO, ROMANE
LEAVES, BASIL AIOLI, HERB FOCACCIA ROLL

FRENCH DIP SANDWICH \$20

SHAVED SMOKED TRI TIP, CARAMELIZED
ONIONS, SWISS CHEESE, HORSERADISH
CREAM, AU JUS, HOAGIE ROLL
ADD MUSHROOMS \$2 ADD BELL PEPPERS \$2

ENTREES

BRICK CHICKEN \$40

ROASTED CHICKEN, FINGERLING POTATOES, GRILLED BROCCOLINI,
LEMON GARLIC CHICKEN SAUCE

PORK CHOP \$42

GRILLED PORK CHOP, ROASTED BABY ITALIAN VEGETABLES,
RED MARBLE POTATOES, 25 YEAR AGED BALSAMIC PORK JUS

SMOKED RIBS \$32 | \$45

HOUSE SMOKED RIBS, COLESLAW, FRENCH FRIES, BBQ SAUCE

SALMON \$42

GRILLED NORWEGIAN SALMON, CAULIFLOWER, HOLLAND LEEKS, RED POTATOES,
PARSLEY & YELLOW TOMATO BROTH

MAHI MAHI \$40

PAN SEARED, COCONUT JASMINE RICE, SHIITAKE MUSHROOMS, EDAMAME BEANS,
BELL PEPPERS, SCALLIONS, MANGO & PAPAYA COULIS

SHRIMP SCAMPI \$26

SHRIMP, HEIRLOOM CHERRY TOMATOES, ASPARAGUS, SHALLOTS, GARLIC,
WHITE WINE, PARSLEY, LEMON, GRILLED BAGUETTE, ADD ANGEL HAIR PASTA \$5

FLORENTINE WINTER BOLOGNESE \$26

ARTISANAL PASTA, WINTER STYLE BOLOGNESE, 26TH MONTH AGED PARMESAN,
ITALIAN HERBS

16OZ BONE IN RIBEYE \$60

GRILLED RIBEYE, HORSERADISH CRUSHED YUKON POTATOES,
GRILLED ASPARAGUS, BORDELAISE SAUCE

FILET \$58

GRILLED FILET, POTATO GRATIN, BROWN BUTTER CARROTS, ENGLISH PEAS, SHALLOT,
ROSEMARY RED WINE REDUCTION



O'NEILL'S

BAR & GRILL



DESSERTS

\$14

FLOURLESS CHOCOLATE CAKE

VANILLA BEAN ICE CREAM,
SEASONAL BERRIES, CHOCOLATE SAUCE

LEMON MERINGUE TART

FRESH LEMON CURD, GRAHAM CRACKER
CRUST, SWISS MERINGUE, FLEUR DE SEL
COOKIE, MINT

FRESH BERRY CRÈME BRÛLÉE

VANILLA BEAN, SEASONAL BERRIES,
FLEUR DE SEL COOKIE, MINT

TRIPLE CHOCOLATE MOUSSE CAKE

RASPBERRIES, WILD BERRY SAUCE,
POWDER SUGAR, MINT

COCKTAILS

\$17

PASSION PETAL MARTINI

TITO'S VODKA, PASSION FRUIT, SIMPLE SYRUP,
FRESH LEMON JUICE, ORANGE

TEE-THYME

HENDRICKS GIN, BLOOD ORANGE,
CLUB SODA, THYME, ORANGE

HUMMINGBIRD WINE SPRITZER

WHITE WINE, DOMAIN DE CANTON, FRESH LEMON
JUICE, CLUB SODA, LEMON

BLOSSOM OLD FASHION

BULLEIT RYE WHISKEY, ST. GERMAIN, BITTERS,
ORANGE, CHERRY

SPRING FLING

BACARDI RUM, FRESH GRAPEFRUIT JUICE,
SIMPLE SYRUP, ROSEMARY, GRAPEFRUIT

MANGO TANGO RITA

CASAMIGOS BLANCO TEQUILA, MANGO, FRESH
LIME JUICE, SIMPLE SYRUP, COINTREAU, LIME

ORANGE FIZZ

TITO'S VODKA, PROSECCO, ST. GERMAIN,
BITTERS, FRESH ORANGE JUICE, ORANGE

ESPRESSO "O" TINI

ABSOLUT VANILLA VODKA, KAHLUA, ESPRESSO,
ESPRESSO BEANS

IRISH COFFEE

IRISH WHISKEY, DARK BROWN MOLASSES,
COFFEE, HEAVY WHIP CREAM

WINES BY THE GLASS

WHITE

ROMBAUER CHARDONNAY | CARNEROS, NAPA, CA | 2021 | 19
MER SOLEIL CHARDONNAY | SANTA LUCIA HIGHLANDS, CA | 2020 | 16
LA CREMA CHARDONNAY | SONOMA COAST, CA | 2021 | 14
THE CROSSINGS SAUVIGNON BLANC | MARLBOROUGH, NZ | 2021 | 12
ANGELINE SAUVIGNON BLANC | SONOMA COUNTY, CA | 2021 | 12
WENTE RIESLING | CENTRAL COAST, CA | 2021 | 12
ALLEGRO CELLARS | MOSCATO | CA | 2021 | 12
BV COASTAL ESTATES | PINOT GRIGIO | CA | 2019 | 12
JOSH CELLARS | ROSÉ | CA | 2021 | 12

RED

ST. FRANCIS MERLOT | SONOMA COUNTY, CA | 2018 | 14
TAIT SHIRAZ | THE BALL BUSTER | BAROSSA VALLEY, AU | 2018 | 16
SEGHEISIO ZINFANDEL | SONOMA COUNTY, CA | 2021 | 17
BELLA GRACE ZINFANDEL | AMADOR COUNTY, CA | 2018 | 14
NIELSON BY BYRON PINOT NOIR | SANTA BARBARA, CA | 2020 | 14
MARTIN RAY PINOT NOIR | SONOMA COAST, CA | 2021 | 15
RODNEY STRONG PINOT NOIR | RUSSIAN RIVER, CA | 2021 | 15
QUILT CABERNET | NAPA VALLEY, CA | 2019 | 25
CLAYHOUSE CABERNET | PASO ROBLES, CA | 2019 | 14
BROADSIDE CABERNET | PASO ROBLES, CA | 2020 | 14
FREI BROTHERS CABERNET | ALEXANDER VALLEY, CA | 2020 | 17
J. LOHR RED BLEND | PASO ROBLES, CA | 2021 | 17
SHATTER | JOEL GOTT | GRENACHE | FRANCE | 2021 | 14

BEERS

ASK YOUR SERVER FOR BOTTLE BEER & DRAFT BEER SELECTIONS