

O'NEILL'S

BAR & GRILL

Lunch

MENU

STARTERS

CHIPS & SALSA \$10

TORTILLA CHIPS, SALSA ROJA
ADD: GUACAMOLE \$5

QUESADILLA \$10

CHEDDAR JACK CHEESE, FLOUR TORTILLA,
SOUR CREAM, GUACAMOLE, SALSA ROJA
ADD: CHICKEN \$7, PULLED PORK \$9, TRI TIP \$14
GLUTEN FREE TORTILLA \$1

BAJA SHRIMP CEVICHE \$20

SHRIMP, PICO DE GALLO,
AVOCADO, FRESH CITRUS JUICE,
TORTILLA CHIPS

STREET TACOS \$15

2 TACOS WITH YOUR CHOICE OF PROTEIN
(PORK, CHICKEN OR CRISPY SHRIMP \$6),
WHITE ONIONS, CILANTRO, LIME WEDGE,
TORTILLA CHIPS, SALSA ROJA

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

SPINACH & ARTICHOKE DIP \$16

SPINACH, ARTICHOKE HEARTS, CREAM CHEESE,
MOZZARELLA CHEESE, TORTILLA CHIPS

WINGS \$16

BUFFALO, BBQ, OR THAI COCONUT HOISIN

NACHOS \$16

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

CHILI CHEESE FRIES \$15

CRINKLE CUT FRENCH FRIES, HOUSE MADE CHILI,
CHEDDAR JACK CHEESE, RED ONIONS

POKE BOWL \$20

AHI TUNA, CUCUMBER, EDAMAME BEANS, AVOCADO,
SCALLIONS, SESAME SEEDS, CARROT,
DAIKON SPROUTS, SUSHI RICE

ROASTED GARLIC HUMMUS \$18

CUCUMBER, BELL PEPPERS, CARROTS, BROCCOLI,
HEIRLOOM CHERRY TOMATOES, HERB FLAT BREAD

CHEESE & PEPPERONI FLAT BREAD \$14

MOZZARELLA CHEESE, PEPPERONI,
MARINARA SAUCE
CAULIFLOWER CRUST (GF) \$2

GOAT CHEESE & PROSCIUTTO FLAT BREAD \$16

GOAT CHEESE, PARMESAN, PROSCIUTTO,
FIG MARMALADE, ARUGULA, TRUFFLE OIL
CAULIFLOWER CRUST (GF) \$2

BBQ CHICKEN FLAT BREAD \$16

GRILLED CHICKEN, BACON, MOZZARELLA CHEESE,
RED ONIONS, CILANTRO, BBQ SAUCE
CAULIFLOWER CRUST (GF) \$2

SOUPS & SALADS

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

SMOKED TRI TIP COBB SALAD \$25

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

CAESAR SALAD \$15

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



SPRING MIXED GREENS \$16

SPRING MIX LETTUCE, VINE RIPE TOMATOES,
CUCUMBERS, ROASTED YELLOW BEETS,
CANDIED WALNUTS, DRIED CRANBERRIES,
CHAMPAGNE VINAIGRETTE
ADD: CHICKEN \$7, SHRIMP \$10, TRI TIP \$14,
SALMON \$14, BLACKENED AHI \$12

NAPA SALAD \$20

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

O'NEILL'S

BAR & GRILL

Lunch MENU

BURGERS, SANDWICHES & MORE

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

PULLED PORK SANDWICH \$20

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

CITRUS HERB CHICKEN SANDWICH \$22

GRILLED HERB CHICKEN BREAST, BUFFALO MOZZARELLA,
VINE RIPE TOMATO, CARAMELIZED ONIONS, ARUGULA,
LEMON PARSLEY AIOLI, HERB FOCACCIA ROLL

O'NEILL'S BURGER \$23

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

SUB: CHICKEN BREAST

FRENCH DIP SANDWICH \$21

SHAVED TRI TIP, CARAMELIZED ONIONS, SWISS CHEESE,
HORSERADISH CREAM, AU JUS, HOAGIE ROLL

ADD: MUSHROOMS \$2 | ADD: BELL PEPPERS \$2

AHI TUNA SANDWICH \$21

GRILLED BLACKENED AHI, AVOCADO, PINEAPPLE, TERIYAKI
ASIAN SLAW, SRIRACHA LIME AIOLI, BRIOCHE BUN

CRISPY CHICKEN SANDWICH \$21

BUTTERMILK CHICKEN, COLESLAW, PICKLES,
CHIPOTLE AIOLI, BRIOCHE BUN

VEGETABLE SANDWICH \$16

AVOCADO, CUCUMBER, TOMATO, ROMAINE, ALFALFA
SPROUTS, DILL AIOLI, SQUAW BREAD

REUBEN SANDWICH \$20

PASTRAMI, SWISS CHEESE, SAUERKRAUT, THOUSAND
ISLAND DRESSING, MARBLE RYE BREAD

CLUB SANDWICH \$20

CHOICE OF TURKEY OR HAM, BACON, ROMAINE LETTUCE,
TOMATO, AVOCADO, MAYONNAISE
CHOICE OF BREAD: SOURDOUGH, WHEAT, OR MARBLE RYE

BLT SANDWICH \$19

BACON, ROMAINE LETTUCE, TOMATO, MAYONNAISE
CHOICE OF BREAD: SOURDOUGH, WHEAT, OR MARBLE RYE

HOT DOG \$14

HEBREW NATIONAL HOT DOG, BUN

ADD: CHILI & CHEESE \$6

SHRIMP SCAMPI \$26

SHRIMP, HEIRLOOM CHERRY TOMATOES, ASPARAGUS,
SHALLOTS, GARLIC, WHITE WINE, PARSLEY, LEMON,
GRILLED BAGUETTE

ADD: ANGEL HAIR PASTA \$5

ADD: GLUTEN FREE PASTA \$5

FISH & CHIPS \$20

BEER BATTERED ALASKAN COD, FRENCH FRIES, TARTAR
SAUCE, MALT VINEGAR

STEAK FRITES \$30

6OZ GRILLED NEW YORK, TRUFFLE PARMESAN FRIES,
CHIMICHURRI

DESSERTS

FLOURLESS CHOCOLATE CAKE

VANILLA BEAN ICE CREAM,
SEASONAL BERRIES, CHOCOLATE SAUCE

WARM BUTTER TOFFEE CAKE

CRÈME ANGLAISE,
VANILLA BEAN ICE CREAM



WHITE CHOCOLATE MACADAMIA CRÈME BRÛLÉE

WHITE CHOCOLATE BRÛLÉE, MACADAMIA NUTS,
PINEAPPLE, DARK CHOCOLATE SALT COOKIE

TRIPLE CHOCOLATE MOUSSE CAKE

RASPBERRIES, BERRY SAUCE,
POWDER SUGAR, MINT