

PREVIEWS

<i>Sweet Potato Fries or Regular French Fries</i> garlic-chive, curried aioli & jalapeño ketchup	7
<i>Green Eggs and Ham</i> pesto deviled eggs, bacon, arugula, smoked paprika	7GF
<i>Heirloom Tomato-Burrata Toasts</i> heirloom tomato, burrata cheese, chermoula, basil, grilled baguette	10
<i>Mary's Free Range Chicken Wings</i> sweet and spicy, ranch and teriyaki dipping sauces	8/13GF
<i>Fried Calamari</i> arugula, truffle oil, dill aioli	11
<i>C.G. Nachos</i> pulled pork, corn, black beans, red peppers, cherry tomatoes, jack cheese, guacamole, chipotle (Veggie Nachos 9)	11GF
<i>Thai Style Chicken Meatballs</i> green curry-coconut sauce, cilantro pesto, chili-garlic sauce, toasted peanuts	11GF
<i>Flank Steak Satay</i> thai marinated beef, red curry-peanut sauce, pickled cucumber salad	12GF
<i>Blue Crab Taquitos</i> crab, potato, sweet corn, corn tortillas, creamy guacamole, ancho-lime sour cream	13
<i>Ahi Tuna Poke</i> cucumbers, cilantro, red onions, avocado-wasabi cream, won ton, tsume, pickled ginger	14

CINEMA SALADS and SOUPS

<i>Cinema Grill Greens</i> mixed greens, pickled onions, tomato, carrot, pecorino, balsamic vinaigrette	6/9GF
<i>Beet and Arugula</i> goat cheese, golden beets, quinoa, cranberries, parsnip, green goddess dressing	8/11GF
<i>Baby Kale Caesar</i> baby kale, shaved parmesan, garlic croutons, pickled onions, caesar dressing	8/11
<i>Grilled Mexican Street Corn Salad</i> sweet corn, avocado, black beans, lime, cilantro, cotija cheese	8/12
<i>Seared Ahi Nicoise</i> sesame crusted ahi, green beans, red potato, egg, balsamic red onion, dijon dressing	15
<i>That's a Wrap</i> chicken, bacon, goat cheese, arugula, baby kale, cucumber, spinach tortilla, quinoa, green goddess dressing, spinach tortilla	13
<u>Salad additions: flank steak 5 chicken breast 5 shrimp 6 Mahi 6</u>	
<i>Wild Boar-Bison Chili</i> cheddar cheese, garlic-chive cream, tortilla chips	11GF
<i>Soup of the Day</i> ask your server to entice you!!	7

FEATURED PIZZAS

<i>Classic Margherita</i> tomato sauce, fresh mozzarella, roma tomato, basil	15
<i>Summer Days</i> heirloom tomato, summer squash, scallions, basil, balsamic, fresh mozzarella, goat cheese	17
<i>Bacon Cheeseburger Pizza</i> ground beef, bacon, cherry tomato, cheddar, jack, romaine, tomato sauce	17
<i>Pesto Chicken</i> grilled chicken, sweet corn, roasted red peppers, mozzarella, parmesan, basil pesto	17
<i>The Godfather</i> Italian sausage, pepperoni, roasted mushroom, roasted fennel, arugula, mozzarella	18
<u>Pizza additions: mushrooms 2 sausage 2 garlic 1 arugula 2 bacon 2 gluten free crust 3</u>	

BLOCKBUSTERS

<i>CLT Sliders</i> buttermilk fried chicken, lettuce, tomato chutney, ranch dressing, pickled onions, brioche bun	14
<i>Baja Style Mahi Tacos</i> grilled mahi-mahi, mango-jicama salsa, radish, tomatillo, chipotle crème	15GF
<i>Southwest Chicken-Quinoa Bowl</i> grilled chicken, corn, black bean, tomato, kale, roja sauce, chipotle cream	15GF
<i>Mahi-Mahi Fish and Chips</i> beer battered mahi-mahi, french fries, slaw, remoulade sauce, jalapeno ketchup	15
<i>Cinema Grill Burger</i> C.A.B brisket burger, lettuce, tomato, red onion, smoky aioli, brioche bun	15
<u>Burger additions: bacon 2 avocado 2 cheddar, jack or muenster 1 sautéed mushrooms 2</u>	
<i>Saffron Vegetable Risotto</i> summer veggies, parmesan add chicken 5/ shrimp 6	16GF**
<i>'Land and Sea' Gumbo</i> smoked chicken, andouille, white prawns, fried okra, jasmine rice	17**
<i>Slow Cooked Moroccan Lamb Stew</i> apricot, tomato, pearl cous cous, harissa sauce, almonds	18GF**
<i>Bison Meatloaf</i> garlic mashed potatoes, swiss chard, mushroom gravy, bacon jam, tomato chutney	19**
<i>Short Rib - Tomato Ragu</i> drunken pappardelle pasta, slow roasted angus beef, pecorino romano cheese	20**

**Served until 9pm Sun - Thu and 10pm on Fri & Sat

SIDES - 5 carrot-cabbage slaw | garlic mashed potatoes | swiss chard | house spiced chips

HOUSE COCKTAILS

<i>Whiskey Sour</i> whiskey, lemon juice, sugar from the Seven Year Itch	10
<i>Roman Holiday</i> gin, elderflower liqueur, raspberry liqueur, lemon juice & orange bitters	10
<i>Pomegranate Caipirinha</i> cachaça, lime, pomegranate	10
<i>Sidecar</i> brandy, lemon juice, orange liqueur from Mame	10
<i>Cross Pollination</i> gin, elderflower liqueur, honey syrup, lemon, blackberry	10
<i>French 75</i> gin, lemon juice, champagne from Casablanca	10
<i>Adios Gringo</i> Mezcal, yellow chartreuse, orange liqueur, muddled serrano chili, lime & orange juice	10
<i>Cucumber Gimlet</i> vodka or gin, lime juice, orgeat, simple syrup, cucumber	10
<i>Pearfection</i> applejack, pear brandy, sloe gin, lemon, agave	10
<i>Moscow Mule</i> vodka, lime juice, simple syrup, fresh ginger & ginger beer	10

BEERS & CIDER

<i>AIBC</i> American Pale classic west coast, floral, piny, citrus 4.9% abv	7
<i>Faction</i> Seasonal IPA ask server for details	7
<i>AIBC</i> Hef-D Hefeweizen brewed in Alameda, 4.5% abv	7
<i>AIBC</i> UNREP double ipa 9.2%abv	7
<i>Faction</i> Java Stout black roasted and crystal 77 malts 6% abv	7
<i>Trumer Pils</i> Berkeley light, malty perfect smooth finish	7
<i>Crispin Cider</i> unique cider made with 17 varieties of apples 16oz can 5.4% abv	9
<i>Golden State Cider</i> 16oz can see server for all selections available	8
<i>Clausthaler N/A Beer</i> 12oz bottle	5
<i>Guinness</i> 16oz can	7

WINES BY THE GLASS

White & Rose

<i>Annabella</i> Chardonnay asian pear, vanilla cream soda, and subtle jasmine blossom	8/15c
<i>Clean Slate</i> Riesling peach flavors, ripe acidity, with hints of lime	8/28b
<i>Prastch</i> 2015 Organic Rosé Austria; aromas of wild strawberries backed by a crisp acidity	8/15c
<i>Ancient Peaks</i> 2015 Sauvignon Blanc Paso Robles pear, guava & citrus	9/30b
<i>Tiamo</i> Pinot Grigio Veneto Italy, apple, pears, floral bouquet	10/20c
<i>Claiborne & Churchill</i> Gewurztraminer aromas of rose petals, citrus and minerality	10/30b

Red

<i>True Myth</i> 2014 Cabernet Sauvignon Paso Robles, rich, robust, dark fruit	9/16c
<i>R&B Cellars</i> Improviser zinfandel, mourvedre, barbera, cabernet, petite syrah blend	8/15c
<i>Taft</i> 2014 Merlot Alexander Valley Sonoma County, currant, blueberry, bing cherry	10/35b
<i>J-Lohr</i> Falcon's Perch Pinot Noir 2013 Violet, Dried Herbs and Vanilla spice	12/22c
<i>Ancient Peaks</i> 2014 Cabernet Sauvignon Paso Robles; black cherry, black currant	13/48b
<i>Rock Wall Wine Co</i> Zinfandel 2012 Monte Rosso vineyard in Sonoma, rich and bright	13/48b
<i>Claiborne & Churchill</i> Classic Estate Pinot Noir 2014 Edna Valley	14/42b

Sparkling

<i>Bellafina</i> Prosecco flavors of yellow apple, white peach, pear and notes of white flower	8/28b
<i>Wycliff</i> Brut soft, dry yet easy on the palate subtle hints of floral and fruit	8/28b
<i>Anna Codorniu</i> Brut Rosé cherry & strawberry tones, aromas of red berries & notes of green apple	12/39b

CRAFT SODA FOUNTAIN

<i>Batch Craft Ginger Brew</i> fresh ginger, water & evaporated cane juice	4
<i>Caamaño Bros High Noon Sarsaparilla</i> all natural ingredients, hand crafted in Berkeley	4