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<b>Sweet Potato or Regular French Fries</b> <i>curried aioli, garlic-chive cream sauce, jalapeno ketchup</i>	6
<b>Bacon &amp; Eggs</b> <i>deviled eggs, dijon mustard, smoked paprika, bacon and chives</i>	7GF
<b>Mary's Free Range Chicken Wings</b> <i>sweet and spicy, ranch and teriyaki dipping sauces</i>	8/13GF
<b>Fried Calamari</b> <i>arugula, truffle oil &amp; dill aioli</i>	10
<b>Ahi Tuna Poke</b> <i>cucumbers, cilantro, red onions, avocado-wasabi cream, won ton, sesame-soy dressing, pickled ginger</i>	14

## SALADS

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<b>Cinema Grill Greens</b> <i>mixed greens, pickled onions, tomato, carrot, pecorino, balsamic vinaigrette</i>	6/9GF
<b>Beet &amp; Arugula</b> <i>goat cheese, golden beets, quinoa, cranberries, parsnip, green goddess dressing</i>	7/11GF
<b>Baby Kale Caesar</b> <i>baby kale, shaved parmesan, grilled baguette, pickled onions caesar dressing</i>	7/10
<i>Salad additions: flank steak 5   chicken breast 5   shrimp 6   Sole or Mahi 6</i>	
<b>Small Salad &amp; Soup Of The Day</b> <i>Choice of Small Mixed Green Salad or Small Caesar</i>	10

## FEATURED PIZZAS

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<b>Classic Margherita</b> <i>tomato sauce, fresh mozzarella, roma tomato, basil</i>	15
<b>Bacon Cheeseburger Pizza</b> <i>ground beef, bacon, cherry tomato, cheddar, jack, romaine, marinara</i>	16
<b>Pesto Chicken</b> <i>grilled chicken, sweet corn, roasted red peppers, mozzarella, parmesan, basil pesto</i>	17
<b>The Godfather</b> <i>Italian sausage, pepperoni, roasted mushroom, roasted fennel, arugula, mozzarella</i>	18
<i>Pizza additions: mushrooms 2   sausage 2   garlic 1   arugula 2   bacon 2   gluten free crust 3</i>	

## CLASSICS

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<b>Baja Style Mahi Tacos</b> <i>grilled mahi, mango-jicama salsa, radish, tomatillo, chipotle crème</i>	15GF
<b>That's a Wrap</b> <i>chicken, bacon, goat cheese, arugula, baby kale, cucumber, carrot, quinoa, green goddess</i>	13
<b>Pulled Pork Sandwich</b> <i>slow roasted bbq pork, creamy slaw, brioche bun, house spiced chips</i>	10
<b>Classic Ruben</b> <i>corned beef, house made 1000 island and zesty sauerkraut served with house spiced chips</i>	10
<b>CLT Sliders</b> <i>buttermilk fried chicken, lettuce, tomato chutney, ranch dressing, pickled onions, brioche bun</i>	10
<b>B.L.A.T</b> <i>applewood smoked bacon, lettuce, avocado, tomato, smoky aioli, toasted sourdough bread</i>	12
<b>Cinema Grill Burger CAB</b> <i>brisket burger, lettuce, tomato, red onion, smokey aioli, brioche bun</i>	15
<i>Burger additions: bacon 2   avocado 2   cheddar, jack or munster 1   sautéed mushrooms 2</i>	

**SIDES - 5** Mac & Cheese | Fruit Cup | House Spiced Chips | Creamy Slaw

## CRAFT SODA FOUNTAIN

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<b>Batch Craft Ginger Brew</b> <i>fresh ginger, water &amp; evaporated cane juice</i>	4
<b>Caamaño Bros High Noon Sarsaparilla</b> <i>all natural ingredients, hand crafted in Berkeley</i>	4
<b>Soft Drinks</b> <i>coke, diet coke, sprite, cranberry, lemonade, iced tea</i>	4

## HOUSE COCKTAILS

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

## BEERS & CIDERS

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<b>AIBC   American Pale Ale</b> <i>Classic West coast, floral, piny, citrus 4.9% abv</i>	7
<b>Faction   Seasonal IPA</b> <i>ask server for details</i>	7
<b>AIBC   Hef-D</b> <i>Hefeweizen brewed in Alameda, 4.5% abv</i>	7
<b>AIBC   UnRep</b> <i>double ipa</i>	7
<b>Faction   Java Stout</b> <i>roasted &amp; crystal 77 malts 6% abv</i>	7
<b>Trumer Pils   Berkley</b> <i>light, malty perfect smooth finish</i>	7
<b>Crispen Cider</b> <i>dry cider made with 17 varieties of apples 16oz can 5.4% abv</i>	9
<b>Golden State Cider</b> <i>16oz can, see server for available varieties</i>	8
<b>Guinness</b> <i>16oz can</i>	7

## WINES BY THE GLASS

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### WHITE & ROSE

<b>Annabella   Chardonnay</b> <i>Asian pear, vanilla cream soda, and subtle jasmine blossom</i>	8/15c
<b>Prastch   2015 Organic Rosé</b> <i>Austria; aromas of wild strawberries backed by a crisp acidity</i>	8/15c
<b>Ancient Peaks   2014 Sauvignon Blanc</b> <i>Paso Robles; pear, guava &amp; citrus</i>	9/30b
<b>Tiamo   Pinot Grigio</b> <i>Veneto Italy, apples pears floral bouquet</i>	10/20c
<b>Claiborne&amp;Churchill   Gewurztraminer</b> <i>aromas of rose petals, citrus and minerality</i>	10/30b

### RED

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

### SPARKLING

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