



# CINEMA GRILL

## NEIGHBORHOOD BISTRO & BAR

### CRAFT COCKTAILS

- WHISKEY SOUR** : WHISKEY, LEMON JUICE, SUGAR | 12
- ROMAN HOLIDAY** : GIN, ELDERFLOWER LIQ, RASPBERRY LIQ, LEMON JUICE & ORANGE BITTERS | 12
- POMEGRANATE CAIPIRINHA** : CACHAÇA, LIME, POMEGRANATE | 12
- SIDECAR** : BRANDY, LEMON JUICE, ORANGE LIQUEUR | 12
- CAST AWAY** : RUM, LIME JUICE, SIMPLE SYRUP, LEMON LIME, CLUB SODA | 12
- FRENCH 75** : GIN, LEMON JUICE, CHAMPAGNE | 12
- ADIOS GRINGO** : MEZCAL, CHARTREUSE, ORANGE LIQUEUR, SERRANO CHILI SYRUP, LIME & ORANGE JUICE | 12
- CUCUMBER GIMLET** : VODKA OR GIN, LIME JUICE, ORGEAT, SIMPLE SYRUP, CUCUMBER | 12
- MOSCOW MULE** : VODKA, LIME JUICE, SIMPLE SYRUP, FRESH GINGER & GINGER BEER | 12

## Happy Hour

M-F | 5-6P  
ALL DAY - THURSDAY

- \$5 DRINKS** : 16OZ DRAUGHT BEER, GLASS OF RIESLING OR WELL SHOTS - WHISKY VODKA TEQUILA | 5
- \$5 FOOD** : SALAD, SOUP OR TACOS (CHICKEN/FISH) | 5
- \$6 DRINKS** : DARK & STORMY, GLASS OF WINE (HOUSE RED/HOUSE WHITE) OR 20OZ. DRAUGHT BEER | 6
- \$6 FOOD** : INDIVIDUAL PIZZA, FRIES (REGULAR OR SWEET POTATO), 1 FRIED CHICKEN SLIDER W/ HOUSE MADE CHIPS OR FIVE WINGS (SPICY/SWEET CHILI/BBQ) | 6
- \$8 DRINKS** : GLASS OF WINE (SAUV BLANC/CAB), CUCUMBER GIMLET (GIN/VODKA), WELL SHOT & A 12OZ DRAUGHT BEER OR MARGARITA | 8
- \$8 FOOD** : FRIED CALAMARI OR CRISPY CHEESE STICKS | 8

### SOUPS & SALADS

- CINEMA GRILL GREENS** : GREENS, PICKLED ONION, TOMATO, PARMESAN, BALSAMIC VINAIGRETTE | 8/11GF
- BEET AND ARUGULA** : RUBY BEETS, FIJI APPLES, QUINOA, ARUGULA, GOAT CHEESE, CRISPY PARSNIPS, BASIL-CITRUS GREEN GODDESS DRESSING | 10/14GF
- HAIL CAESAR** : ROMAINE, PARMESAN CHEESE, PICKLED RED ONIONS, CROUTONS, CAESAR DRESSING | 12
- MEXICAN STREET CORN SALAD** : CORN, AVOCADO, BLACK BEANS, CILANTRO, TOMATOES, ROMAINE, COTIJA CHEESE, TORTILLA STRIPS, CHIPOTLE-LIME DRESSING | 14
- SEARED SALMON NICOISE SALAD** : POTATOES, TOMATOES, GREEN BEANS, BOILED EGG, OLIVES, PICKLED ONIONS, GREENS, DIJON-LEMON VINAIGRETTE | 23GF

: ADD- SIRLOIN STRIPS 6/ SHRIMP 5/ MAHI 6/ CHICKEN 5

### FEATURED PIZZAS

- CLASSIC MARGHERITA** : TOMATO SAUCE, FRESH MOZZARELLA, ROMA TOMATOES, BASIL (CAN BE VEGAN) | 17
- LICORICE PIZZA (CAN BE VEGAN)** : CLASSIC, PEPPERONI, MOZZARELLA, MARINARA (CAN BE GF) | 18
- GREEN PHANTOM** : PESTO, FETA CHEESE, ZUCCHINI, ARTICHOKE, BALSAMIC DRIZZLE, MOZZARELLA | 17
- THE GODFATHER (CAN BE VEGAN)** : SAUSAGE, PEPPERONI, MUSHROOM, ONION, ARUGULA, FRESH MOZZARELLA | 19

### PREVIEWS

- CHICKEN WINGS (5 OR 9)** : SWEET, BBQ/SPICY, CARROT, CELERY | 9/17
- CRISPY MOZZARELLA CHEESE STICKS** : PESTO, MARINARA | 12
- SWEET POTATO FRIES OR REGULAR FRIES** : CHIVE CREAM, CURRY AIOLI, JALAPENO KETCHUP | 9
- FRIED CALAMARI** : ARUGULA, TRUFFLE OIL, DILL AIOLI | 14
- ROASTED BRUSSEL SPROUTS AND BACON** : CURRIED-GORGONZOLA DIPPING SAUCE | 14
- STEAK TATER "TACHOS"** : TATER TOTS, GRILLED STEAK, PICO DE GALLO, BACON CRUMBLES, CHEDDAR CHEESE, GUACAMOLE, CHIVE CREAM | 15GF
- THAI CHICKEN LETTUCE WRAP** : CILANTRO, MINT, PEANUTS, TOASTED COCONUT, ICEBURG LETTUCE CUPS, SWEET-CHILI-GARLIC SAUCE, PEANUT SAUCE | 15
- TROPICAL AHI TUNA POKE** : MANGO, RED ONION, CILANTRO, PICKLED GINGER, AVOCADO-WASABI CREAM, TSUME, WON TON CHIP | 16

### CLASSICS

- CLT SLIDERS** : BUTTERMILK FRIED CHICKEN, MIXED GREENS, TOMATO GARLIC CHUTNEY, RANCH DRESSING, PICKLED ONIONS, HOUSE CHIPS | 16
- ALAMEDA CHEESE STEAK SANDWICH** : SAUTED SIRLOIN STRIPS, JACK CHEESE, ONIONS, BELL PEPPERS, MUSHROOMS, FRIES | 16
- CHICKEN CLUB SANDWICH** : GRILLED CHICKEN BREAST, REMOULADE SAUCE, BACON, AVOCADO, TOMATO, SOURDOUGH TOAST, HOUSE CHIPS | 16
- BEEF SLIDERS** : BLUE CHEESE, GRILLED ONIONS, LETTUCE, TOMATO, HOUSE CHIPS | 15
- BAJA STYLE MAHI TACOS** : GRILLED MAHI-MAHI, MANGO-JICAMA SALSA, SALSA VERDE, SPICY CHIPOTLE CREAM | 17GF
- FISH AND CHIPS** : BEER BATTERED PACIFIC COD, FRIES, REMOULADE, JALAPENO KETCHUP, SLAW | 18
- BEYOND BURGER!!** : PLANT BASED BURGER, TOMATO, LETTUCE, RED ONION, PICKLES, REMOULADE, BRIOCHE BUN, HOUSE CHIPS | 15
- CINEMA GRILL BURGER** : TOMATO, LETTUCE, RED ONION, PICKLES, REMOULADE, HOUSE CHIPS, BRIOCHE BUN | 17
- COWBOY BURGER** : BBQ SAUCE, BACON, TOMATO, LETTUCE, CRISPY ONION STRINGS, PICKLES, BRIOCHE BUN | 19

: BURGER ADDITIONS: BACON 2/ AVOCADO 3/ CHEDDAR OR JACK 1, SAUTÉED MUSHROOMS 2/ BEEF CHILI 3/ SIDE OF FRIES 2

### BLOCKBUSTERS

- FARMER'S MARKET SKILLET VEGGIE ENCHILADA** : PEPPERS, CORN, ONIONS, ZUCCHINI, SUMMER SQUASH, BLACK BEANS, CORN TORTILLAS, JACK AND COTIJA CHEESE, CILANTRO, SOUR CREAM, AVOCADO, ENCHILADA SAUCE (ADD CHICKEN OR BEEF \$3) | 20
- TERIYAKI CHICKEN BUDDHA BOWL** : GRILLED CHICKEN, EDAMAME, CORN, BROCCOLI, CARROTS, PINEAPPLE, SPINACH, TOMATO, WON TON STRIPS, TROPICAL TERIYAKI SAUCE | 19GF
- BABY BACK PORK RIBS** : MAC AND CHEESE, CHILI BEANS, WATERMELON-ARUGULA SALAD | 23
- LAND AND SEA GUMBO** : CLASSIC NEW ORLEANS STYLE BROTH, SHRIMP, SAUSAGE, GRILLED CHICKEN, FRIED OKRA, JASMINE RICE, | 19
- SEARED SALMON** : WHITE WINE BUTTER CAPER SAUCE, SAUTÉED VEGETABLES AND RICE | 19
- GRILLED NEW YORK STEAK** : 8 OZ CAB STEAK, GARLIC MASH POTATOES, BLUE LAKE GREEN BEANS, TOMATO-GARLIC CHUTNEY, BALSAMIC-HORSERADISH CREAM | 23

: SIDES - MASH POTATOES/SAUTÉED SPINACH OR HOUSE SPICED CHIPS/MAC N' CHEESE | 6

### DESSERTS

- BROWNIE OR CHOCOLATE CHIP COOKIE A LA MODE** : CHOCOLATE-WALNUT BROWNIE, VANILLA GELATO, CHOCOLATE SAUCE | 9
- BEIGNETS** : POWDER SUGAR, RASPBERRY COULIS | 9
- NEW YORK STYLE CHEESECAKE** : GRAHAM CRACKER CRUST, RASPBERRY COULIS, WHIP CREAM | 9
- SCOOP OF VANILLA GELATO** : 3
- RED VELVET CAKE** : CHOC AND RASPBERRY SAUCE, WHIP CREAM | 9

## BEERS & CIDERS

**FACTION | ALE | IPA | WIT** : 8

**AIBC | HEF-D** : HEFEWEIZEN BREWED IN ALAMEDA, 4.5% ABV | 8

**AIBC | ISLAND HAZE** : ORANGE AND GRAPEFRUIT FLAVORS 6.1%ABV | 8

**AIBC PILSNER** : LIGHT, SMOOTH FINISH | 8

**ANGRY ORCHARD** : CRISP APPLE 12OZ BOTTLE | 8

**GUINNESS** : 12OZ BOTTLE | 8

**CORONA** : 12OZ BOTTLE | 7

**COORS LIGHT** : 12OZ BOTTLE | 7

## WINES BY THE GLASS

### WHITE & ROSE

**SEAGLASS CHARDONNAY** : AROMAS OF STONE FRUITS LEAD TO GREEN APPLE AND ZESTY CITRUS FRUIT FLAVORS | 8/27C

**STARBOROUGH SAUVIGNON BLANC** : FLAVORS OF PASSION FRUIT, KIWI AND GUAVA OVER A CITRUS BACKGROUND | 8/27C

**PRASTCH | 2015 ORGANIC ROSÉ AUSTRIA** : AROMAS OF WILD STRAWBERRIES BACKED BY ACRISP ACIDITY | 9/29B

**CLEAN SLATE | RIESLING** : PEACH FLAVORS, RIPE ACIDITY, WITH HINTS OF LIME | 9/29B

**ANCIENT PEAKS | 2015 SAUVIGNON BLANC** : PASO ROBLES PEAR, GUAVA & CITRUS | 10/32B

**TIAMO | PINOT GRIGIO VENETO ITALY** : APPLE, PEARS, FLORAL BOUQUET | 11 / 22C

**CLAIBORNE & CHURCHILL |**

**GEWURZTRAMINER** : AROMAS OF ROSE PETALS, CITRUS AND MINERALITY | 11 / 35 B

### RED WINE

**BOGEL MERLOT** : CURRANT, BLACK CHERRY, PLUM, OLIVE, OAK, SMOKE AND TOASTY | 8/32B

**OLD VINE RED** : MENTIONS OF BLACK FRUIT NOTES (BLACKBERRY, PLUM, DARK FRUIT) | 9/28C

**ANCIENT PEAKS MERLOT** : PASO ROBLES CALIFORNIA, PLUM, BLACK CHERRY, BLACKBERRY, NOTES OF MOCHA AND CINNAMON | 12/45B

**J-LOHR | FALCON'S PERCH PINOT NOIR 2013** : VIOLET, DRIED HERBS AND VANILLA SPICE | 13/23C

**ANCIENT PEAKS | 2014 CABERNET**

**SAUVIGNON** : PASO ROBLES; BLACK CHERRY, BLACK CURRANT | 14/50B

**ROCK WALL WINE CO | ZINFANDEL 2012** : MONTE ROSSO VINEYARD IN SONOMA, RICH AND BRIGHT | 14/54

**THE FORAGER | PINOT NOIR** : SONOMA, MEDIUM BODY, STRAIGHTFORWARD, STRAWBERRY AND CHERRY NOTES | 15/54

### SPARKLING

**BELLAFINA | PROSECCO** : FLAVORS OF YELLOW APPLE, WHITE PEACH, PEAR AND NOTES OF WHITE FLOWER | 10/32B

**WYCLIFF | BRUT** : SOFT, DRY YET EASY ON THE PALATE SUBTLE HINTS OF FLORAL AND FRUIT | 8/28B

**J | CUVEE ROSÉ** : FLAVORS OF BAKED STRAWBERRY, PASTRY CREAM & CANDIED ORANGE PEEL | 15/54B

**J | CUVEE 20** : FLAVORS OF MEYER LEMON, HONEYSUCKLE & CRISP PEAR WITH TOASTED ALMONDS | 45B

## SODA/BOTTLED WATER

**COCA COLA, DIET COKE, SPRITE** : 4

**PELLEGRINO** : 4

**JUICE** : ORANGE, CRANBERRY, PINEAPPLE OR POMEGRANATE | 4

## SPIRITS

### SCOTCH/IRISH WHISKEY

**GLENFIDDICH 12 YO SINGLE MALT** : 14

**GLENFIDDICH 18 YO RESERVE** : 16

**GLENLIVET 12 YO SPEYSIDE SINGLE MALT** : 14

**JAMESON** : 14

**SLANE WHISKEY** : 12

**MACALLAN 12YO** : 14

### BOURBON/RYE/WHISKEY

**BULLEIT BOURBON** : 12

**BULLEIT BOURBON RYE** : 12

**MAKERS MARK** : 12

**WILD TURKEY 101 PROOF RYE** : 12

**JACK DANIELS** : 12

**FIREBALL CINNAMON WHISKEY** : 10

### GIN

**NEW AMSTERDAM** : 9

**TANQUERAY** : 11

**ST. GEORGE TERROIR** : 11

**ST. GEORGE BOTANIVORE** : 11

**BOMBAY DRY** : 11

**BOMBAY SAPPHIRE** : 12

**HENDRICKS** : 12

**EMPRESS GIN** : 12

### VODKA

**TITO'S VODKA** : 11

**HANGAR ONE** : 11

**HANGAR ONE MANDARIN** : 11

**KETEL ONE** : 12

**GREY GOOSE** : 12

**ST GEORGE'S CHILE VODKA** : 11

**ST GEORGE'S VODKA** : 11

### BRANDY/COGNAC

**HENNESSY** : 11

**REMY MARTIN VSOP** : 12

**REMY MARTIN 1738** : 14

### TEQUILA

**PATRON SILVER** : 11

**DON JULIO REPOSADO** : 12

**DON JULIO BLACO** : 11

**CASAMIGOS BLACO** : 11

**CASAMIGOS REPOSADO** : 12

**CORRALEJO BLANCO** : 11

**CORRALEJO REPOSADO** : 12

**CORRALEJO ANEJO** : 14

### RUM

**CORTEZ** : 9

**BACARDI SILVER** : 11

**RUMHAVEN** : 11

**SAILOR JERRY SPICED RUM** : 11

**PITU CACHAÇA** : 9

### APERTIF/DIGESTIF/LIQUEUR

**BAILEYS** : 10

**KAHLUA** : 10

**CAMPARI** : 9

**FERNET BRANCA** : 10

**DISARONNO AMARETTO** : 10

**FRANGELICO** : 10

**VACCARI SAMBUCA** : 10