



CINEMA GRILL
NEIGHBORHOOD BISTRO & BAR

CRAFT COCKTAILS

- WHISKEY SOUR** : WHISKEY, LEMON JUICE, SUGAR | 13
ROMAN HOLIDAY : GIN, ELDERFLOWER LIQ, RASPBERRY LIQ, LEMON JUICE & ORANGE BITTERS | 14
POMEGRANATE CAIPIRINHA : CACHAÇA, LIME, POMEGRANATE | 13
SIDECAR : BRANDY, LEMON JUICE, ORANGE LIQUEUR | 13
CAST AWAY : RUM, LIME JUICE, SIMPLE SYRUP, LEMON LIME, CLUB SODA | 13
FRENCH 75 : GIN, LEMON JUICE, CHAMPAGNE | 13
ADIOS GRINGO : MEZCAL, CHARTREUSE, ORANGE LIQUEUR, SERRANO CHILI SYRUP, LIME & ORANGE JUICE | 14
CUCUMBER GIMLET : VODKA OR GIN, LIME JUICE, ORGEAT, SIMPLE SYRUP, CUCUMBER | 14
MOSCOW MULE : VODKA, LIME JUICE, SIMPLE SYRUP, FRESH GINGER & GINGER BEER | 13

Happy Hour

M-F | 4 TO 6PM

BAR SPECIALS: DRAFT BEERS- \$6 WINE BY THE GLASS- \$8 SPECIALTY COCKTAILS- \$10
KITCHEN SPECIALS: 20 % OFF ALL PREVIEWS!!

SOUPS & SALADS

- CINEMA GRILL GREENS** : GREENS, PICKLED ONION, TOMATO, PARMESAN, BALSAMIC VINAIGRETTE | 10GF
HAIL CAESAR : ROMAINE, PARMESAN CHEESE, PICKLED RED ONIONS, CROUTONS, CAESAR DRESSING | 13
SOUTHWEST FAJITA SPICED STEAK SALAD : SAUTÉED SIRLOIN STRIPS, CORN, BLACK BEANS, TOMATOES, BELL PEPPERS, AVOCADO, CILANTRO-LIME VINAIGRETTE, CHIPOTLE CREAM, FLOUR TORTILLA SHELL | 16
MEDITERRANEAN WEDGE SALAD : ICE BURG LETTUCE, TOMATOES, GREEK OLIVES, CUCUMBER, GARBANZO BEANS, PEPPERONCINI, CHIVES, PICKLED RED ONIONS, CREAMY FETA DRESSING | 10/14

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

SOUP OF THE DAY : PLEASE ASK YOUR SERVER TO ENTICE YOU WITH TODAY'S FRESH SOUP | 8

TOMATO SOUP AND GRILLED CHEESE : JACK CHEESE AND BASIL | 14

FEATURED PIZZAS

- CLASSIC MARGHERITA** : TOMATO SAUCE, FRESH MOZZARELLA, ROMA TOMATOES, BASIL | 17
SNOW WHITE : SAUSAGE, CRIMINI MUSHROOMS, ARTICHOKE HEARTS, RED ONIONS, MOZZARELLA, BASIL, CREAMY WHITE SAUCE | 18
LA DOLCE VITA (CAN BE VEGAN) : CLASSIC, PEPPERONI, MOZZARELLA, MARINARA (CAN BE GF) | 18
THE GODFATHER (CAN BE VEGAN) : SAUSAGE, PEPPERONI, MUSHROOM, ONION, ARUGULA, FRESH MOZZARELLA | 19



PREVIEWS

- DEVILED EGGS** : BACON, CHIVES, SWEET CORN RELISH, ROASTED RED PEPPER COULIS | 11
CHICKEN WINGS (5 OR 10) : WITH CARROT & CELERY | 10/17
CRISPY MOZZARELLA CHEESE STICKS : PESTO, MARINARA | 12
SWEET POTATO FRIES, REGULAR FRIES OR ONION RINGS : CHIVE CREAM, CURRY AIOLI, JALAPENO KETCHUP | 10
STEAK TATER "TACHOS" : TATER TOTS, GRILLED STEAK, PICO DE GALLO, BACON CRUMBLES, CHEDDAR CHEESE, GUACAMOLE, CHIVE CREAM | 16GF
CAJON SPICED- LIME SHRIMP TOSTADA : BLACK BEANS, GRILLED PINEAPPLE, SALSA VERDE, COTIJA CHEESE, SLAW, GUACAMOLE, CILANTRO, CRISPY TORTILLA | 14
FRIED CALAMARI : ARUGULA, TRUFFLE OIL, DILL AIOLI | 14
TROPICAL AHI TUNA POKE : MANGO, RED ONION, CILANTRO, PICKLED GINGER, AVOCADO-WASABI CREAM, TSUME, WON TON CHIP | 17

CLASSICS

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

: BURGER ADDITIONS: BACON 3/ AVOCADO 3/ CHEDDAR OR JACK 2, SAUTÉED MUSHROOMS 2/ BEEF CHILI 4/ SIDE OF FRIES 2

BLOCKBUSTERS

- FARMER'S MARKET VEGGIE PESTO PASTA** : ASPARAGUS, ZUCCHINI, CORN, ARTICHOKE HEART, TOMATO, FETTUCCINI PASTA, PARMESAN CHEESE, GRILLED BREAD, BASIL PESTO SAUCE | 19
 ADD CHICKEN, BEEF \$4; ADD SHRIMP \$5
TERIYAKI CHICKEN BUDDHA BOWL : GRILLED CHICKEN, ZUCCHINI, CORN, BROCCOLI, CARROTS, PINEAPPLE, SPINACH, TOMATO, QUINOA, TOASTED COCONUT, WON TON STRIPS, TROPICAL TERIYAKI SAUCE | 20GF
LAND AND SEA GUMBO : CLASSIC NEW ORLEANS STYLE BROTH, SHRIMP, SAUSAGE, GRILLED CHICKEN, RICE | 21
SEARED SALMON : WHITE WINE BUTTER CAPER SAUCE, SAUTÉED VEGETABLES, MASHED POTATOES | 23
GRILLED NEW YORK STEAK : 8 OZ CAB STEAK, GARLIC MASH POTATOES, BLUE LAKE GREEN BEANS, TOMATO-GARLIC CHUTNEY, BALSAMIC-HORSERADISH CREAM | 28

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

SODA/BOTTLED WATER

- COCA COLA, DIET COKE, SPRITE, ROOT BEER** : 5
PELLEGRINO : 5
JUICE : ORANGE, CRANBERRY, PINEAPPLE OR POMEGRANATE | 4
LEMONADE : 7

BEERS & CIDERS

FACTION | PALE ALE | IPA | AMBER ALE : 8

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

AIBC | ISLAND HAZE : ORANGE AND GRAPEFRUIT 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 | 9/28C

STARBOROUGH SAUVIGNON BLANC : FLAVORS OF PASSION FRUIT, KIWI AND GUAVA OVER A CITRUS BACKGROUND | 9/28C

PRASTCH | 2015 ORGANIC ROSÉ AUSTRIA : AROMAS OF WILD STRAWBERRIES BACKED BY ACRISP ACIDITY | 11/ 32B

CLEAN SLATE | RIESLING : PEACH FLAVORS, RIPE ACIDITY, WITH HINTS OF LIME | 11/ 32B

TIAMO | PINOT GRIGIO VENETO ITALY : APPLE, PEARS, FLORAL BOUQUET | 11/ 23C

ANCIENT PEAKS | 2015 SAUVIGNON BLANC : PASO ROBLES PEAR, GUAVA & CITRUS | 12/ 34B

CLAIBORNE & CHURCHILL |

GEWURZTRAMINER : AROMAS OF ROSE PETALS, CITRUS AND MINERALITY | 15 / 54 B

RED WINE

BOGEL MERLOT : CURRANT, BLACK CHERRY, PLUM, OLIVE, OAK, SMOKE AND TOASTY | 9/32B

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 | 13/ 34B

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

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

SPARKLING

BELLAFINA | PROSECCO : 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 | CUVÉE ROSÉ : FLAVORS OF BAKED STRAWBERRY, PASTRY CREAM & CANDIED ORANGE PEEL | 15/54B

J | CUVÉE 20 : MEYER LEMON, HONEYSUCKLE & CRISP PEAR WITH TOASTED ALMONDS | 14/ 47B

SPIRITS

SCOTCH/IRISH WHISKEY

GLENFIDDICH 12 YO SINGLE MALT : 14

GLENFIDDICH 18 YO RESERVE : 16

GLENLIVET 12 YO 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 : 11

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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 : 12

DON JULIO REPOSADO : 12

DON JULIO BLANCO : 11

CASAMIGOS BLANCO : 11

CASAMIGOS REPOSADO : 12

TERAMANA BLANCO : 11

TERAMANA REPOSADO : 12

TERAMANA ANEJO : 14

RUM

CORTEZ : 9

BACARDI SILVER : 11

SHIPWRECK COCONUT RUM : 11

SAILOR JERRY SPICED RUM : 11

PITU CACHAÇA : 9

APERTIF/DIGESTIF/LIQUEUR

CAMPARI : 9

KAHLUA : 10

BAILEYS : 10

DISARONNO AMARETTO : 10

FRANGELICO : 10

VACCARI SAMBUCA : 10

FERNET BRANCA : 10