



THE QUARTERDECK RESTAURANT & BAR

BEER & WINE

HOUSE WINE

Salmon Creek Cellars, Sonoma	Glass	Bottle
Chardonnay, Pinot Grigio, Merlot,	8	26
Pinot Noir, Cabernet Sauvignon and White Zinfandel		

Champagne & Sparkling Wine

Salmon Creek Cellars, Sonoma		27
Zonin Prosecco, Italy	9 split	32
Korbel Brut, Sonoma	9 split	32
Moet & Chandon White Star, France		75
Dom Perignon, France		220

White Wine

Chateau Ste. Michelle Riesling, WA	9	29
Colombia Crest Chardonnay, WA	9	29
Ruffino Pinot Grigio, Italy	10	29
Mezzacorona Pinot Grigio, Italy	10	34
Kendall-Jackson Estate Chardonnay, CA	10	34
Oyster Bay Sauvignon Blanc, NZ	11	36
La Crema Chardonnay, Sonoma	12	42

Rosé Wine

7 Moons Rose, California	10	34
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Red Wine

Wente Sandstone Merlot, Livermore, CA	10	36
7 Deadly Zins Zinfandel, Lodi, CA	10	36
Trapiche Broquel Malbec, Argentina	10	36
Kendall-Jackson Merlot, Sonoma	10	36
Franciscan Cabernet Sauvignon, Napa	12	43
La Crema Pinot Noir, Sonoma	12	43
Three Finger Jack	12	43
Cabernet Sauvignon, Lodi, CA	12	43
Coppola Cabernet, California	12	43

Draft Beer

Ballast Point Sculpin, Ballast Point California Kolsch,
Blue Moon, 394 Pale Ale, Pacifico,
Stone Brewing IPA, Mango Cart, Coors Light,
Firestone Walker 805, Modelo Especial

Bottled Beer

Budweiser, Bud Light, Corona,
Miller Lite, Michelob Ultra, Sam Adams,
Angry Orchard Cider, Cacti, White Claw



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APPETIZER MENU

Served daily from 12 P.M. - Close

5 JUMBO SHRIMP COCKTAIL – 17

With spicy cocktail sauce and lemon wedge

BLACKENED SPICED SEARED AHI – 17

With cucumber salad, ginger, wasabi, soy sauce, finished with a balsamic reduction

SEARED CRAB CAKES – 17

Served with apple coleslaw and Piquillo pepper aioli

FAMOUS BAY CLUB – 17

COCONUT SHRIMP

Served with sweet chili and peanut dipping sauces

FRIED CALAMARI – 16

Served with spicy cocktail sauce and aioli

CAPRESE SKEWERS – 11

Mozzarella, cherry tomatoes and basil finished with a balsamic reduction

BUFFALO WINGS – 14

Marinated chicken wings, fried to a crispy golden brown, tossed in our signature Buffalo sauce

BRUSCHETTA – 11

Chopped tomatoes and garlic served on a crisp French baguette, topped with parmesan

BAY CLUB NACHOS – 12

Homemade chips topped with cheddar cheese, black beans, jalapenos, olives, salsa fresca and sour cream

Add chicken – 5, or steak – 8

BACON & CHIVE POTATO SKINS – 11

With cheddar, chives and sour cream

CHEESE QUESADILLA – 10

Sides of salsa fresca and sour cream

Add chicken – 5, or steak – 8

CHIPS & GUACAMOLE – 13

HAPPY HOUR– Monday-Friday 4pm-7pm.

All food selections are half price and \$6 house wine, well drinks and domestic bottled beer.