

Lunch is served 10:30am - 3:00pm Monday through Sunday

Bahrenta

Appetizers

Wings

Chili Lime BBQ or Garlic Parmesan
Served with Dipping Sauces
9.95

Mango Chicken Quesadilla Tower

Grilled Chicken Breast, Caramelized Onion,
Mango, Pepper Jack Cheese, Fresh Avocado
and Ancho Chile Sauce
8.95

Onion Rings

Hand Battered
Served with Ranch Dressing
4.95

Pork Shanghai Lumpia

Served with Thai Sweet Chili Sauce
and Pineapple Slaw
7.25

Calamari

Lightly Battered, Served with
Lemon-Basil Mayonnaise
8.95

Country Chicken Tenders

Served with Buffalo Ranch or
Orange Honey Sauce
8.95

Nacho Grande

Fresh Corn Tortilla Chips with Melted Cheese, Olives, Tomatoes, Jalapeños and Green Onions.
Served with Sour Cream and Guacamole

7.95

Add Seasoned Ground Beef

8.95

Soup & Salad

Caesar Salad

Romaine Lettuce, Parmesan Cheese,
Garlic Croutons and Caesar Dressing

6.95

Add Grilled Chicken

9.95

Taco Salad

Seasoned Ground Beef or Chicken, Olives,
Jalapeños, Tomatoes, Cheese and
Romaine Lettuce. Served with Sour Cream,
Guacamole, Pico de Gallo and Tortilla Chips

9.75

Chicken Walnut Salad

Grilled Chicken Breast,
Candied Walnuts, Crumbled Bleu Cheese,
Pears, Beets, Mixed Greens and
Raspberry Vinaigrette

9.75

Soup of the Day

Cup	Bowl
2.95	4.00

Texas Style Chili

Served with Melted Cheese,
Red Onions and Sour Cream

Cup	Bowl
4.25	5.95

Favorites

Beef and Beer Stew

Beef with Vegetables and Potatoes
in a Lager Style Beer Gravy
Served with a Roll

10.95

Mongolian Beef

Marinated Sirloin of Beef with
Fresh Green Onions
Served with Jasmine Rice

11.50

Fried Fish and Shrimp Platter

Hand Battered Shrimp and Cod Filets
Deep Fried to Golden Brown

14.95

Kung Pao Chicken

A Spicy Dish with Chicken, Chili Pepper,
Bamboo Shoots, Onions and Peanuts
Served with Jasmine Rice

11.95

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions

All parties of six (6) or more will be charged an 18% gratuity

Bahntenta

Sandwiches

Served with Choice of Potato Chips or French Fries.
Substitute a Small Salad or Seasonal Fruit for 2.00

Spicy Chicken Wrap

Flour Tortilla Filled with Chicken Tenders,
Tomato, Pepper Jack Cheese,
Buffalo Ranch Dressing and Romaine Lettuce
9.95

Philly Cheese Steak

Beef Steak with Peppers,
Onions and Provolone Cheese
Served on a Hoagie Roll
8.75

Bahntenta Burger*

8 ounce U.S.D.A Choice Burger*,
Caramelized Onions and Your Choice of
American, Swiss, Cheddar, Provolone,
Monterey Jack or Pepper Jack Cheese
Served on an Amoroso Roll
10.25

Turkey Dip

Roasted Turkey Breast, Swiss Cheese,
Red Onions, Tomato and Spicy Mayonnaise
Served on French Bread with
Au Jus Sauce for Dipping
9.50

Panini of the Week

A Classic Southern Italian Sandwich
Made with Grilled Bread
and Chef's Choice of Fillings
8.95

Sweets

Chocolate Mudd Pie 4.95
Carrot Cake 4.95
Ice Cream Sundae 4.95
Chef's Flavor of the Month 2.95
Native American Fry Bread 4.95

Sides

French Fries 2.50
Fruit Cup 3.75
House Salad 4.95
Steamed Rice 1.75
Chips 2.50

Beverages

Orange or Grapefruit Juice 3.25
Assorted Milk Shakes 4.25
Coffee, Decaffeinated Coffee or Herbal Tea 2.75
Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Root Beer 2.75
Freshly Brewed Iced Tea 2.75
Lemonade, Cranberry Juice 2.75

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Cocktails

Pin-Up Martini

Bombay Sapphire Gin, Peach Liqueur
Strawberry Puree, Simple Syrup
Fresh Squeezed Limes
10.00

The Squire

Pomegranate Lemonade, a Blend of Pama
Liqueur, Chambord Raspberry Liqueur,
Absolut Citron Vodka,
House Made Sweet & Sour
7.50

Yocha Dehe Margarita

1800 Reposado Tequila, Patron Citronge,
Grand Marnier Orange Liqueur,
House Made Margarita Mix
9.00

Razzarita

Cazadores Reposado Tequila, Chambord,
Patron Citronge, House Made Sweet & Sour
9.50

Irish Mule

Tullamore Dew Irish Whiskey, Cold Ginger Beer with a Wedge of Lime
Served in a Traditional Copper Cup
9.00

Imported & Craft Beer

Samuel Adams Boston Lager ■ Corona ■ Guinness Stout ■ Goose Island IPA ■ Heineken
Lagunitas IPA ■ Modelo Especial ■ Newcastle ■ Sierra Nevada Pale Ale ■ Stella Artois
5.50

Domestic Beer

Budweiser ■ Bud Light
MGD ■ Miller Lite ■ Coors Light ■ O'Doul's
4.50

Draft Beer

Sierra Nevada Pale Ale ■ Shock Top

6.00

Bud Light

4.50

Ask Server for Seasonal Tap Selection

Bahntenta

Wine

Bin#	Wine	Region	Bottle	Glass
<i>Champagne & Sparkling Wine</i>				
1100	Domaine Carneros, Brut	Carneros- Napa	65	
2602	Freixenet, Cordon Negro Brut (187ml)	Spain		8
1110	Roederer Estate	California	50	12
<i>Chardonnay</i>				
1207	Chateau St. Jean	Sonoma	31	7
5571	Fetzer, Sundial	California	22	6
1227	Stags' Leap Winery	Napa Valley	43	13
<i>Interesting Whites</i>				
5578	Fetzer, Sauvignon Blanc	California	27	7
5598	Séka Hills, Rosé	Capay Valley	31	9
5599	Séka Hills, Viognier	Capay Valley	31	9
5534	Sutter Home, Moscato	California	21	5
1500	Sutter Home, White Zinfandel	California	20	
<i>Cabernet Sauvignon</i>				
5580	Fetzer, Valley Oaks	California	22	6
2402	Freakshow	California	40	
2022	Roth	Sonoma	54	
<i>Merlot</i>				
5581	Fetzer, Eagle Peak	California	22	6
2113	Markham	Napa Valley	46	13
2117	St. Francis	California	34	
<i>Pinot Noir</i>				
2200	Acacia	Carneros	43	
<i>Interesting Reds</i>				
5593	Tuluk'a Séka Hills, Blend	Capay Valley	31	9
<i>Half Bottles 375ml</i>				
3102	Francis Coppola Merlot	California	20	
1201	Merryvale Starmont Chardonnay	California	28	
5678	Merryvale Starmont Cabernet Sauvignon	California	30	
0045	Robert Sinksey Vineyards Pinot Noir	Napa Valley	44	