

Bahtenta

GRILL

Lunch is available at 11:00AM Monday through Sunday

APPETIZERS

WINGS / 12.99

chili lime bbq, buffalo or garlic parmesan served with dipping sauces

CALAMARI / 10.99

lightly battered, tossed with zucchini, jalapeños and fresh lemon served with lemon-basil mayonnaise

MANGO CHICKEN QUESADILLA TOWER / 9.99

grilled chicken breast, caramelized onion, mango, pepper jack cheese, fresh avocado and ancho chile sauce

STREET TACOS / 11.99

served with shredded cabbage, fresh cilantro, jalapeños, and our house-made spicy ranch with either battered cod with mango salsa or carnitas with salsa verde and cotija cheese

CHICKEN TENDERS / 9.99

served with buffalo ranch or honey orange sauce

ONION RINGS / 5.99

hand-battered served with ranch dressing

AVOCADO EGGROLL / 9.99

black beans, avocado, roasted corn, red peppers and pepper jack cheese served with an avocado cilantro cream sauce

NACHO GRANDE / 8.99

fresh corn tortilla chips with melted cheese, olives, tomatoes, jalapeños and green onions served with sour cream, pico de gallo and guacamole
with chicken, ground beef or carnitas 10.99

SOUP & SALAD

CAESAR SALAD / 9.99

romaine lettuce, parmesan cheese, garlic croutons and caesar dressing
with grilled chicken 12.99

AHI TUNA NICOISE SALAD / 17.99

ahi tuna seared rare with oven roasted heirloom tomatoes, bistro olives, haricot vert and hard boiled eggs, served on sweet baby gem, arugula, and frisse tossed in dijon white wine vinaigrette

STACKED COBB SALAD / 12.99

shaved iceberg lettuce, heirloom cherry tomatoes, applewood smoked bacon, grilled chicken breast, hard boiled eggs, bleu cheese crumble and hass avocado with bleu cheese dressing

TACO SALAD / 10.99

seasoned ground beef or chicken, olives, jalapeños, tomatoes, cheese and romaine lettuce served with sour cream, guacamole, pico de gallo and tortilla chips

CEDAR PLANK SALMON SALAD / 16.99

honey balsamic glazed salmon roasted on a cedar plank, almonds, grape tomatoes, crumbled bleu cheese and red onions served on local seasonal greens topped with séka hills balsamic vinaigrette

TEXAS STYLE CHILI AND CORNBREAD

served with melted cheese and red onions

cup / 5.95 bowl / 6.75

SOUP OF THE DAY

cup / 2.99 bowl / 4.99

BEVERAGES

ORANGE JUICE / 3.99

GRAPEFRUIT JUICE / 3.99

ASSORTED MILKSHAKES / 4.50

COFFEE, DECAFFEINATED COFFEE OR HERBAL TEA / 2.75

COKE, DIET COKE, SPRITE, MR. PIBB, ROOT BEER / 2.75

FRESHLY BREWED ICED TEA / 2.75

LEMONADE, CRANBERRY JUICE / 2.75

FAVORITES

FRIED FISH AND SHRIMP PLATTER / 15.99

hand-battered shrimp and cod filets deep fried to golden brown

MONGOLIAN BEEF / 14.99

marinated sirloin of beef with fresh green onions served with jasmine rice

GRILLED SALMON AND GRITS / 17.99

fresh salmon filet topped with our house-made bourbon soy glaze, accompanied by southern style grits and sautéed greens

GRILLED SKIRT STEAK / 17.99

skirt steak marinated in séka hills syrah and fresh herbs served with house-made pesto, heirloom oven-dried tomatoes, local organic arugula and garlic confit on focaccia

TUTTO CALABRIA CHICKEN / 15.99

marinated and grilled airline chicken breast on a bed of heirloom beans, sweet red onions, local organic grape tomatoes and arugula salad

SANDWICHES

served with choice of potato chips or french fries
substitute a small salad or seasonal fruit for 2.00

SPICY CHICKEN WRAP / 10.99

spinach tortilla filled with chicken tenders, tomato, pepper jack cheese, romaine lettuce and buffalo ranch dressing

BAHTENTA BURGER* / 12.99

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

CALIFORNIA STYLE BLTA / 9.99

avocado, bacon, lettuce, tomato served on sourdough

BAHN MI SLIDERS / 11.99

tender smoked pork with daikon, carrots and cilantro served on our house-baked brioche roll

PHILLY CHEESESTEAK / 13.99

tender, sliced beef with peppers, onions and provolone cheese served on a hoagie roll

TURKEY DIP / 11.99

roasted turkey breast, swiss cheese, red onions, tomatoes and spicy mayonnaise served on french bread with au jus sauce for dipping

TUNA MELT / 11.95

albacore tuna salad and cheddar cheese served on grilled sourdough

AHI TUNA CLUB / 17.99

seared rare ahi tuna, applewood smoked bacon and local heirloom tomatoes on a house-made brioche bun with edamame-avocado aioli, fresh-cut cilantro-lime potato chips

SWEETS

CHOCOLATE MUDD PIE / 7.99

CARROT CAKE / 6.99

ICE CREAM SUNDAE / 6.99

CHEF'S ICE CREAM OF THE MONTH / 5.99

MOLTEN CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM / 7.99

NY CHEESECAKE / 7.99

SIDES

FRENCH FRIES / 4.99

FRUIT CUP / 3.99

HOUSE SALAD / 4.99

STEAMED RICE / 2.00

CHIPS / 2.99

STEAMED VEGETABLES / 3.99

*Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
18% gratuity will be applied to parties of six or more.

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COCKTAILS

THE HENRY / 10.50

grey goose vodka, ginger beer, lime served in a traditional copper mug

THE BIRDIE / 10.50

hendrick's gin, st. germain elderflower liqueur, mint, lemon

CHIP SHOT / 10.50

bailey's irish cream, tuaca liqueur, hot coffee, topped with whip cream

ALBATROSS / 10.50

cazadores blanco tequila, grapefruit soda, lime

BREAKFAST BALL / 10.50

grey goose vodka, bloody mary and a dash of hot sauce

PLAYING THROUGH / 10.50

8yr bacardi rum, apricot liqueur, pineapple, lime, ginger beer

JOHN DALY / 10.50

grey goose, lemonade, & iced tea

BEER

IMPORTED & CRAFT BEER / 6.50

corona
guinness stout
heineken
lagunitas ipa
modelo especial
sierra nevada pale ale
stella artois

DOMESTIC / 5.50

bud light
coors light
o'doul's

DRAFT

imports and premiums
ask server for seasonal tap selection

WINE

wine	region	bottle / glass
CHAMPAGNE & SPARKLING WINE		
FREIXENET, BRUT (187ML) ROEDERER ESTATE	SPAIN CALIFORNIA	9.00 50.00 / 11.00
CHARDONNAY		
FETZER, SUNDIAL FRANCIS COPPOLA PAVILION NAPA CELLARS	CALIFORNIA SONOMA COUNTY NAPA VALLEY	22.00 / 6.00 40.00 / 12.00 38.00 / 11.00
INTERESTING WHITES		
FETZER, SAUVIGNON BLANC SÉKA HILLS, SAUVIGNON BLANC SÉKA HILLS, VIOGNIER SUTTER HOME, MOSCATO SUTTER HOME, WHITE ZINFANDEL	CALIFORNIA CAPAY VALLEY CAPAY VALLEY CALIFORNIA CALIFORNIA	22.00 / 6.00 32.00 / 9.00 32.00 / 9.00 22.00 / 6.00 22.00 / 6.00
CABERNET SAUVIGNON		
BONANZA BY CAYMUS FETZER, VALLEY OAKS FRANCIS COPPOLA DIRECTOR'S CUT	CALIFORNIA CALIFORNIA ALEXANDER	38.00 / 11.00 22.00 / 6.00 38.00
MERLOT		
FETZER, EAGLE PEAK MARKHAM ST. FRANCIS	CALIFORNIA NAPA VALLEY CALIFORNIA	22.00 / 6.00 47.00 38.00 / 11.00
PINOT NOIR		
FRANCIS COPPOLA SILVER LABEL	MONTEREY COUNTY	38.00
INTERESTING REDS		
CONUNDRUM BY CAYMUS, BLEND FRANCIS COPPOLA DIRECTOR'S CUT ZIN SÉKA HILLS TULUK'A, BLEND	CALIFORNIA DRY CREEK VALLEY CAPAY VALLEY	42.00 42.00 32.00 / 9.00
HALF BOTTLES 375ML		
MOET & CHANDON IMPERIAL BRUT FRANCIS COPPOLA BLUE LABEL MERLOT MERRYVALE STARMONT CHARDONNAY MERRYVALE STARMONT CABERNET SAUVIGNON	FRANCE CALIFORNIA CALIFORNIA CALIFORNIA	70.00 20.00 24.00 32.00

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