

# BAR MENU



## House Salad

Butter lettuce, tomato, pickled onions, radish, and shaved carrots.  
Served with your choice of dressing; ranch, Bleu cheese, or Italian.

**\$8**

## Clam Chowder

Cup **\$8** Bowl **\$11** Bread Bowl **\$15**

## West End Wings

Crispy wings tossed in your  
choice of dressing;

BBQ, honey curry, and poke.

Full Order (12) **\$20** Half Order (6) **\$10**

## Teriyaki Pulled Pork

Tender pulled pork, Teriyaki sauce, topped with a tropical coleslaw on a pretzel roll.  
Served with golden crisp fries.

**\$16**

## Cherry Cove Chicken Tenders

Five chicken tenders.

Served with golden crisp fries.

**\$13**

## Isthmus Fish and Chips

Two Mahi filets deep fried.

Served with tartar sauce and lemon.

**\$15**

## Parsons Po' Boy

Your choice of fried shrimp or fried swordfish topped with creole cabbage and tomatoes on a Ciabata roll. Served with golden crisp fries.

**\$18**

## Ben Weston Banh-Mi

Mushroom medley tossed in poke sauce. Topped with pickled radish, heirloom  
carrots, and cilantro on a ciabatta roll.

Served with golden crisp fries.

**\$17**

## Yacht Club

Sliced turkey breast, applewood smoked bacon, Genoa salami, provolone, romaine, heirloom  
tomato, pepperoncini's, mayo, and Italian dressing on a toasted ciabata roll.

Served with golden crisp fries.

**\$20**

## Blackjack Swordfish Sandwich

Blackened fish, cabbage, tomato, and tzatziki sauce on a pretzel bun.

Served with golden crisp fries.

\* Grilled Chicken Substitute Available

**\$25**

## Harbor Reef Burger

Double meat patty, American cheese, Thousand island, butter lettuce, tomato,  
and red onions on a potato bun.

Served with golden crisp fries.

\*Veggie Substitute Available

**\$16**

Add Bacon **\$2**

Add Avocado **\$3**

\* All pricing is subject to an **8.5%** Eco Fee

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness.

# BAR MENU

## SPECIALTY DRINKS

### THE VIC

Light Rum, Triple Sec, Lime Juice, Orgeat, and Dark Rum with a Lime Garnish

13

### HEMINGWAY DAQUIRI

Light Rum, Luxardo Liqueur, Grapefruit Juice, Lime Juice, and Simply Syrup

13

### RAVEN RUNNER

Dark Rum, Coconut Rum, Raspberry Liqueur, Orange Juice, and a Splash of Grenadine

13

### SPICY MARGARITA

Tequila, Triple Sec, Ghost Blanco Tequila, Sweet and Sour with a Chamoy and Tajin Rim

15

### MIDDLE RANCH WATER

Blanco Tequila, Lime Juice, Soda Water, Chamoy Tajin Rimmed Glass, and a Lime Garnish

14

### JUNGLE BIRD

Dark Rum, Capari, Pineapple Juice, Lime Juice, and Simply Syrup

13

### ARMY NAVY

Gin, Lemon Juice, Orgeat, and Orange Bitters with an Orange Twist

13

### THE COMMODORE

Reposado Tequila, Campari, Grapefruit Soda, and a Lime Garnish

17



Catalina's world famous Buffalo Milk is a Two Harbors original. First concocted more than 40 years ago by Harbor Reef bartender, Michael Hoffler.

### BUFFALO MILK

Vodka, Creme de Cacao, Creme d Banana, Coffee Liquor, and Milk Topped with Whipped Cream, and a Dusting of Nutmeg

13

## BEER ON TAP

Lost Coast Great White Wheat Ale 10

Golden Road Ride On Hazy IPA 10

Anderson Valley Boont Amber Ale 10

## BOTTLED BEER

Michelob Ultra 7

Coors Light 7

Miller Light 7 Budweiser 7

Lagunitas IPA 8

Sierra Nevada Pale Ale 8

Firestone 805 Blonde Ale 8

Pacifico 8

Stella 8

Modelo 8

Guinness 9

Golden State Cider 9

Black Cherry White Claw 8

## NON-ALCOHOLIC

Becks NA 7

Lagunitas IP'NA 8

## WINES BY THE GLASS

### CHARDONNAY

De Loach 10

Kendall Jackson 12

La Crema 14

### CABERNET SAUVIGNON

De Loach 10

Josh Cellars Heritage 15

### OTHER WHITES

Fish Eye Pinot Grigio 10

OB Sauvignon Blanc 12

Cote De Roses 12

### CHAMPAGNE

Cooks Brut Split 10

Ruffino Prosecco Split 10

### MERLOT

De Loach 10

The Velvet Devil 12

### OTHER REDS

La Linda Malbec 12

### PINOT NOIR

De Loach 10

Meiomi 14