

Harbor Reef Restaurant

Bar Menu

Goat Whisker Nachos

Crisp golden chips, piled high and topped with green chile queso, black beans, pico, cajun chicken, avocado crema, and chipotle aioli/ 19

Chicken Wings

Half dozen chicken wings, fried and tossed in your choice of sauce; BBQ, Buffalo, Lemon Pepper, Dry Ranch Rub or Mojito lime.
Served with celery, carrots, and ranch/ 15

Calamari Piccata

Tenderized slices of calamari steak, egg dipped, rolled in Italian bread crumbs & seared until golden brown. Served on light lemon garlic cream sauce and topped with capers and micro greens/ 21

Chicken Tenders

Lightly seasoned chicken tenders.
Served with golden crisp fries/ 12

Pale Ale Fish & Chips

Deep fried, golden brown cod and chips.
Served with tartar sauce and fresh lemon/ 21

Harbor Reef Burger

½ lb. charbroiled Angus beef patty, American cheese, lettuce, tomato, onion, pickle, and Thousand Island dressing on a toasted kaiser roll.
Served with golden crisp fries/ 17
Additional Charges- Buffalo Patty/ 4 Veggie Patty/ 1 Bacon /2 Avocado /2

The Yacht Club

Sliced turkey breast, applewood bacon, Genoa salami, provolone, crisp romaine, heirloom tomato, pepperoncinis, mayo, and italian dressing on a toasted ciabatta roll.
Served with golden crisp fries/ 17

Soup & Salad

Harbor Reef Clam Chowder

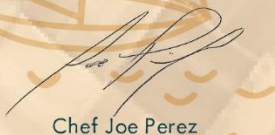
Cup/ 8 Bowl/ 11 Add Bread Bowl/ 2

Soup of The Day

Cup/ 8 Bowl/ 11 Add Bread Bowl/ 2

Traditional Caesar Salad

Fresh romaine lettuce leaves tossed in a creamy Caesar dressing, with croutons and fresh grated parmesan/ 13
Additional Charges- Steak/ 14 Shrimp/ 12 Chicken/ 8


Chef Joe Perez


CATALINA
ISLAND COMPANY



SPECIALTY DRINKS

BULL AND A DEER

Buffalo Trace, Campari, and Sweet Vermouth with a dash of grapefruit bitters
14

THE COMMODORE

Casamigos Reposado, Campari, Grapefruit Soda, Lime Garnish
17

BLUE MONDAY

Tanqueray, Cointreau, with a splash of Blue Curacao, and topped with soda water
14

SPICY MARGARITA

Tequila, Triple Sec, Ancho Reyes Chili Liqueur, Sweet & Sour with a Chamoy and Tajin Rim
15

COTTONWOOD COOLER

Mezcal, simple syrup, lime juice, and celery bitters
17

CHERRY COVE CHOCOLATE MANAHATTAN

Woodford Rye, Sweet Vermouth, with a dash of Aztec chocolate bitters, and Luxardo cherry
16

THE ISLAND BIRDS

Myers Dark, Campari, lime juice, simple syrup, and pineapple juice
13

SAILORS OLD FASHIONED

Mount Gay Rum, simple syrup, with orange and cherry bitters
14



Catalina's world famous Buffalo Milk is a Two Harbors original. First concocted more than 40 years ago by Harbor Reef bartender Michael Hoffler, this creamy blend of frozen delight goes down fast and carries a kick almost as hard as the island bovine that shares its name.

BUFFALO MILK

Vodka, crème de cacao, crème de banana, coffee liquor and milk, with whipped cream topping and a dusting of nutmeg / 13

WINES BY THE GLASS

CHARDONNAY

DE LOACH 10 | TOAD HALLOW 12 | BUTTER 14

OTHER WHITES

FISHEYE Pinot Grigio 10 | POGGIO Moscato 10 | OYSTER BAY Sauvignon Blanc 12 | COTE DE ROSES 12 | AtoZ Riesling 14

CHAMPAGNE

COOK'S Brut Split 10 | RUFFINO Prosecco Split 10

CABERNET SAUVIGNON

DE LOACH 10 | CONCRETE 10 | JOSH CELLARS HERITAGE 15

MERLOT

DE LOACH 10 | BLACKSTONE 10 | THE VELVET DEVIL 12 | COPPOLA 12

PINOT NOIR

DE LOACH 10 | CUPCAKE 10 | PACIFIC 12 | MEOMI 14

OTHER REDS

LA LINDA Malbec 12 | BERAN Zinfandel 14 | BOOM BOOM Syrah 14

SHOOTERS

COCONUT CREAM PIE: Frangelico Bailey's Malibu / 12

WOO WOO: Vodka Peach Schnapps Cranberry juice / 12

SHOOT THE ROOT: Root Beer Schnapps, and half of a Light Beer / 10

MEXICAN LOLLIPOP: Tequila Watermelon Liqueur Tajin a dash of Tabasco / 10

BEER

ON TAP

LOST COAST GREAT WHITE
WHEAT ALE / 10
Eureka, California

LOST COAST HAZY IPA / 10
Eureka, California

ANDERSON VALLEY BOONT
AMBER ALE / 10
Boonville, California

BOTTLED

MICHELOB ULTRA / 7
COORS LIGHT / 7
BUDWEISER / 7
LAGUNITAS IPA / 8
SIERRA NEVADA / 8
PACIFICO / 8
HEINEKEN / 8
MODELO / 8
GUINNESS / 9

Non-Alcoholic

BECKS / 7
LAGUNITAS IPA / 8

GOLDEN STATE MIGHTY DRY CIDER / 9