

WEST END GALLEY

LUNCH

All Burgers & Sandwiches served with Golden Crisp Fries

House Salad

Tomato, Pickled Onions, Radish and Shaved Carrots on a bed of Butter Lettuce.
Served with your Choice of Dressing: Ranch | Bleu Cheese | Italian
\$8

Little Harbor Nachos

House made Tortilla Chips topped with Cheese Sauce,
Green Onions, Street Corn, Tomatillo Salsa, and Cilantro.
\$11

Add Chicken \$3
Add Pulled Pork \$4

Starlight Shrimp and Rice

Six Blackened Shrimp on a bed of Tropical Rice with
Coconut, Mango, Papaya, and Cilantro.
\$19

Cherry Cove Chicken Tenders

Five chicken tenders served with Ranch Dressing
\$14

Isthmus Fish and Chips

Two Deep Fried Mahi filets (6oz) with Tartar Sauce & Lemon Wedges
\$17

BBQ Mushroom Manwich

Mushroom Medley tossed in BBQ sauce with Crispy Onions on a Pretzel Roll
\$18

Yacht Club

Sliced Turkey Breast, Applewood Smoked Bacon, Genoa Salami, Swiss, Romaine,
Heirloom Tomato, Pepperoncinis, Mayo, and Champagne Vinaigrette on a toasted
Ciabatta Roll
\$20

Teriyaki Pulled Pork

Tender pulled pork, Teriyaki sauce, topped with a Tropical Coleslaw on a Pretzel Roll
\$17

Harbor Reef Burger

Double meat patty, American cheese, Thousand Island, Butter lettuce,
Tomato, and Red Onions on a Potato Bun.

[Veggie Patty Available]
\$17

Add Bacon \$2
Add Avocado \$3

Fried Mahi Sandwich

Fried Mahi Filet, Coleslaw, and Tartar Sauce on a Potato Bun
\$17



Chef Russ

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

 **Gluten Free**

Bar Menu



SPECIALTY DRINKS

Painkiller

Well Gold Rum, Crème de Coconut, Orange Juice, and Pineapple Juice dusted with Nutmeg
\$14

Catalina Punch

Well Vodka, Peach Schnapps, Raspberry Liqueur, Orange Juice, and Cranberry Juice with a Cherry Garnish
\$14

Cat Harbor Collins

Tanqueray, Sweet & Sour, and Sprite
\$15

Cucumber Mint Mojito

Cucumber Mint Vodka, Mint Simple Syrup, Lime Juice, and Club Soda Garnished with a Mint Sprig and Cucumber
\$14

Spicy Margarita

Ghost Blanco Tequila, House-made Sweet & Sour with a Tajín & Chamoy Rim
\$14

Isthmus Rum Punch

Dark Rum, Light Rum, Overproofed Rum, Lime Juice, Pineapple Juice, and Orange Juice with a Mint Sprig and Lime Garnish
\$14

Middle Ranch Water

Blanco Tequila, Lime Juice, Soda Water with a Chamoy Tajin Rim and Lime Garnish
\$14



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

Buffalo Milk

Vodka, Creme de Cacao, Creme d' Banana, Coffee Liqueur, and Milk topped with Whipped Cream, and a Dusting of Nutmeg
\$14

BEER ON TAP

Lost Coast Great White Wheat Ale \$11
Golden Road Ride on Hazy IPA \$11
Anderson Valley Boont Amber Ale \$11

BOTTLED BEER

Michelob Ultra \$8
Coors Light \$8
Miller Light \$8
Budweiser \$8
Lagunitas IPA \$9
Sierra Nevada Pale Ale \$9
Firestone 805 Blonde Ale \$9

Pacifico \$9
Stella Artois \$9
Modelo \$9
Guinness \$9
Golden State Cider \$9
Black Cherry White Claw \$9

NON-ALCOHOLIC

Heineken Zero NA \$8
Lagunitas IP'NA \$9

WINES BY THE GLASS

PINOT NOIR

Vint \$11
Meiomi \$15

CHAMPAGNE

Cooks Brut Split \$11
Ruffino Prosecco Split \$11

MERLOT

Vint \$11
The Velvet Devil \$11

CHARDONNAY

Vint \$11
Kendall Jackson \$13
La Crema \$15

OTHER REDS

La Linda Malbec \$13

CABERNET SAUVIGNON

Vint \$11
Josh Cellars Heritage \$16

OTHER WHITES

Seaglass Pinot Grigio \$11
OB Sauvignon Blanc \$13
Cote de Roses \$15