# HARBOR REEF RESTAURAN

Patio Lunch Menu

# Starters and Salads

**Chicken Wings** 

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

#### Chips & Guacamole

Made to order guacamole and pico, served with warm tortilla chips & a side of Chef's salsa/13

# **Fish Ceviche**

Fresh fish cooked in lemon juice, gently tossed with tomato, onion, cilantro, and lime juice. Topped with mango and papaya/19

# **Emerald Nachos**

Crisp golden chips, piled high and topped with green chile queso, black beans, pico de gallo, avocado crema, and chipotle aioli/15 Additional Charges- Chicken/4

# Honey Poppy Seed Spinach Salad

Baby spinach tossed in a honey poppy seed dressing. Topped with strawberries, papaya, pineapple, mango, macadamia nuts, and crumbled Feta cheese/17 Additional Charges- Steak/14 Shrimp/12 Chicken/8

# Traditional Caesar Salad

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

> Harbor Reef Clam Chowder Cup/8 Bowl/11 Add Bread Bowl/2

# Soup of the Day Cup/8 Bowl/11 Add Bread Bowl/2

# **Island Specialties**

#### Harbor Reef Burger

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

# Steak Sandwich

10 oz New York steak sandwich served on a grinder roll, topped with lettuce tomato, onion, and a house-made horseradish aioli. Served with golden crisp fries/25

#### Ahi Poke Bowl

Fresh ahi tuna tossed in our special poke sauce. Served over steamed rice with avocado, tomato, cucumber, sesame seeds, and green onions/21

Pale Ale Fish & Chips Deep fried, golden brown cod and chips. Served with tartar sauce and fresh lemon/21

#### Mojito Lime Mahi Mahi Sandwich

Mahi Mahi seared and served on a Hawaiian bread bun with lettuce, tomato, and onion. Topped with garlic, truffle oil and a pineapple aioli. Served with golden crisp fries/18



22% Gratuity will be applied to parties of 10 or more

# SPECIALTY DRINKS

# RAVEN RUNNER

Trader Vick's Dark Rum, Malibu Rum, Black Raspberry Liqueur, Orange Juice, Grenadine, Orange Wheel & Cherry Garnish 15

# **ISTHMUS RUM PUNCH**

Myer's Dark Rum, Don Q Silver Rum, Pineapple Juice, Orange Juice, Lime Juice, Dash of Bitters, and a Float of 151 Lime Garnish 14

# PAINKILLER

Don Q Gold Rum, Cream of Coconut, Pineapple Juice, Orange Juice, Dusted with Nutmeg 14

# MIDDLE RANCH WATER

Casamigos Blanco, Lime Juice, Soda Water, Lime Garnish, Tajin, and Chamoy Rimmed Glass 17

# SPICY MARGARITA

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

Jack Daniels, Banana Liqueur, Pineapple Juice, Lime Juice, Orange Bitters, Orange Wheel Garnish 14

# **BLUE CAVERN SMASH**

Maker's Mark, Mint Simple Syrup, Lemon, and Lemon Garnish

# THE COMMODORE

Casamigos Reposado, Campari, Grapefruit Soda, Lime Garnish 17

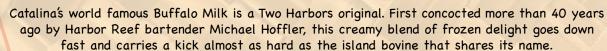
T.C.TEA

Brandy Amaretto, Sweet & Sour, Soda Water, Splash of Orange Juice & Cherry Garnish 14

# MOONSTONE MOJITO

Bacardi Light Rum, Mint Simple Syrup, Lime Juice & Mint Garnish

13



#### **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 GUINESS / 9

Non-Alcoholic BECKS / 7 LAGUNITAS IPA / 8

GOLDEN STATE MIGHTY DRY CIDER / 9