BULL VALLEY ROADHOUSE

PORT COSTA, CALIF.

BILL OF FARE

~ starter ~

BREAD & BUTTER 6

DEVILED EGGS paprika, pickled jalapeño 12

OLIVE TAPENADE balsamic drizzle, chopped almonds 9

FRIED BRUSSELS SPROUTS calabrian chili vinaigrette, lemon 15

MUSSELS & CLAMS tomato sauce, white wine, gremolata, chili flakes, grilled bread 26

~ salad ~

CAESAR garlic croutons, parmesan, boquerones 18

MIXED GREENS citrus vinaigrette, fuji apples, pistachios, cabecou goat cheese 18

WEDGE blue cheese, carrot, celery, watermelon radish, bacon 18

~ entree ~

SPAGHETTI & MEATBALLS tomato, parmesan, basil 28

PORK STEW creamy polenta, tomatillo, sour cream, cilantro, lime 28

****STEAK FRITES** flat iron cut, chimichurri, aioli 38

FRIED HALF CHICKEN buttermilk biscuit, coleslaw, pickled vegetables 32

LOCAL LINGCOD roasted red pepper puree, wild mushrooms, cauliflower, couscous 42

SMOKED PORK CHOP savory bread pudding, apple sauce 44

****RIBEYE** mashed potatoes, broccoli rabe, garlic-herb butter 58

~ side ~

ROASTED DELICATTA SQUASH italian salsa verde, sweety drops 14

GRILLED BROCCOLINI lemon oil, chili flake, parmesan 14

MACARONI & CHEESE cheddar, monterey jack, breadcrumb 16

join us for the dram shop with an exclusive bar feel

monday / tuesday / wednesday ~ 5pm-9pm

Host Your Private Holiday Event in our Lodge!

time slots are becoming limited quickly. please email Kimberly at ***bvrevents@bullvalleyroadhouse.com*** *or go to our website for private events*

20% gratuity will be applied for parties of 6 or more | $40 wine corkage | $3 per person cakeage

www.bullvalleyroadhouse.com

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions*