

Hank's

APPETIZERS

Housemade Corn Muffins	6
Honey Granules, Black Salt	
Fried Pickles	8
Cajun Horseradish Mayo	
Chips & Salsa	12
Guacamole, Tres Chiles Salsa, Pickled Jalapeño	
Tempura Buffalo Cauliflower	14
Dill Crème Fraiche Dip	
Crab Cakes	17
Smoky Chipotle Remoulade	
Chicken Wings	16
Classic Buffalo or Spicy Truffle Honey	
Shrimp Cocktail	12
Tiger Shrimp, Fennel-Carrot Slaw, Cocktail Sauce	

BURGERS & SANDWICHES

Served with Lettuce, Tomato, Onions and Pickle
Bacon Jam - \$3.00 Add-on to any sandwich

Hank's Double Diamond	19
Angus Beef Double Patty, Choice of Cheese, BB pickles, 60" Onions, Special Sauce	
Feel Good	18
Beyond Patty, Cashew Cheese, Avocado, Vegan Brioche Bun, Plant Based Aioli	
Montecito Reuben	19
Sour Rye, House Cured Prime Pastrami, Sauerkraut, Provolone, Thousand Island	
Mary's Organic Fried Chicken Sandwich	19
Iceberg Lettuce, Vinegar Slaw, Aioli	
All Veggie Gyros	17
Charred Avocado, Roasted Peppers, Grilled Zucchini, Cashew Cheese, Plant Based Spicy Aioli	
Double Diamond Chicken Burger	19
Double Free-Range Chicken Patty, Fontina Cheese, Spicy Garlic Aioli, Vinegar Slaw, Sesame Bun	

DESSERTS

Hank's Sundae Vanilla, Chocolate, Peanut Butter Ice Cream, Caramel Brownie Bar	10
Strawberry Shortcake Harry's Berries, Buttermilk Ice Cream	
Chocolate Cake Raspberry Sorbet	
Junior's NY Cheesecake Harry's Berries	
Warm Chocolate Chip Skillet Cookie Vanilla Bean Ice Cream, Caramel	
Baked to Order please allow 10 minutes	

CHOPPED & TOSSED SALADS

Little Gem Caesar	15
Caesar Cardini Dressing, Focaccia Croutons, Parmigiano Reggiano	
California Cobb	19
Butter Lettuce, Grilled Chicken, Bacon, Egg, Avocado, Cherry Tomato, Humboldt Fog Goat Cheese, Honey Dijon	
Veggie Chop	16
Butter and Gem Lettuce, Selection of Garden Vegetables, Toasted Almonds, Champagne Vinaigrette	
Chopped Antipasto Salad	18
Little Gem, Iceberg, Butter Lettuce, Salami, Pepperoncini, Provolone, Tomato, Onion, Red Wine Vinaigrette	
Hanks Wedge	18
Iceberg, Tomatoes, Applewood Bacon, Perfect Egg, Crispy Onions, House Made Blue Cheese Dressing	
Add Chicken	8
Add Salmon	11
Add Shrimp	9
Add Skirt Steak	12
Add Lobster	18

MAIN DISHES

Roasted Jidori Chicken	27
Calabrese Cauliflower, Smashed Potato	
Crispy Monterey King Salmon	29
Asparagus, Garlic Spinach, Dill Hollandaise	
Steak Frites	
6oz	35
9oz	42
Certified Angus Filet, Choice of Fries, Pepper Sauce	
Baked Rigatoni	23
Parmigiano Reggiano, Mozzarella, Tomato Passata	
Mac & Cheese	18
Stepladder Cheddar, Black Diamond Cheddar, Parmesan Breadcrumbs	
Add Lobster	14
Add Chicken	8
Add Bacon	6
Add Black Truffle	4

SIDES

Basket of Fries Picante, Garlic or Sweet Potato	
Onion Rings Tempura Batter, Aioli Dip	
Sautéed Spinach Garlic, Olive Oil	
Cauliflower Calabrese Vinaigrette	

WINE BY THE GLASS

SPARKLING

Taittinger Brut Champagne	22
Reims, France NV	
Moët & Chandon Rose “Moët Mini” 187ml	23
Reims, France NV	
La Farra Prosecco DOC	14
Veneto, Italy	

WHITE

Spottswoode Sauvignon Blanc	16
Napa Valley, CA 2017	
Livio Felluga Pinot Grigio	14
Friuli, Italy 2018	
Au Bon Climat Chardonnay	13
Santa Barbara, CA 2017	
Hanzell Chardonnay	25
Sonoma, CA 2017	

ROSÉ

Chateau Minuty	14
Cotes-De-Provence, France 2018	
Summer Water Rosé, 187ml	10
Central Coast, CA NV	

RED

Failla Pinot Noir	19
Sonoma Coast, CA 2018	
M. Chiarlo Barbera d’Asti	13
Piedmont, Italy 2016	
Turley Zinfandel	18
Napa Valley, CA 2018	
Quilt Cabernet Sauvignon	17
Napa Valley, CA 2017	
DAOU Reserve Cabernet Sauvignon	24
Paso Robles, CA 2017	

BEER ON DRAFT

Sierra Nevada Pale Ale	8
Sierra Nevada Brewing Company, Chino, CA est. 1980	
Lagunitas IPA	8
Lagunitas Brewing Company, Petaluma, CA est. 1993	
Stone Delicious IPA	9
Stone Brewing Company, Escondido, CA est. 1996	
Coronado Brewing Weekend Vibes IPA	8
Coronado Brewing Company, Coronado Island, CA est. 1996	
Angel City LA Blonde	8
Angel City Brewing, Los Angeles, CA est. 1997	
Anchor Steam Dark Lager	8
Anchor Brewing Company, San Francisco, CA est. 1896	
Saint Archer Mexican Lager	8
Saint Archer Brewing Company, San Diego, CA est. 2013	
Trumer-Pils	9
Trumer Pils, Berkeley, CA est. 1842	
Scrimshaw Pilsner	9
North Coast Brewing, Fort Bragg, CA est. 1988	
Lost Coast 8 Ball Stout	8
Lost Coast Brewery, Eureka, CA est. 1989	

COCKTAILS

East Sidecar	14
Cognac, Curacao, Fresh Lemon, Lime	
Italian Spritz	12
Cappelletti, Italicus, Orange, Prosecco	
French 54	14
Empress Gin, Lemon, Champagne	
Spicy Margarita	14
Volcan Blanco, Fresno Chili, Habanero, Lime	
Negroni	14
Gin, Campari, Cynar, Vermouth, Orange	
Bourbon Manhattan	15
Woodinville Bourbon, Vermouth, Cherry, Angostura	
The Real Cuba Libre	12
White Rum, Mexican Coke, Fresh Lime,	
Loma Vista	14
Azuñia Reposado, Organic Agave, Lime	
Pick Me Up	12
Hue Hue Cold Brew Rum, Italian Espresso, Averna Amaro	
WhistlePig Rye Old Fashioned	18
WhistlePig Rye, Demerara, Angostura, Orange Choose: Barrel Aged Classic, Ginger, Smoked or Orange	