

Lunch is served 11:00am - 3:00pm Monday through Sunday

# Bahrenta

## Appetizers

### Wings

Chili Lime BBQ, Buffalo, or Garlic Parmesan  
Served with Dipping Sauces  
11.99

### Calamari

Lightly Battered  
Served with Lemon-Basil Mayonnaise  
9.99

### Mango Chicken Quesadilla Tower

Grilled Chicken Breast, Caramelized Onion,  
Mango, Pepper Jack Cheese, Fresh Avocado  
and Ancho Chile Sauce  
9.99

### Loaded Tots

Crispy Tater Tots Super-Loaded with  
Shredded Cheese, Nacho Cheese, Applewood  
Bacon, Diced Green Onion and Sour Cream  
9.99

### Chicken Tenders

Served with Buffalo Ranch  
or Honey Orange Sauce  
9.99

### Onion Rings

Hand Battered  
Served with Ranch Dressing  
5.99

### Street Tacos

Served with Shredded Cabbage, Fresh Cilantro,  
and Our House Made Spicy Ranch  
Either  
Battered Cod with Mango Salsa  
or Carnitas with Salsa Verde and Cojita Cheese  
11.99

### Avocado Eggroll

Black Beans, Avocado, Roasted Corn,  
Red Peppers, Pepper Jack Cheese  
Served with an Avocado Cilantro Cream Sauce  
9.99

### Nacho Grande

Fresh Corn Tortilla Chips with Melted Cheese, Olives, Tomatoes, Jalapeños and Green Onions  
Served with Sour Cream, Pico de Gallo and Guacamole  
8.99  
Add Chicken, Ground Beef, or Carnitas  
10.50

## Soup & Salad

### Caesar Salad

Romaine Lettuce, Parmesan Cheese,  
Garlic Croutons and Caesar Dressing  
9.99

Add Grilled Chicken

12.99

### Grilled Shrimp Salad

Grilled Shrimp, Avocado, Diced Tomato,  
Chopped Bacon, Celery and Red Onion  
Served on Iceberg Lettuce with  
Your Choice of Dressing  
12.99

### Soup of the Day

Cup	Bowl
2.99	4.99

### Taco Salad

Seasoned Ground Beef or Chicken, Olives,  
Jalapeños, Tomatoes, Cheese and  
Romaine Lettuce  
Served with Sour Cream,  
Guacamole, Pico de Gallo and Tortilla Chips  
10.99

### Cedar Plank Salmon Salad

Honey Balsamic Glazed Salmon Roasted on a  
Cedar Plank, Almonds, Grape Tomatoes,  
Crumbled Bleu Cheese, and Red Onions  
Served on Local Seasonal Greens  
Topped with Séka Hills Balsamic Vinaigrette  
16.99

### Texas Style Chili and Cornbread

Served with Melted Cheese and Red Onions  
Cup Bowl  
5.95 6.75

## Favorites

### Fried Fish and Shrimp Platter

Hand-Battered Shrimp and Cod Filets  
Deep Fried to Golden Brown  
14.99

### Mongolian Beef

Marinated Sirloin of Beef with  
Fresh Green Onions  
Served with Jasmine Rice  
13.99

### Grilled Salmon and Grits

Fresh Salmon Fillet Topped with Our House Made Bourbon Soy Glaze,  
Accompanied by Southern Style Grits and Sautéed Greens  
17.99

\*Consuming raw or undercooked meat, poultry, or eggs may increase your risk  
of foodborne illness, especially if you have certain medical conditions

All parties of six (6) or more will be charged an 18% gratuity.

# Bahtenta

## Sandwiches

Served with Choice of Potato Chips or French Fries.  
Substitute a Small Salad or Seasonal Fruit for 2.00

### **Spicy Chicken Wrap**

Flour Tortilla Filled with Chicken Tenders,  
Tomato, Pepper Jack Cheese, Romaine Lettuce  
and Buffalo Ranch Dressing

10.99

### **Philly Cheesesteak**

Tender, Sliced Beef with  
Peppers, Onions and Provolone Cheese  
Served on a Hoagie Roll

11.99

### **Bahtenta Burger\***

8 ounce U.S.D.A Choice Burger\*,  
Caramelized Onions and Your Choice of  
American, Swiss, Cheddar, Provolone,  
Monterey Jack or Pepper Jack Cheese  
Served on an Amoroso Roll

11.50

### **Turkey Dip**

Roasted Turkey Breast, Swiss Cheese,  
Red Onions, Tomato and Spicy Mayonnaise  
Served on French Bread with  
Au Jus Sauce for Dipping

11.99

### **California Style BLTA**

Avocado, Bacon, Lettuce, Tomato  
Served on Texas Toast

9.99

### **Tuna Melt**

Albacore Tuna Salad and Cheddar Cheese  
Served on Grilled Sourdough

11.95

### **Bahn Mi Sliders**

Tender Smoked Pork with Daikon,  
Carrots and Cilantro  
Served on our House Baked Brioche Roll

11.99

### **Buffalo Chicken Sandwich**

Crispy Chicken Tenders, Pepper Jack Cheese,  
Sautéed Onions, Jalapeno Pepper, Coleslaw,  
Tomato and Spicy Ranch  
Served on Torta Bread

12.99

### **Ahi Tuna Burger**

Seared Ahi Tuna Patty, Cucumber, Daikon, Red Bell Pepper and Fresh Cilantro  
Served on our House Baked Brioche Bun

14.99

## Sides

French Fries 3.99

Fruit Cup 3.99

House Salad 4.99

Steamed Rice 2.00

Chips 2.99

Steamed Vegetables 3.99

## Sweets

Chocolate Mudd Pie 7.99

New York Style Cheese Cake 6.99

Carrot Cake 6.99

Ice Cream Sundae 6.99

Chef's Flavor of the Month 5.99

Native American Fry Bread 4.99

## Beverages

Orange Juice 3.95

Grapefruit Juice 3.25

Assorted Milk Shakes 4.25

Coffee, Decaffeinated Coffee or Herbal Tea 2.75

Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer 2.75

Freshly Brewed Iced Tea 2.75

Lemonade, Cranberry Juice 2.75

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# Bahrenta

## Cocktails

### **The Henry**

Grey Goose Vodka, Ginger Beer and a Fresh Squeezed Lime Served in a Traditional Copper Mug  
10.50

### **On the Green**

Hendricks Gin, Lemon, Mint, Cucumber, Soda  
10.50

### **John Daly**

Grey Goose Le Citron, Patron Citronage, Fresh Brewed Iced Tea and Lemonade  
10.50

### **Albatross**

Cazadores Blanco Tequila, Grapefruit Soda and a Squeeze of Fresh Lime  
10.50

### **Breakfast Ball**

Grey Goose Vodka, Bloody Mary Mix and a Dash of Hot Sauce  
10.50

### **Yoche Dehe Margarita**

Cazadores Reposado Tequila, Patron Citronage and House Made Margarita Mix Topped with a Grand Marnier Floater  
10.50

## Imported & Craft Beer

Corona ■ Guinness Stout ■ Heineken

Lagunitas IPA ■ Modelo Especial ■ Sierra Nevada Pale Ale ■ Stella Artois

6.50

## Domestic Beer

Bud Light ■ Coors Light ■ O'Doul's

5.50

## Draft Beer

Imports and Premiums

8.00

Ask Server for Seasonal Tap Selection

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## Wine

Wine	Region	Bottle	Glass
<b>Champagne &amp; Sparkling Wine</b>			
Freixenet, Brut (187ml)	Spain	9	
Moet & Chandon Imperial Brut	France	70	
Roederer Estate	California	50	11
<b>Chardonnay</b>			
Fetzer, Sundial	California	22	6
Francis Coppola Pavilion	Sonoma County	40	12
Napa Cellars	Napa Valley	38	11
<b>Interesting Whites</b>			
Fetzer, Sauvignon Blanc	California	22	6
Séka Hills, Sauvignon Blanc	Capay Valley	32	9
Séka Hills, Viognier	Capay Valley	32	9
Sutter Home, Moscato	California	22	6
Sutter Home, White Zinfandel	California	22	6
<b>Cabernet Sauvignon</b>			
Bonanza by Caymus	California	38	11
Fetzer, Valley Oaks	California	22	6
Francis Coppola Director's Cut	Alexander Valley	38	
<b>Merlot</b>			
Fetzer, Eagle Peak	California	22	6
Markham	Napa Valley	47	
St. Francis	California	38	11
<b>Pinot Noir</b>			
Francis Coppola Silver Label	Monterey County	38	
<b>Interesting Reds</b>			
Conundrum by Caymus, Blend	California	42	
Francis Coppola Director's Cut Zin	Dry Creek Valley	42	
Séka Hills Tuluk'a, Blend	Capay Valley	32	9
<b>Half Bottles 375ml</b>			
Francis Coppola Blue Label Merlot	California	20	
Merryvale Starmont Chardonnay	California	24	
Merryvale Starmont Cabernet Sauvignon	California	32	

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Please note that vintages are subject to change