

Lunch is served 10:30am - 3:00pm Monday through Sunday

# Bahrenta

## Appetizers

### **Wings**

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

### **Pork Shanghai Lumpia**

Served with Thai Sweet Chili Sauce  
and Pineapple Slaw  
8.99

### **Onion Rings**

Hand Battered  
Served with Ranch Dressing  
4.99

### **Country Chicken Tenders**

Served with Buffalo Ranch or  
Orange Honey Sauce  
8.99

### **Calamari**

Lightly Battered  
Served with Lemon-Basil Mayonnaise  
9.99

### **Shrimp Cocktail**

Served with Fresh Lemon and Cocktail Sauce  
9.99

### **Pulled Pork Quesadilla**

Pulled Pork, Pepper Jack Cheese, and Caramelized Onions  
Served in a Flour Tortilla with Ginger Soy Dipping Sauce  
9.99

### **Nacho Grande**

Fresh Corn Tortilla Chips with Melted Cheese, Olives, Tomatoes, Jalapeños, Green Onions,  
Served with Sour Cream and Guacamole  
8.99

Add Seasoned Ground Beef  
10.50

## Soup & Salad

### **Caesar Salad**

Romaine Lettuce, Parmesan Cheese,  
Garlic Croutons, Caesar Dressing  
9.99  
Add Grilled Chicken  
11.99

### **Taco Salad**

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

### **Baby Kale Salad**

Orange Glazed Chicken Breast,  
Dried Cranberries, Candied Walnuts, Blue  
Cheese Crumbles and Poppy Seed Dressing  
11.99

### **Grilled Shrimp Salad**

Grilled Shrimp, Avocado, Diced Tomato,  
Chopped Bacon, Celery, and Red Onion  
Served on Iceburg Lettuce  
with your choice of dressing  
12.99

### **Soup of the Day**

Cup	Bowl
2.99	4.99

### **Texas Style Chili and Cornbread**

Served with Melted Cheese and Red Onions

Cup	Bowl
4.99	5.99

## Favorites

### **San Francisco Style Shrimp Scampi**

Shrimp Sauteed in Butter, White Wine,  
Fresh Basil, Mushroom, Tomato, Lemon  
Served over a Bed of Linguini Pasta  
15.99

### **Pork Milanese**

Parmesan and Herb Breaded Porkloin  
Served with Buttered Linguine and Seasonal  
Vegetables  
12.99

### **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

### **Sweet and Sour Chicken**

Tempura Battered Chicken in Sweet and Sour Sauce  
with Peppers and Onion  
Served with Jasmine Rice  
11.99

\*Consuming raw or undercooked meat, poultry, seafood 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, Buffalo Ranch  
Dressing, Romaine Lettuce  
10.99

### **Philly Cheese Steak**

Choice of Beef or Chicken with Peppers,  
Onions and Provolone Cheese  
Served on a Hoagie Roll  
11.99

### **Cubano**

Sliced Ham, Pork, Swiss Cheese, Dill Pickles  
Served on a Milano Roll  
11.99

### **California Style BLTA**

Avocado, Bacon, Lettuce, Tomato  
Served on Texas Toast  
9.99

### **Bahtenta Burger\***

8 ounce U.S.D.A Choice Burger\*,  
Caramelized Onions Your Choice of  
American, Swiss, Cheddar, Provolone,  
Monterey Jack or Pepper Jack Cheese  
Served on an Amoroso Roll  
11.50

### **Italian Hoagie**

Sliced Capicola, Salami, Ham, Shredded  
Iceburg Lettuce, Sliced Tomato,  
Red Onion, and Pepperoncini  
Served on a Filone Roll with Provolone Cheese,  
Olive Oil, and Red Wine Vinegar  
10.99

### **Tuna Melt**

Albacore Tuna Salad and  
Cheddar Cheese on Grilled Sourdough  
11.50

### **Turkey Burger**

House Made Turkey Patty, Pepper Jack Cheese,  
Bacon, Sliced Tomato, and Avocado  
Served on a Brioche Bun  
11.99

### **Panini of the Week**

A Classic Southern Italian Sandwich Made with Grilled Bread  
Chef's Choice of Fillings  
11.99

## Sweets

Chocolate Mudd Pie 7.99  
Strawberry Champagne Cake 6.99  
Ice Cream Sundae 6.99  
Chef's Flavor of the Month 5.99  
Native American Fry Bread 4.99

## Sides

French Fries 3.99  
Fruit Cup 3.99  
House Salad 4.99  
Steamed Rice 2.00  
Seasonal Vegetables 3.99  
Potato Chips 2.99

## Beverages

Orange or Grapefruit Juice 3.25  
Assorted Milk Shakes 4.25  
Coffee, Decaffeinated Coffee or Herbal Tea 2.75  
Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Root Beer 2.75  
Freshly Brewed Iced Tea 2.75  
Lemonade, Cranberry Juice 2.75

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# Bahrenta

## Cocktails

### **Course Pro Old Fashioned**

A Traditional Old Fashioned Served with  
Angel's Envy Bourbon  
11.50

### **Breakfast Ball**

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

### **Yocha Dehe Margarita**

Cazadores Reposado Tequila, Patron Citronge,  
Grand Marnier Orange Liqueur, House Made  
Margarita Mix  
10.50

### **John Daly**

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

### **Albatross**

Cazadores Blanco Tequila with Grapefruit Soda  
10.50

## Imported & Craft Beer

Samuel Adams Boston Lager ■ Corona ■ Guinness Stout ■ Heineken  
Lagunitas IPA ■ Modelo Especial ■ Newcastle ■ Sierra Nevada Pale Ale ■ Stella Artois  
6.50

## Domestic Beer

Budweiser ■ Bud Light ■ Coors Light  
MGD ■ Miller Lite ■ O'Doul's  
5.50

## Draft Beer

Imports and Premiums

8.00

Bud Light

6.50

Ask Server for Seasonal Tap Selection

# Bahrenta

## Wine

<b>Bin#</b>	<b>Wine</b>	<b>Region</b>	<b>Bottle</b>	<b>Glass</b>
<b><i>Champagne &amp; Sparkling Wine</i></b>				
1100	Domaine Carneros, Brut	Carneros- Napa	65	
2602	Freixenet, Carta Nevada (187ml)	Spain		8
1110	Roederer Estate	California	54	13
<b><i>Chardonnay</i></b>				
1207	Chateau St. Jean	Sonoma	31	8
5571	Fetzer, Sundial	California	22	6
1227	Stags' Leap Winery	Napa Valley	43	13
<b><i>Interesting Whites</i></b>				
5578	Fetzer, Sauvignon Blanc	California	27	7
5598	Séka Hills, Rosé	Capay Valley	31	9
5599	Séka Hills, Viognier	Capay Valley	31	9
5534	Sutter Home, Moscato	California	21	5
1500	Sutter Home, White Zinfandel	California	20	
<b><i>Cabernet Sauvignon</i></b>				
5580	Fetzer, Valley Oaks	California	22	6
2402	Freakshow	California	40	
2022	Roth	Sonoma	54	
<b><i>Merlot</i></b>				
5581	Fetzer, Eagle Peak	California	22	6
2113	Markham	Napa Valley	46	13
2117	St. Francis	California	32	
<b><i>Pinot Noir</i></b>				
2200	Acacia	Carneros	43	
<b><i>Interesting Reds</i></b>				
5593	Tuluk'a Séka Hills, Blend	Capay Valley	31	9
<b><i>Half Bottles 375ml</i></b>				
3102	Francis Coppola Merlot	California	20	
1201	Starmont Chardonnay	California	30	
5678	Starmont Cabernet Sauvignon	California	32	
0045	Robert Sinksey Vineyards Pinot Noir	Napa Valley	43	