



Bahntenta

GRILL



Lunch is available at 11:00AM Monday through Sunday



APPETIZERS

CHICKEN WINGS / 15.50

Choice of spicy buffalo or garlic parmesan served with ranch or blue cheese dipping sauce

NEW! **GOCHUJANG CHICKEN WINGS / 15.50**

Pickled English cucumber, green onion, toasted sesame seeds

NEW! **SHISHITO PEPPERS / 12.00**

Wok-charred, peanuts, bonito aioli, lime zest salt, togarashi spice

CALAMARI / 15.00

Lightly battered and deep-fried with zucchini, jalapeños and lemon served with lemon-basil mayonnaise

SHRIMP STREET TACOS / 14.00

Jalapeño and cabbage slaw, sour cream, cotija cheese, cilantro, corn tortillas

NEW! **HAND-BREADED CHICKEN TENDERS / 12.00**

Served with ranch dressing

ONION RINGS (VEG) / 7.00

Hand-battered and deep-fried to golden brown served with ranch dressing

NEW! **HOLE IN ONE NACHOS / 15.00**

Fresh corn tortilla chips, Muenster cheese sauce, pickled red onions, jalapeño, cilantro, sour cream, green onion, shaved breakfast radish, and choice of chicken, chorizo or ground beef



SANDWICHES

Choice of french fries or tater tots

BAHTENTA BURGER / 16.00

Prime burger with caramelized onions and your choice of cheese served on a housemade parker roll

CALIFORNIA STYLE BLTA / 14.00

Applewood smoked bacon, lettuce, tomato, avocado and mayonnaise, served on toasted sourdough bread

HOT HONEY CHICKEN SANDWICH / 14.00

Crispy chicken coated in a southern hot honey sauce with a blue cheese slaw, thin sliced celery and jalapeños on a toasted pretzel bun

PHILLY CHEESESTEAK / 15.00

Thin-sliced angus beef sirloin with red and green bell peppers, onions and provolone cheese served on an amoroso roll

SANTA FE CHICKEN WRAP / 14.00

Spinach tortilla filled with diced crispy chicken, pepper jack cheese, romaine lettuce, corn and black bean salsa with tomatillo ranch dressing

NEW! **STEAK SANDWICH / 26.00**

Bourbon glaze, arugula lettuce, crispy fried onions, garlic aioli, ciabatta roll



SOUP & SALAD

CAESAR SALAD / 11.00

Romaine lettuce, parmesan cheese, garlic croutons and Caesar dressing

add grilled chicken / 4.00

add grilled shrimp / 6.00

add grilled salmon / 9.00

COBB SALAD (GF) / 15.00

Romaine lettuce, cherry tomatoes, smoked bacon, grilled chicken breast, hard boiled egg, blue cheese crumble and avocado with blue cheese dressing

TACO SALAD / 14.00

Romaine lettuce, black olives, pickled jalapeños, shredded cheddar and jack cheese, sour cream, pico de gallo, guacamole and tortilla chips with choice of ground beef or chicken

CEDAR PLANK SALMON SALAD (GF) / 21.00

Roasted cedar plank salmon on a bed of arugula with butternut squash, cranberries, feta cheese, candied walnuts, dressed with an apple vinaigrette

TEXAS STYLE CHILI AND JALAPEÑO CORNBREAD

Served with melted cheese and diced red onions

cup / 6.00 bowl / 7.00

SOUP OF THE DAY

cup / 4.00 bowl / 6.00



FAVORITES

FRIED FISH AND SHRIMP PLATTER / 17.00

Breaded butterfly shrimp and cod filets deep-fried to golden brown with coleslaw, cocktail sauce and tartar sauce

MONGOLIAN BEEF / 17.00

Marinated thin-sliced flank steak with fresh green onions and minced garlic, served with jasmine rice



SIDES

HOUSE SALAD / 6.00

TATER TOTS / 5.00

FRENCH FRIES / 5.00

SWEET POTATO FRIES / 6.00



BEVERAGES

ASSORTED FRUIT JUICES / 4.00

COFFEE AND ASSORTED HERBAL TEA / 3.00

ASSORTED FOUNTAIN DRINKS / 3.00



SWEETS

NEW! **BROWNIE SUNDAY / 9.00**

NEW! **KEY LIME PIE / 9.00**

NEW! **STRAWBERRY CHEESECAKE / 9.00**



We Proudly Serve Pepsi Products

Menu prices excluding gratuity and tax.

Gluten Free items available upon request at an additional cost. Please ask your server for more information.

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

18% gratuity will be applied to parties of six or more.



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BEER

IMPORTED & CRAFT BEER / 7.00

Corona
Guinness stout
Heineken
Lagunitas IPA
Modelo Especial
Sierra Nevada Pale Ale
Stella Artois

DOMESTIC / 6.00

Bud Light
Coors Light
Heineken

DRAFT

Imports and premiums
ask server for seasonal tap selection



COCKTAILS

THE HENRY / 12.00

Tito's vodka, ginger beer, lime

SANDPIPER / 13.00

Aged rum, Guinness, Borghetti, coffee bitters

BREAKFAST BALL / 12.00

Tito's vodka, bloody mary mix and a dash of hot sauce

JOHN DALY / 12.00

Grey Goose vodka, lemonade, & iced tea

MULLIGAN MULE / 13.00

Horse Soldier bourbon, ginger beer, agave, lime



WINE

wine	region	glass / bottle
CHAMPAGNE & SPARKLING WINE		
KORBEL CALIFORNIA BRUT SPLIT	CALIFORNIA	11.00
KORBEL ROSE SPLIT	CALIFORNIA	11.00
ROEDERER ESTATE	CALIFORNIA	12.00 / 53.00
CHARDONNAY		
FRANCIS COPPOLA PAVILION	SONOMA	13.00 / 42.00
NAPA CELLARS	NAPA VALLEY	12.00 / 40.00
BOGLE, CHARDONAY	CALIFORNIA	9.00 / 30.00
FRONTERA	CHILE	7.00 / 24.00
INTERESTING WHITES		
SÉKA HILLS, SAUVIGNON BLANC	CAPAY VALLEY	11.00 / 36.00
SÉKA HILLS, VIOGNIER	CAPAY VALLEY	11.00 / 36.00
SUTTER HOME, MOSCATO	CALIFORNIA	6.00 / 22.00
SUTTER HOME, WHITE ZINFANDEL	CALIFORNIA	6.00 / 22.00
FRONTERA, PINOT GRIGIO	CHILE	7.00 / 24.00
CABERNET SAUVIGNON		
FRANCIS COPPOLA DIRECTOR'S CUT	ALEXANDER	42.00
BONANZA BY CAYMUS	CALIFORNIA	12.00 / 40.00
BOGLE, CABERNET SAUVIGNON	CALIFORNIA	9.00 / 30.00
MERLOT		
MARKHAM	NAPA VALLEY	15.00 / 50.00
ST. FRANCIS	CALIFORNIA	12.00 / 40.00
BOGLE, MERLOT	CALIFORNIA	9.00 / 30.00
FRONTERA	CHILE	7.00 / 24.00
PINOT NOIR		
FRANCIS COPPOLA SILVER LABEL	MONTEREY COUNTY	42.00
BOGLE, PINOT NOIR	CALIFORNIA	9.00 / 30.00
INTERESTING REDS		
CONUNDRUM BY CAYMUS, BLEND	CALIFORNIA	44.00
FRANCIS COPPOLA DIRECTOR'S CUT ZIN	DRY CREEK VALLEY	44.00
SÉKA HILLS TULUK'A, BLEND	CAPAY VALLEY	11.00 / 36.00
HALF BOTTLES 375ML		
MOET & CHANDON IMPERIAL BRUT	FRANCE	72.00
MERRYVALE STARMONT CHARDONNAY	CALIFORNIA	26.00
MERRYVALE STARMONT CABERNET SAUVIGNON	CALIFORNIA	34.00

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