



COCKTAILS

PALMER'S PUNCH

Kettle One Vodka, Hendrick's Gin
Cointreau, Blue Agave Nectar
9.25

MINT REFRESHER

Tito's Vodka, Fresh Lime Juice
Mint and Vanilla Syrup
8.25

HORSE RACE

Cognac, Cointreau, Fresh
Lemon Juice and Cherry Juice
7.75

SKINNY GIRL MARGARITA

El Jimador, Cointreau
Blue Agave Nectar
8.75

MOCKTAILS

STRAWBERRY WAVE

Fresh strawberries, blended
coconut and pineapple cream
5.25

SUNDAY SCHOOL PUNCH

orange juice, lemon juice,
pineapple juice and grenadine
5.25

VANILLA MINT SPRITZER

muddled mint, vanilla syrup
and soda water
5.25

MANGO PINEAPPLE SPRITZER

artisan mango puree, soda water
and pineapple juice
5.25

WHITE & RED

Cook's Brut PG 6.75

Campagnola PG 7.50

White Oak S.B. 7.50

Kendall Jackson 8.25

Leese Fitch PN 7.50

ZD PN 11.00

Velvet Devil Merlot 7.50

Carnivor Cab 7.50

BEER

Domestic Beers 5.00

Bud Light, Budweiser,
Coors Light, Miller Light,
M.G.D., Michelob Ultra,
Odoul's, Buckler

Imported Beers 5.50

Amstel Light, Corona
Blue Moon, Heineken,
Sam Adams, Guinness
Negra Modelo, Bards **GF**

Draught Beers (Pint)

Stella Artois 6.25

North Coast Scrimshaw 6.25

Green Flash West Coast I.P.A. 6.25

La Quinta Brewing Co Par 72 6.25



Price list does not include service charge of 18% and CA State Sales tax of 7.75%



SOUPS, SALADS & STARTERS

Soup du Jour 4.95 / 6.50

Texas Chili & Beans 5.25 / 6.95
topped with cheddar cheese and onions

BABY KALE SALAD **GF**

grilled chicken breast, organic baby kale
honeycrisp apples, pomegranate seeds
date puree, goat cheese, apple cider vinaigrette
14.95 10.95

BURGER BOWL **GF**

Grilled Wagyu patty, chopped iceberg
lettuce, tomato, red onion, shredded
cheddar cheese, 1000 island dressing
12.95 8.95

BISTRO STEAK SALAD **GF**

grilled bistro filet, wild baby arugula
red grapes, gorgonzola cheese
asparagus tips, crispy potato chips
white balsamic dressing
14.95 10.95

MEMBER FAVORITES

TEMPURA SHRIMP SALAD

Napa cabbage slaw, carrots, peppers
snow peas, bean sprouts, mandarin
oranges, honey sesame dressing
16.95 12.25

CRAB CAKE CHOPPED SALAD **DF**

charred sweet corn, celery, cucumber
smoked bacon, cilantro, red onion
avocado, bloody mary vinaigrette
17.95 12.95

TURKEY TOSTADA

seasoned ground turkey, Spanish rice
choice of refried or black beans
shredded iceberg lettuce, pico de gallo
jack and cheddar cheese, sliced olives
sour cream, guacamole, served with
cilantro lime dressing
13.95 10.50

GRILLED SALMON AND ASPARAGUS SALAD **GF**

Grilled Scottish salmon fillet
jumbo asparagus, organic field greens
shaved parmesan, mixed Greek olives
and romesco vinaigrette
16.95 12.95

DERBY COBB SALAD **GF**

diced chicken, tomato, avocado
chopped bacon hard cooked egg
and blue cheese crumbles
14.95 10.95

CLUB SPECIALTIES

ACAPULCO SHRIMP COCKTAIL **GF / DF**

chilled poached shrimp, cucumber
pico de gallo, fresh avocado, tomato-lime
broth, served with crispy tortilla chips
14.50

PROSCIUTTO FLAT BREAD

fig jam, domestic prosciutto
goat cheese, wild baby arugula
truffle oil, goat cheese
14.50

GRILLED PORTABELLO MUSHROOM QUESADILLA

garlic-herb grilled portabello mushroom
blue cheese crumbles, caramelized onions
Topped with roasted garlic aioli and
tomato-basil salad
12.50

BAJA FISH TACOS

beer battered white fish
baja sauce, cabbage slaw
guacamole, queso fresco
served with tortilla chips
and roasted tomato salsa
13.50

FISH & CHIPS **DF**

lightly fried beer battered cod
french fries, cole slaw
club made tartar sauce
13.00

