

STARTERS

SEASONAL SOUP OF THE DAY 4.50
Ask your server about our soup today

BUFFALO CHICKEN WINGS 9.50 *
Bleu cheese dressing, celery & carrot sticks

PAN-ROASTED PEI MUSSELS 8.50
White wine, fines herbs, grilled bread

GRILLED VEGGIE FLATBREAD PIZZA 8.50
Asparagus, corn, cherry tomatoes, portobellos

TUNA TARTAR 12.50
Macadamia nuts, cilantro, yuzu, taro chips

FRIED CALAMARI 9.50 *
House cocktail sauce, bell peppers, yellow onions

GRILLED GLOBE ARTICHOKE 7.50
Lemon aioli dipping sauce

BRAISED PORK NACHOS 12.50 *
Corn tortilla chips, salsa verde, jack cheese, cilantro

ROCK SHRIMP CEVICHE 8.00 *
Tomatoes, onions, pickled jalapenos, tortilla chips

PARMESAN FRENCH FRIES 6.50 *
Garden herbs, parmigiano-reggiano

SWEET POTATO FRIES 6.50 *
Whole-grain mustard aioli

MACARONI & CHEESE 6.50 *

CAULIFLOWER GRATIN 6.50 *

SALADS

BUTTER LETTUCE SALAD 9.50 *
Pt. reyes blue cheese, pears, candied walnuts, pear-hazelnut vinaigrette

ASIAN CHICKEN SALAD 10.50
Lettuce, cabbage, carrots, daikon, chili noodles, soy-tamarind vinaigrette

FIELD GREENS SALAD 9.50 *
Green papaya, orange segments, pickled cucumber, Easter egg radish, red-wine dressing

WEDGE SALAD 10.50
Iceberg lettuce, pt. reyes blue cheese, bacon, heirloom cherry tomatoes

CAESAR SALAD 9.50 ANCHOVIES 10.50,
CHICKEN 14.50 or GRILLED PRAWNS 15.50
Chopped romaine, house dressing, croutons

SANDWICHES

THE BURGER 13.50 *
The original, with cheese and herb fries
ADD applewood smoked bacon 1.00

MAHI MAHI FISH TACOS 12.50 *
Spanish rice, pico de gallo, guacamole

GRILLED CHICKEN SANDWICH 13.50 *
Jack cheese, baby greens, chipotle aioli, herb fries

GARDEN BURGER 12.50 *
Avocado, roasted peppers, sweet potato fries

GRILLED AHI BANH MI SANDWICH 13.50
Cabbage, lettuce, daikon, jalapeno, mayonnaise, served with chips

TIBURON

G R I L L

GRILL

Available Nightly after 5:00pm

GRILL ITEMS COME WITH (2) SIDE DISHES AS FOLLOWS:
Garlic mashed potatoes, herb french fries, vegetable of the day, or creamed spinach

HALF-CHICKEN 16.50
With pan gravy

CENTER CUT PORK CHOP 17.50
With apple compote

BLACK ANGUS NEW YORK STEAK 20.50
With red wine jus

BARBEQUE BABY BACK PORK RIBS 17.50

ENTREES

Available Nightly after 5:00pm

PAN-ROASTED ALASKAN HALIBUT 17.50
Asparagus, creamy polenta, herb-macadamia pesto

BEEF 'N GUINNESS POT PIE 14.50
Braised chuck, roasted root vegetables, puff pastry

WILD MUSHROOM RAVIOLI 16.50
Spring vegetables, browned garlic butter

TIBURON SHELLFISH PASTA 16.50
Mussels, clams, shrimp, bay scallops, marinara

SIDES

ALL SIDES \$5 each item

(Substitute to main course add additional charge)

VEGETABLE OF THE DAY
SPANISH RICE
GARLIC MASHED POTATOES
CREAMY CORN POLENTA
GRILLED ASPARAGUS
SAUTEED PEA SHOOTS AND SNAP PEAS
CREAMED SPINACH

DESSERTS

DOUGHNUT FRITTERS 6.50 *
Espresso chocolate dipping sauce, powdered sugar

BERRY APPLE CRISP 8.50
Granola crisp topping, vanilla ice cream

STRAWBERRY RHUBARB NAPOLEON 8.50
Whipped cream, chocolate sauce

MARBLE CHEESECAKE BROWNIE 7.50
Vanilla bean ice cream, chocolate sauce

HAPPY HOUR
Enjoy Happy Hour at Tiburon Grill.
CHOCOLATE MARSHMALLOW BRULEE 7.50 *
All items marked with * are featured for Happy Hour
Maraschino and brandied cherries
everyday from 4:00pm-7:00pm
and ALL DAY on SUNDAYS

Everything Marked with an * is half off during Happy Hour!! Draft Beers are \$ 3.50, Well Cocktails & Martinis \$ 6, and Wine of the Day \$ 6
Happy Hour is offered for dine-in only.

Not available for take-out or room service.
20% gratuity will be added to all parties of six or more

WINE

		Bottle	Glass	Swirl
	Sparkling			
N.V.	Canella Prosecco, Di Conegliano	40	10	5
N.V.	Sparkling Wine, Bailly Lapierre , Brut Rose, Burgundy, France	48	12	6
2005	Sparkling Wine, Iron Horse Vineyards , "Wedding Cuvee" Russian River Valley	60		
	Vibrant Whites	Bottle	Glass	Swirl
2008	Pinot Grigio, Zonin , IGT, Friuli-Venezia Giulia, Italy	32	8	4
2007	Riesling(off-dry), Buried Cane , Washington State	36	9	4.5
2008	"La Rouviere" Rose, Maison Bouachon , Tavel AOC	40	10	5
2009	Sauvignon Blanc, Roth Alexander Valley	40	10	5
2007	Riesling (Dry), Pey-Marin , "The Shell Mound" Marin	50		
2007	Gruner Veltliner, Leth , Steinagrund	51		
	Classic Whites	Bottle	Glass	Swirl
2008	Chardonnay, Lone Acre , CA	32	8	4
2007	Chardonnay, Saintsbury , Carneros	48	12	6
2008	Chardonnay, Sonoma-Cutrer , Russian River	54		
2008	Chardonnay, Neyers , Carneros	75		
	Graceful Reds	Bottle	Glass	Swirl
2008	Pinot Noir, Mark West , California	32	8	4
2006	Syrah, Bridlewood Estate Winery , Central Coast	32	8	4
2006	Pinot Noir, Brookside Cellars , Marin County	59		
2007	Pinot Noir, Pey-Marin , "Trois Filles" Marin County	64		
2007	Sangiovese, Muscardini Cellars , "Pauli Vineyard" Ukiah Valley	65		
2007	Pinot Noir, Emeritus , Russian River	70		
2008	Pinot Noir, Enkidu , Sonoma Coast	75		
	Bold & Robust Reds	Bottle	Glass	Swirl
2007	Merlot, Red Rock , Reserve, California	32	8	4
2008	Cabernet Sauvignon, William Hill Estate Winery , Central Coast	32	8	4
2006	Malbec, Belasco de Baquedano "Llama", Lujon de Cuyo, Mendoza	32	8	4
2006	Zinfandel, LeVois , Dry Creek Valley	40	10	5
2008	Tempranillo, Telmo Rodrigez "Dehesa Gago", Toro DOC	40	10	5
2006	Fuse , Cabernet 75%, Syrah 25%, Napa	58		

2006	Cabernet Sauvignon, Audelssa , Sonoma Valley	60
2005	Cabernet Sauvignon, Le Vois , Dry Creek	64
2006	Syrah, Ty Caton , Sonoma Valley	70
2006	Zinfandel, Limerick Lane , "Collins Vineyard" Sonoma	75

Half Bottles

2007	Chardonnay, Edna Valley	20
2008	Sauvignon Blanc, Brander	23
2008	Pinot Noir, Judd's Hill	36
N.V.	Champagne, Heidsieck & Co., Monopole	42
2007	Chardonnay, Rombauer	42
2006	Cabernet Sauvignon, Beaulieu Vineyards	47
2006	Meritage, Justin "Isosceles"	72

BEER

DRAFT BEER - \$5.00

Happy Hour- \$3.50

Trumer Pils— Berkeley, CA

Tiburon Blonde— Marin Brewing, Larkspur, CA

Widmer Hefeweizen — Portland, OR

Deschutes Organic Ale— Bend, OR

Big Daddy IPA— Speakeasy Brewing, San Francisco, CA

Firestone Pale 31 (California pale ale) Paso Robles, CA

BOTTLED BEER- \$4.00

Stella Artois, Budweiser, Bud Light, Corona, Pacifico Heineken, Amstel Light, Guinness, Anchor Steam, Becks NA

COCKTAILS

Specialty Drinks Are Regular Price

TIBURON GRILL MARGARITA 13.50

Don Julio blanco tequila, Grand Marnier float, and fresh fruit juice, over ice

CALIFORNIA COSMO 9.50

Belvedere Orange vodka, splash of lime, o.j.& cranberry juices, served up

BLACKBERRY MOJITO 9.50

Bacardi rum, fresh blackberries, mint, over ice

CUCUMBER MARTINI 9.50

Square One organic cucumber vodka, fresh blueberries, lime juice, mint sprig, served up

COCONUT COOLER 9.50

Ciroc Coconut vodka, pineapple juice, float of dark rum, over ice

PEARS AND CRANBERRIES 9.50

Grey Goose pear vodka, spiced cranberries, lemon twist, served up

BERRY LEMON DROP 9.50

Ciroc Red Berry vodka, Hanger One raspberry, lemon juice, sugared rim, served up

BELVEDERE BREEZE 9.50

Belvedere citrus vodka, lemonade & mint, served blended

BEVERAGES

Coke, Diet Coke, Ginger Ale,
Sprite, Lemonade, Iced Tea