Appetizers

Soup of the Day 9

Saddles' Shrimp Cocktail 14
with spicy cocktail sauce

Fried Calamari & Shrimp 14

Stuffed Mushrooms 12
with homemade Italian sausage

Edamame, Artichoke & Spinach Hummus 12
with garlic-toasted pita chips

Chicken Wings 13
with green onion, chopped peanuts & sweet chili sauce

Salads

Saddles' Caesar Salad 10
with romaine, Grana Padano, croutons, herbed panko,
grated egg yolk & white anchovies

Saddles' Salad 10
with baby greens, candied walnuts, goat cheese
& cider vinaigrette

Add to Caesar or Saddles Salad

Mary's Organic Chicken 16
Four Prawns 18

Kale Salad with Spicy Grilled Prawns 18
with carrots, cabbage, green onion, sultanas,
peanuts & a soy ginger sesame dressing

Steakhouse Salad 18
with grilled Tri Tip, fried potato wedges, blue cheese,
crispy onion rings, chimichurri & our house vinaigrette

Spicy Chicken Salad 16
with fresh corn, sweet peppers, tomato, avocado, red onion,
crispy tortilla threads & sweet chipotle vinaigrette

Chilled Salmon & Penne Salad 17
with poached, flaked salmon, Swiss chard, English peas,
fresh herbs, tomato, toasted pine nuts & creamy basil pesto

Bay Shrimp Louie 18
with romaine, avocado, tomato,
olives, hardboiled egg & Louie dressing

Burgers & Dogs

Grilled Black Angus Burger 14

Grilled Housemade Veggie Burger 14
black bean-mushroom-bulgur-red onion patty

Grilled Chicken Breast Burger 14

Burgers served on housemade bun
with lettuce, tomatoes, red onion, pickles & steak fries

Additional Toppings

Add $.75:	Add $1.25:	Add $2:
Tomato Chutney	Brie	Applewood Bacon
Papaya Chutney	Sonoma Jack	Poblano Chili
Chipotle Aioli	Goat Cheese	Wild Mushrooms
Lemon Aioli	Sharp Cheddar	Onion Rings
Chimichurri	Blue Cheese	Avocado

Snake River Bunless Kobe Burger with Brie 17
with tomato chutney, wild mushrooms & a Saddles salad

The Kobe Dog 10
with onion, relish, sauerkraut, yellow mustard & steak fries

Sandwiches & Entrees

Grilled Cheese& Roasted Poblano Sandwich 12
with applewood smoked bacon on sourdough & steak fries

Saddles Roast Beef Sandwich 16
with sliced ribeye steak, sautéed onions, provolone, &
creamy horseradish on a ciabatta roll & steak fries

Saddles Fish Tacos 15
Salmon, halibut & prawn corn tortilla tacos with guacamole,
spicy vegetable slaw, Sriracha aioli, salsa fresca & sour cream

Jack & Cheddar Quesadilla
with Ribeye Steak or Chicken 14
with salsa fresca, guacamole & sour cream

Saddles Steaks

(Please allow 20 minutes preparation time)
Served with a Saddles salad or steak fries

Mignon 6 oz 34

New York 14 oz 38

Ribeye 14 oz 40

Lunch Cocktails

Strawberry Mint Lemonade 10
Citron Vodka with fresh strawberries,
garden mint, lemonade & an orange liqueur float

Bear Flag Revolt 13
Raising of the California Bear Flag over Sonoma in 1846
Hussong's Reposado Tequila with fresh pressed lime, triple sec,
housemade sweet and sour & agave syrup

"Hap" Arnold Aviator 11
Local hero, General Hap Arnold, Father of the Modern Air Force
Uncle Val's Botanical Gin with English cucumber
& organic grapefruit soda, shaken

Spreckels Spritzer Mojito 11
Sugar Baron Adolph Spreckels whose younger wife often
called out for her "Sugar Daddy"
Sugar Daddy Light Rum with muddled mint & turbinado syrup

Saddles Sangria 7
A blend of red wines with fresh fruit & orange brandy

Juanita's Tirade 11
Famous local restaurateur & occasional Madame
Kirk & Sweeney Dominican Rum, Fever Tree ginger beer & lime.

Mimosa 8
with sparkling wine & fresh orange juice

Bloody Mary 9
Local Solano Vodka with Saddles house recipe mix

Leilani Mai Tai 12
Pua Leilani Jaeger, member of the Burris family,
Founders of the MacArthur Place Estate
Local Sugar Daddy Light and Dark Rums & tropical juices

Full Bar & Wine List Available

Dana Jaffe Executive Chef - David Daniel Director of Food & Beverage
Split Charges for entrees $2.50. No split checks, thank you. Corkage $18
California State Food Code requires us to inform you
that consuming raw or uncooked meats, seafood and eggs
may increase your risk of food borne illness.