

APPETIZERS

Steakhouse Chili Cup 7.50 Bowl 8.50
Jalapeño Poppers 6
Cream Cheese, Ranch Dressing
Fresh Baked Pretzel 7.50
Dijon Mustard
GF House-Brined Drumettes 1 Lb 19
Choice of Sauce: Original, Korean BBQ or Maple Sriracha, Carrots, Blue Cheese Dressing
2 Lbs. 32
Chicken Quesadilla 15
Queso Fresco, Cheddar Cheese, Monterey Jack Cheese, Guacamole
Substitute Shrimp \$4 / Steak \$4
GF Lettuce Wraps 13
Marinated Chicken, Cucumber, Cashews, Pickled Carrots, Garlic Chili Sauce
Fried Brussels Sprouts 12.75
Caramelized Shallots, Bacon, Sweet Peppers, Balsamic Glaze
Garlic Edamame 8.95
Soy Sauce
Chicken Tenders 9.95
Served with choice of: Fruit, Fries, Carrots & Celery or Cole Slaw
Kobe Beef Sliders 16
Fresh Kobe Beef, Herb Spread, Caramelized Onions, Gouda, Pretzel Bun

SALADS

Caesar Salad 12 HALF 9
Crisp Romaine, Garlic Herb Croutons, Shaved Parmesan Cheese
Add Chicken Breast \$7 / Shrimp \$9
GF Ernie's Cobb 16.75 HALF 11.50
Romaine Lettuce, Roasted Chicken, Avocado, Hickory Smoked Bacon, Hard-Boiled Egg, Cherry Tomatoes, Bleu Cheese Crumbles, Ranch Dressing
Chinese Chicken Salad 16.75 HALF 11.50
Napa Cabbage, Romaine Lettuce, Chicken, Mandarin Orange, Fried Wontons, Rice Noodles, Sesame Ginger Dressing
GF Kale Quinoa Salad 15
Mixed Baby Kale, Arugula, Dates, Apples, Baby Heirloom Tomatoes, Toasted Sliced Almonds, Crumbled Goat Cheese, Whole Grain Mustard Vinaigrette
Add Chicken Breast \$7 / Flat Iron Steak \$9 / Salmon \$9 / Shrimp \$9
GF Summer Chicken Salad 16.75
Mixed Greens, Blackened Chicken Breast, Apples, Candied Pecans, Strawberries, Dried Cranberries, Bleu Cheese Crumbles, Blood Orange Dressing

GF Flat Iron Steak Salad 21
Romaine Lettuce, Baby Arugula, Grilled Flat Iron Steak, Heirloom Tomatoes, Caramelized Onions, Bleu Cheese Crumbles, Roasted Garlic Vinaigrette

ERNIE'S SIGNATURE LUNCH BOWLS

Substitute Mixed Greens on request

Teriyaki Chicken 15
Calrose Rice, Shishito Pepper, Green Onion, Sesame Seeds, Eel Sauce
Skirt Steak 16
Cape Grim Tasmanian Skirt Steak, Ginger Soy Sauce and Sesame Oil Marinade, Calrose Rice, Shishito Pepper, Green Onion, Sesame Seeds, Eel Sauce
GF Poke Bowl 17.50
Ahi Tuna, Calrose Rice, Seaweed Salad, Avocado, Toasted Sesame Seeds, Papaya Aioli, Eel Sauce, Shishito Peppers
Spicy Poke Available

SANDWICHES & SPECIALTIES

Ernie's Turkey Club 15.75
Sliced Turkey, Hickory Smoked Bacon, Tomato, Swiss Cheese, Alfalfa Sprouts, Avocado, Mayo, Cranberry Walnut-Pumpkin Seed Bread
Monterey Chicken Sandwich 15.75
Blackened Chicken Breast, Ortega Chili, Pepper Jack, Avocado, Brioche Bun
Pastrami Reuben 17
Pastrami, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread
Fish & Chips 14
Beer-Battered Alaskan Cod, Cocktail Sauce, Tartar Sauce, French Fries

BURGERS

Served with choice of Fries, Sweet Potato Fries, Fruit, Potato Chips or Cole Slaw

Turkey Burger 14.95
Tzatziki Sauce, Thin Sliced Cucumber, Thin Sliced Red Onion, Fresh Spinach Leaves, Feta Cheese, Brioche Bun,
Double Stack Cheese Burger - 17.95 Single - 16.25
Lettuce, Tomato, Onion, Choice of Cheese, Brioche Bun
Add Caramelized Onions \$2 / Avocado \$3 / Hickory Smoked Bacon \$3
Beyond Burger 13.50
Plant-Based Burger Patty, Caramelized Onions, Sautéed Mushrooms, Swiss Cheese, Lettuce, Tomato, Garlic Herb Spread, Brioche Bun

Patty Melt 15
Caramelized Onion, Swiss Cheese, Grilled Rye
Ernie's Signature Kobe Burger 17.50
8 oz. Kobe Beef Patty, Arugula, Pepper Jack Cheese, Tomato Marmalade, Brioche Bun
Add Caramelized Onions \$2 / Egg Over Easy \$3 / New York Style Pastrami \$3
BBQ Bacon Kobe Burger 17.50
8 oz. Kobe Beef Patty, Gouda Cheese, Hickory Smoked Bacon, BBQ Sauce, BBQ Aioli, Lettuce, Tomato, Onion, Brioche Bun

FLATBREADS & PIZZAS

Margherita Flatbread 12.50 16" Pizza 19.75
Buffalo Mozzarella, Basil, Roma Tomatoes
Meat Lovers Flatbread 17.25 16" Pizza 23
Hickory Smoked Bacon, Sausage, Ham, Pepperoni
NEW Chorizo Flatbread 17 16" Pizza 23
Pork Chorizo, Black Olives, Peppers, Red Onions, Cilantro, Poblano Sauce
Pepperoni Flatbread 14 16" Pizza 20
Pepperoni, Mozzarella, House Pizza Sauce
BBQ Chicken Flatbread 15 16" Pizza 21
Red Onions, Tomato, Cilantro, Jalapeños, Smoked Cheddar and Mozzarella
Hawaiian Flatbread 15 16" Pizza 21
Canadian Bacon, Fresh Pineapple
"All in Flatbread" 17.25 16" Pizza 23
Sausage, Pepperoni, Peppers, Jalapeño, Onions, Black Olives, Mushrooms

DESSERTS

New York Cheesecake 9
Raspberry Sauce
Key Lime Pie 9
House-Made Ice Cream 6
Please ask your server for today's flavors
Fresh Baked Cookies 5
3 Chocolate Chip Cookies

Notice: Wheat is prevalent in our kitchen. We cannot guarantee our Gluten Free (GF) options are 100% safe for those with Celiac Disease

WINE BY THE GLASS

WHITE

6oz / 9oz / BTL

Villa Sandi 187 ml	13
Prosecco Il fresco, Veneto, Italy	
Domaine Chandon 187 ml	16
Brut Classic, CA.	
Wycliff	8 Glass / 32
Brut, California Champagne	
Canyon Road	8 / 11 / 29
Chardonnay, CA.	
Rodney Strong "Chalk Hill"	13 / 17 / 50
Chardonnay, Sonoma, CA. 2016	
Sonoma Cutrer	16 / 21 / 62
Chardonnay, Russian River, CA. 2017	
Rodney Strong	14 / 19 / 54
Rose of Pinot Noir, Russian River Valley, CA. 2018	
Rodney Strong	11 / 15 / 42
Sauvignon Blanc, "Charlotte's Home" Sonoma County, CA. 2017	
Kim Crawford	13 / 17 / 50
Sauvignon Blanc, New Zealand 2019	
Terra D' Oro	10 / 14 / 38
Pinot Grigio, Santa Barbara, CA. 2017	
Bollini	11 / 15 / 42
Pinot Grigio, Trentino-Alto Adige, Italy 2017	
Torresella	12 / 16 / 46
Pinot Grigio, Venezia, Italia 2017	
Conundrum	10 / 14 / 38
White Blend, California, 2019	

RED

Canyon Road	8 / 11 / 29
Cabernet Sauvignon, CA.	
Canyon Road	8 / 11 / 29
Merlot, CA.	
Joel Gott	12 / 16 / 46
Cabernet Sauvignon, California 2016	
Treana	13 / 17 / 50
Cabernet Sauvignon, Paso Robles, CA. 2018	
Rodney Strong "Alexander Valley"	16 / 21 / 62
Cabernet Sauvignon, Sonoma 2015	
Seghesio	16 / 21 / 62
Zinfandel, Sonoma, CA. 2016	
St. Francis	14 / 18 / 54
Merlot, Sonoma, CA. 2015	
"Meiomi"	13 / 17 / 50
Pinot Noir, Monterey, CA. 2017	

A to Z	15 / 20 / 58
Pinot Noir, Willamette Valley, OR. 2016	
Ponzi	16 / 21 / 62
Tavola Pinot Noir, Willamette Valley, WA. 2017	
Antigal Uno	10 / 14 / 38
Malbec, Mendoza, Argentina 2014	
Ferrari Carano "Siena"	13 / 17 / 50
Red Blend, Sonoma, CA. 2016	

ERNIE'S SIGNATURE COCKTAILS

Manhattan West	12
High West Bourbon, Carpano Antica, Dash of Bitters	
Azuñia Margarita	13
Azuñia Blanco Organic Tequila, All Natural Margarita Mix, Organic Lime	
Mulligan Mojito	12
Bacardi Light Rum, Fresh Mint, Fresh Lime, Simple Syrup, Soda Water	
Lemon Crushed Martini	11.50
Ketel One Citroen, Cointreau, Muddled Ripe Lemon, Dash of Cane Juice	
Cucumber Cooler	11.50
Uncle Val's Gin, St. Germain, Lime, Muddled Cucumbers, Simple Syrup	
Ernie's Transfusion	13
Absolut Vodka, Grape Juice, Ginger Ale	
Woodford Reserve Palmer	12
Woodford Reserve, Iced Tea, Lemonade, Twist of Lemon	
Vodkatini	14
Absolut Elyx, Dry Vermouth, Green Olive, Lemon Twist	
Moscow Mule	13
Absolut Vodka, Ginger Beer, Mint	
La Paloma	14
Casamigos Blanco Tequila, Mexican Squirt, Tajin Rim	
Spicy Cucumber Jalapeño Margarita	14.50
Casamigos Añejo Tequila, Fresh Lime Juice, Orange Liqueur, Simple Syrup, Muddled Cucumbers & Jalapeños	

ALUMINUM & IMPORTED BEER

Bud Light Aluminum	7
Budweiser	7
Michelob Ultra	7
Miller Lite	7
Coors Light	7
Corona / Modelo Especial	7.50
Heineken 0.0/Non-Alcoholic	6

An 18% service charge will be added to parties of 8 or more.

DRAFT BEER

Michelob Ultra	7.25
Anheuser-Busch, Superior Light Beer, St. Louis MO. No artificial colors or flavors. A crisp clean taste with just 2.6 carbs and 95 calories. 4.2% ABV	
Stella Artois 16 oz	8.75
Pilsner, Belgium A malty middle and crisp finish should reveal the full, pleasantly bitter flavor that Stella Artois is known for and what makes it an ideal accompaniment for a variety of cuisines from around the world. 4.8% ABV	
Firestone 805 16 oz	8.75
Blonde Ale, Paso Robles, CA. A light, refreshing blonde ale created for the laid back California lifestyle. Subtle malt sweetness is balanced by a touch of hops creating a versatile beer with a clean finish. 4.7% ABV	
Red Trolley Ale	8.75
Irish Style Red Ale, San Diego, CA. Brewed with caramelized malts for a deep copper color and toffee flavor. After adding the perfect mix of hops for balance the brew is warm-fermented to bring out hints of raisins and currants. 5.8% ABV	
Estrella Jalisco	8.75
Golden Mexican Pilsner, Guadalajara, Jalisco, Mexico. Premium Pilsner that pours with a pale golden color, has a refreshing and crisp flavor, and a pleasantly clean finish with no aftertaste. 4.5% ABV.	
Even Par IPA	8.75
La Quinta Brewing Company La Quinta, CA This India Pale Ale is brewed with three of the most sought after hops in brewing - Citra, Simcoe & Mosaic. The result is an explosion of floral, tropical and fruity flavors. While this "aiming fluid" may not help you shoot even par, it will certainly make you feel like you did. 7.2% ABV.	
Poolside Blonde	8.75
La Quinta Brewing Company La Quinta, CA Has a light maltiness provided by the Pilsner and Vienna Malts. Light Straw in color, it has a moderately bitter finish. 4.8% ABV.	
Coachella Valley Brewing Co.	8.75
"Hazy", IPA, Thousand Palms, CA. A dynamic/changing Hazy IPA with a new recipe twist batch to batch. 7.3% ABV	
Beer Flight	9.25
Unsure, Indecisive or just plain curious? Choose 4 beers from our draft selection. (4) 4-oz. Pour	