

Appetizers

Steakhouse Chili Cup 7.50	Bowl 8.50
GF Lettuce Wraps	13
Marinated Chicken, Cucumber, Cashews, Pickled Carrots, Garlic Chili Sauce	
Crunchy Garlic Shrimp	15
Lightly Battered Fried Shrimp, Sweet & Crunchy Garlic, Sriracha	
Fried Calamari	13.50
Fried Shallots, Pepperoncini, Lemon Garlic Aioli	
Fried Brussels Sprouts	12.75
Caramelized Shallots, Bacon, Sweet Peppers, Balsamic Glaze	
Chicken Quesadilla	15
Queso Fresco, Cheddar Cheese, Monterey Jack Cheese, Guacamole	
<i>+ Substitute Shrimp \$4 / Steak \$4</i>	
GF House-Brined Drumettes	1 Lb 19
Choice of Sauce: Original, Korean BBQ or Maple Sriracha, Carrots, Blue Cheese Dressing	
<i>+ 2 Lbs. 32</i>	
Garlic Edamame	8.95
Soy Sauce	
Kobe Beef Sliders	16
Fresh Kobe Beef, Herb Spread, Caramelized Onions, Gouda, Pretzel Bun	

Salads

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	
Caesar Salad 13.50	HALF 10
Crisp Romaine, Garlic Herb Croutons, Shaved Parmesan Cheese	
<i>+ Add Chicken Breast \$7 / Flat Iron Steak \$9 / Salmon \$9 / Shrimp \$9</i>	

GF Kale Quinoa Salad	15
Mixed Baby Kale, Arugula, Dates, Apples, Baby Heirloom Tomatoes, Toasted Sliced Almonds, Crumbled Goat Cheese, Whole Grain Mustard Vinaigrette	
<i>+ Add Chicken Breast \$7 / Flat Iron Steak \$9 / Salmon \$9 / Shrimp \$9</i>	
GF Summer Chicken Salad	16.75
Mixed Greens, Blackened Chicken Breast, Apples, Candied Pecans, Strawberries, Dried Cranberries, Bleu Cheese Crumbles, Blood Orange Dressing	
Tomato Mozzarella Avocado Salad	14.50
Heirloom Cherry Tomatoes, Buffalo Mozzarella, Avocado, Basil, EVOO, Balsamic Glaze	
GF Flat Iron Steak Salad	21
Romaine Lettuce, Baby Arugula, Grilled Flat Iron Steak, Heirloom Tomatoes, Caramelized Onions, Bleu Cheese Crumbles, Roasted Garlic Vinaigrette	

Flatbreads and 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	
Hawaiian Flatbread 15	16" Pizza 21
Canadian Bacon, Fresh Pineapple	
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	
NEW Chorizo Flatbread 17	16" Pizza 23
Pork Chorizo, Black Olives, Peppers, Red Onions, Cilantro, Poblano Sauce	
"All in Flatbread" 17.25	16" Pizza 23
Sausage, Pepperoni, Peppers, Jalapeño, Onions, Black Olives, Mushrooms	

Sandwiches & Specialties

* Served with French Fries, Sweet Potato Fries, Fruit or Cole Slaw

* Pastrami Reuben	17
Pastrami, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread	
* Double Stack Cheese Burger - 17.95	Single - 16.25
Lettuce, Tomato, Onion, Choice of Cheese, Brioche Bun	
<i>+ Add Caramelized Onions \$2 / Avocado \$3 / Hickory Smoked Bacon \$3</i>	
* Ernie's Signature Kobe Burger	17.50
8 oz. Kobe Beef Patty, Arugula, Pepper Jack Cheese, Tomato Marmalade, Brioche Bun	
<i>+ Add Caramelized Onions \$2 / Egg Over Easy \$3 / New York Style Pastrami \$3</i>	
* Fish & Chips	14
Beer-Battered Alaskan Cod, Cocktail Sauce, Tartar Sauce, French Fries	
Chicken Pot Pie	21
Slow-Cooked Chicken, Carrots, Mushrooms, Celery and Herbs, Puff Pastry	
Chicken Scallopini	23
Sautéed Artichoke Hearts, Baby Spinach, Heirloom Tomatoes, Sun-dried Tomatoes, Lemon, Garlic, Served with Linguine Pasta.	

Entrées

Garden Supper Casserole	19
Chicken Breast, Broccoli, Mushrooms, Carrots, Peas, Sharp Cheddar Cheese, Bechamel Sauce, Layered with Butter Bread Cubes	
Home-Style Meatloaf	24
Seasonal Vegetables, Mashed Potatoes, Brown Gravy	
Seafood Paella	26
Salmon, Shrimp, Andouille Sausage, Bell Peppers, Onions, Parsley, Calrose Rice	
Tuscan Salmon	27
Pan Roasted Salmon, Tomato-Garlic Pesto, Spinach, Heirloom Cherry Tomato, Basil, Parmesan, Butter Sauce, Served with Vegetable Ravioli	
Prime Top Sirloin Steak	24
10 oz. Grilled Prime Top Sirloin Steak, Cabernet Reduction, Herb-Garlic Butter, Served with Grilled Smoked Paprika Steak Fries	
Grilled Bone-In Pork Chop	32
Seasonal Vegetables, Mashed Potatoes, Mushroom Gravy	

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, 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

	6oz / 9oz / BTL
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	

Draft Beer

Michelob Ultra	7.25
Anheuser-Busch, Superior Light Beer, St. Louis MO.	
<i>+ No artificial colors or flavors. A crisp clean taste with just 2.6 carbs and 95 calories. 4.2% ABV</i>	
Stella Artois 16 oz	8.75
Pilsner, Belgium	
<i>+ 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</i>	
Firestone 805 16 oz	8.75
Blonde Ale, Paso Robles, CA.	
<i>+ 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</i>	
Red Trolley Ale	8.75
Irish Style Red Ale, San Diego, CA.	
<i>+ 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</i>	
Estrella Jalisco	8.75
Golden Mexican Pilsner, Guadalajara, Jalisco, Mexico.	
<i>+ 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.</i>	
Even Par IPA	8.75
La Quinta Brewing Company La Quinta, CA	
<i>+ 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.</i>	
Poolside Blonde	8.75
La Quinta Brewing Company La Quinta, CA	
<i>+ Has a light maltness provided by the Pilsner and Vienna Malts. Light Straw in color, it has a moderately bitter finish. 4.8% ABV.</i>	
Coachella Valley Brewing Co.	8.75
"Hazy", IPA, Thousand Palms, CA.	
<i>+ A dynamic/changing Hazy IPA with a new recipe twist batch to batch. 7.3% ABV</i>	
Beer Flight	9.25
Unsure, Indecisive or just plain curious? Choose 4 beers from our draft selection.	
<i>+ (4) 4-oz. Pour</i>	

Aluminum Bottle Beer / Imported Beer

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