

APPETIZERS

Steakhouse Chili Cup 7.50 Bowl 8.50
Jalapeño Poppers 6
Cream Cheese, Ranch Dressing
Fresh Baked Soft Pretzel 8
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
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 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
Steak Bowl 16
Flat Iron 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

BURGERS & SANDWICHES

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

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
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
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

ENTRÉES

Available after 3 pm

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.
Home-Style Meatloaf 24
Seasonal Vegetables, Mashed Potatoes, Brown Gravy
Tuscan Salmon 27
Pan Roasted Salmon, Tomato-Garlic Pesto, Spinach, Heirloom Cherry Tomato, Basil, Parmesan, Butter Sauce, Served with Vegetable Ravioli
Chicken Marsala 22
Mushrooms, Thyme, Shallots, Garlic, Marsala Wine Sauce
Chicken Penne 21
Seasoned and Floured Chicken Breast, Sautéed Mushrooms, Artichoke Hearts, Black Olives, Garlic Cream Sauce, Fresh Basil
Shrimp and Lemon Garlic Scampi Pasta 24
Sautéed Shrimp, Heirloom Tomatoes, Garlic, Shallots, Lemon, Basil, Linguine Pasta, Parmesan Cheese

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

Ruffino, Prosecco 187 ml	13
Valdobbiadene, Italy	
Domaine Chandon 187 ml	16
Brut Classic, CA.	
Wycliff	8 Glass / 32
Brut, California Champagne	
Canyon Road	8 / 11 / 29
Chardonnay, CA.	
Phantom, by Bogle Vineyards	9 / 13 / 34
Chardonnay, Clarksburg, CA. 2019	
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	
Unshackled, by The Prisoner	16 / 21 / 62
Cabernet Sauvignon, Oakville, CA. 2019	
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	
Antigal Uno	10 / 14 / 38
Malbec, Mendoza, Argentina 2014	
Ferrari Carano "Siena"	13 / 17 / 50
Red Blend, Sonoma, CA. 2016	

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

DRAFT BEER

16 Oz. / 20 oz.

Michelob Ultra	7.25 / 9.00
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	8.75 / 10.95
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 in ideal accompaniment for a variety of cuisines from around the world. 4.8% ABV	
Firestone 805	8.75 / 10.95
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 / 10.95
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 / 10.95
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 / 10.95
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.	
Desertfest	8.75 / 10.95
La Quinta Brewing Company La Quinta, CA With a malty flavor and a clean finish, this traditional German Style Marzen Bier is the perfect Thirst quencher for those warm days and cool autumn nights in the desert. 5.9% ABV.	
Coachella Valley Brewing Co.	8.75 / 10.95
"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	



ERNIE'S
BAR & GRILL

TAKE OUT LUNCH MENU

11 AM TO 6 PM DAILY

Please call Ernie's at 760-564-7125