

S H A R E A B L E  
**STARTERS**

**HOUSE-MADE CORN NUTS / 5**  
Peru white gigantic corn, fried with house seasoning.

**FRESH BAKED PRETZEL (limited qty) / 9**  
Caraway beer mustard, pub cheese, tomato jam.

**SEA SALT FRIES / 9**  
**TRUFFLE FRIES / 11**  
Kennebec fries. Truffle with parmesan and parsley, served with lemon garlic aioli.

**KENNEBEC POUTINE FRIES / 13**  
Gravy, brown butter caramelized onions, crispy pork belly and natural cheddar beer battered cheese curds.

**SAN LUIZ BBQ RIBS / 15**  
San Luiz ribs, house bbq sauce, slaw and a side of mac & cheese.

**CARNE ASADA CHEESE NACHOS / 13**  
Meyers beef, cheddar cheese, corn tortilla chips, molcajete spicy sauce.

**YUCATAN-STYLE PULLED PORK SLIDERS / 14**  
Yucatan-style pulled pork on brioche with lime slaw and roasted salsa.

**HONEY GLAZED CRISPY WINGS / 15**  
Honey glazed with garlic, soy sauce, rice vinegar, Szechuan chili and cilantro.

**CEVICHE BITES / 12**  
Fish of the moment, carrots, english cucumbers, cilantro, red onion, cocktail sauce in a flour tortilla.

**PORK BELLY CHICHARRONES / 14**  
Deep fried pork belly served with tomato salsa, tomatillo, and roasted red pepper.

**MAC & CHEESE / 14**  
Aged white cheddar, fontina, parmesan, buttery bread crumbs.

**GRILLED SAUSAGE PLATE / 18**  
House-made cheddar beer brat and spicy pork sausage, served with potato salad, whole grain mustard and country white bread.

**CHICKEN STRIPS / 16**  
Buttermilk marinated Petaluma cage-free chicken thigh, coated in crisp breading, Includes 3 house-made hot sauces.  
GHOST-BASCO EXTREME HOT SAUCE (+2)

**SALAD**

**BUTTER LETTUCE & APPLE SALAD / 16**  
Balsamic onions, sour cherries, roasted pecans, blue cheese and balsamic sherry vinaigrette.

**BEET & CURED SALMON SALAD / 16**  
Cured and smoked salmon, red onions, goat cheese, candied pecans, orange vinaigrette, oven roasted beets.

**QUINOA SALAD / 16**  
Buttermilk squash, jicama, red bell pepper, cabbage, quinoa, cilantro, pumpkin seeds, guacamole.

**HOUSE SALAD / 9**  
Yogurt herb dressing, pickled onions, cherry tomatoes, pickled carrots, mixed greens.

**SEASONAL SOUP / cup 8, bowl 10**  
Ask your server

**SANDWICH**

**STEINS BURGER / 16**  
7.5oz blend of short rib, brisket and sirloin, served with lettuce, tomato, onion, pickles and aioli on a brioche bun.

**FRIED CHICKEN SANDWICH / 15**  
Buttermilk battered chicken thigh, brioche crust, chili lime slaw, dill pickles, and aioli served on ciabatta.

**VEGGIE "MEATLOAF" SANDWICH / 14**  
Assorted veggies, quinoa flour, garlic, flax seed, lettuce, cherry tomatoes, red pepper pecan relish on house ciabatta bread.

**ADD TOPPINGS** For your Salad or Sandwich

**ADD VEGGIES**  
bourbon jalapenos / 1  
grilled onions / 2  
mushrooms / 2  
guacamole / 3  
avocado relish / 3

**ADD PROTEIN**  
fried egg / 3  
pork belly / 3  
pulled pork / 4  
flank steak / 5  
grilled chicken / 5  
house brat / 5  
smoked salmon / 5

**ADD CHEESE**  
cheddar / 1  
swiss / 1  
havarti / 1  
maytag blue / 2  
pub cheese / 2  
goat cheese / 2

**STEINS**



**DINNER** WEEKDAYS: 5:30pm~CLOSE  
WEEKENDS: 4pm~CLOSE

**ENTREE**

**SEAFOOD BOIL / 19**  
Mussels, clams, catfish, spicy pork sausage, chicken stock, seasoned tomato broth and potatoes.

**SMOKED CHICKEN / 23**  
Garlic mashed potatoes, swiss chard, caramelized onions and white wine reduction.

**SHEPHERD'S PIE / 23**  
Sonoma lamb, assorted veggies, cheddar, mashed potatoes, chives, and crispy shallots.

**SEAFOOD JAMBALAYA WITH MUSSELS & CLAMS / 27**  
Catfish, tasso ham, spicy pork sausage, smoked chicken, pork belly, and spicy creole sauce.

**GRILLED FLANK SALE / 27**  
Roasted garlic blue cheese compound butter, port wine reduction, brown butter green beans, and garlic mashed potatoes.

**BARBACOA SHORT RIB WITH CREAMY POLENTA / 28**  
Garlic mashed potatoes, swiss chard, caramelized onions and white wine reduction.

**SONOMA LAMB TRIO / 32**  
Lamb chop, braised breast of lamb, grilled medallion, brown butter green beans, salsa vert and garlic mashed potatoes.

**BREAKFAST FOR DINNER 3.0 / 23**  
Pork belly, potato hash, frisée, poached egg and a buttermilk biscuit.

**VEGGIE CASSEROLE / 22**  
Stewed garbanzo beans, assorts veggies, cheddar sour cream and herb salad.

**MARKET FISH OF THE MOMENT / 28**  
ASK YOUR SERVER