

"A Scratch-Recipe Kitchen"

STANFORD'S

RESTAURANT & BAR

Dinner

APPETIZERS

STANFORD'S CLASSIC SPINACH & ARTICHOKE DIP Grilled flatbread, tri-colored tortilla chips 10.95 (veg)

COUNTRY FRIED CALAMARI Lemon caper tartar, housemade cocktail sauce, charred lemon 12.95

BUTTERMILK FRIED CHICKEN STRIPS Honey-mustard and buttermilk garlic dipping sauces, housemade BBQ sauce 10.95

WALNUT CRUSTED BRIE Housemade seasonal preserves, toasted walnuts, grilled bianco bread 12.95 (veg)

CRAB & AVOCADO ROLL Pineapple soy glaze, mango puree, asparagus, red & yellow peppers 10.95

PAN SEARED CRAB CAKES Arugula, Dijon aioli 12.95

SPICY AHI ROLL* Sriracha aioli, asparagus, black sesame seeds 11.95

GRILLED PORTOBELLO MUSHROOM Seasonal greens, frizzled leeks, fresh basil aioli 8.95 (veg/gf)

BUFFALO CHICKEN WINGS House wing sauce, crumbled blue cheese, celery & carrot sticks, blue cheese dressing 10.95

WIDMER BEER BATTERED ONION RINGS Blue cheese-BBO and buttermilk garlic dipping sauces 10.95

BLACKENED AHI TUNA* Pickled vegetables, pineapple soy glaze, Sriracha aioli, green onions 14.95



SANDWICHES & BURGERS

Served with choice of French fries, small house salad, coleslaw, cinnamon apples or cup of housemade soup of the day

GRILLED CHICKEN CLUBHOUSE Pepper bacon, provolone, cheddar, tomato, arugula, avocado, grilled bianco 16.95

KNIFE & FORK CRAB AND ARTICHOKE SANDWICH Sliced tomatoes, aged parmesan and cheddar cheeses, toasted focaccia 17.95

PRIME RIB DIP* Our herb crusted shaved prime rib, ciabatta roll, au jus, horseradish sauce 18.95

STANFORD'S CHEESEBURGER* Ground chuck, Stanford's burger sauce, cheddar, lettuce, tomato, red onion, brioche bun 14.95 add pepper bacon +1.5

KRUSE BURGER* Ground chuck, pepper bacon, provolone, housemade avocado salsa, lettuce, tomato, red onion, Stanford's burger sauce, brioche bun 16.95

AMERICAN WAGYU BURGER* Ground Wagyu, Brie, bacon jam, arugula, tomato, Dijon aioli, brioche bun 18.95 add pepper bacon +1.5

- Gluten-free buns available upon request +1 - Sub Gardenburger at no extra charge

POULTRY FAVORITES

SIZZLING CHICKEN FAJITAS Bell peppers and onions, lime basmati rice, Santa Fe black beans, avocado salsa, sour cream, warm flour tortillas 17.95

SMOKED CHICKEN LINGUINI Roasted mushrooms, sun-dried tomatoes, garlic cream sauce, parmesan 16.95

GRILLED CHICKEN TACOS Grilled tortillas, chipotle ranch slaw, housemade avocado salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla chips, spicy roasted tomato salsa 14.95

STANFORD'S SPECIALTIES

ANCHOR STEAM BATTERED FISH & CHIPS Lemon caper tartar, French fries, house slaw Pacific Halibut 19.95 | True Cod 16.95

CRISPY NORTHWEST PACIFIC OYSTERS Basmati rice, seasonal vegetables, lemon caper tartar, cocktail sauce 18.95

PEPPER BACON MAC N' CHEESE Swiss, fontina, cheddar 15.95 add grilled chicken +3

CAJUN PRAWN LINGUINI Andouille sausage, roasted peppers, tomatoes, grilled mushrooms, Cajun cream sauce 19.95

BAJA STYLE FISH TACOS Grilled tortillas, chipotle ranch slaw, housemade avocado salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla chips, spicy roasted tomato salsa Beer Battered Pacific Halibut 18.95 | Beer Battered True Cod 15.95

SOUPS & STARTER SALADS

HOUSEMADE SOUP OF THE DAY Made fresh daily CUP 5.95 BOWL 7.95

HOUSE TOSSED SALAD Grape tomatoes, pepper bacon, egg, cucumber, Monterey Jack cheese, choice of dressing 7.95

CLASSIC CAESAR SALAD Romaine lettuce, aged parmesan, housemade garlic croutons 7.5

ENTREE SALADS

CLASSIC CAESAR SALAD Romaine lettuce, aged parmesan, housemade garlic croutons 11.95

Blackened Salmon* 18.95 | Wood-Fire Grilled Chicken 16.95 |

Blackened Ahi 19.95

SOUTHWEST CHICKEN CHOPPED SALAD Crisp greens, black beans, corn, grape tomatoes, Monterey Jack and cheddar cheeses, creamy pesto dressing, chipotle BBQ chicken 18.95

BLACKENED AHI SALAD* Crisp greens, pickled ginger, crispy rice noodles, mango vinaigrette, black sesame seeds 19.95

WOOD-FIRE GRILLED STEAK COBB* Crisp romaine, pepper bacon, avocado, hard egg, Danish blue cheese crumbles, blue cheese dressing 19.95

PANKO CRUSTED CHICKEN DIJON Parmesan, Dijon mustard, roasted garlic mashed potatoes, grilled asparagus 18.95

CHICKEN PARMESAN W/PESTO PASTA Panko herb crusted, fresh mozzarella, fresh basil, grilled garlic bread, housemade marinara 18.95

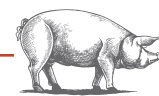
BUTTERMILK FRIED CHICKEN TENDERLOINS Roasted garlic mashed potatoes, seasonal vegetables, honey-mustard, buttermilk garlic and housemade BBQ sauce dipping sauces 16.95

WOOD-FIRE GRILLED BABY-BACK RIBS

Our signature cumin and chili rubbed, brown sugar

bacon BBQ ribs, French fries, blue cheese slaw

Full Rack 28.95 | 1/2 Rack 19.95 (gf)



STANFORD'S HERB CRUSTED PRIME RIB* Our boneless prime rib starts with a generous garlic & 5-herb rub, then slow-roasts all day resulting in a juicy, tender and flavorful prime rib.

Served with roasted garlic mashed potatoes, seasonal vegetables, au jus and horseradish sauce 12 oz. 29.95 | 16 oz. 34.95

WOOD-FIRE GRILLED STEAKS

Stanford's sources only the finest cuts from local and national purveyors of top quality beef, providing a truly unique steak experience

Served with roasted garlic mashed potatoes, seasonal vegetables

TOP SIRLOIN* 10 oz. 26.95 (gf) | **FILET MIGNON*** 7 oz. 32.95 (gf) | **HAND-CUT RIB EYE*** 12 oz. 29.95 (gf)

ADD TO YOUR STEAK: Fire-Roasted Mushrooms or Crumbled Blue Cheese 2.95 (gf)

Grilled Pesto Prawns 4.95 (gf) | Pan Seared Crab Cake 5.95

(veg) Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

(gf) Gluten-Free. Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

*Hamburgers, steaks and prime rib are cooked to order. Ahi served seared or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people with certain illnesses.

Stanford's includes a living wage charge in your bill to offset the cost of California's minimum wage. This is not a charge for services provided.

STANFORD'S IS A PROUD PARTNER WITH METROPOLIS BAKING, BERKELEY FARMS AND NEWPORT MEATS, AND PROCURES SEASONAL PRODUCE FROM HEIRLOOM ORGANICS, RIVERDOG AND COKE FARMS AS WELL AS OTHER FINE GROWERS THROUGHOUT NORTHERN CALIFORNIA.



SIGNATURE COCKTAILS

HUCKLEBERRY RAIN DROP

44° North Mountain Huckleberry, fresh lemon sour, rosemary infused simple syrup 9.5

LAVENDER COSMO

Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar rim 10

GINGER PEAR

Absolut Pear, Bols triple sec, fresh lemon sour, ginger 10

RASPBERRY LEMON DROP

Absolut Citron, fresh lemon, raspberry liqueur, citrus-sugared rim 10

ULTIMATE MARTINI

Grey Goose vodka or Hendrick's gin, dry vermouth, choice of Danish blue cheese stuffed olives or lemon twist 12

CLASSIC COCKTAILS



AMERICAN MULE

Tito's Handmade vodka, ginger beer, fresh lime 10

OLD FASHIONED

Maker's Mark, Solerno Blood Orange liqueur, cherry bitters 11

GRAND MANHATTAN

Buffalo Trace bourbon, Grand Marnier, orange bitters 12

PREMIUM LONG ISLAND ICED TEA

Bacardi Oakheart rum, Smirnoff vodka, Beefeater gin, Sauza Blue Silver 100% agave tequila, fresh lemon sour 11

STANFORD'S BLOODY MARY

Smirnoff vodka, house Bloody Mary mix 9.5
- Make it a double +3

SCRATCH MARGARITA

Sauza Blue Silver 100% agave tequila, Bols triple sec, housemade margarita mix 9.5
- Make it our "Bartender's Choice" with Don Julio Silver +3

THE CADILLAC

El Jimador 100% agave tequila, Cointreau, Bols triple sec, housemade margarita mix 10.5

CITRONADES

BLUEBERRY-GINGER LEMONADE

Reyka vodka, fresh lemon sour, ginger beer, mint leaves 11

STRAWBERRY-BASIL LEMONADE

Mount Gay Black Barrel rum, strawberry puree, sweet basil, fresh lemon sour, soda 11

LYNCHBURG LEMONADE

Jack Daniel's, Limoncello, fresh lemon sour, splash of soda 11

TROPICAL & TIKI

RICKHOUSE PUNCH

Jack Daniel's Rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 11

HOTEL NACIONAL

Captain Morgan Spiced rum, Giffard Abricot du Roussillon liqueur, pineapple juice, fresh lime juice, Angostura bitters 10

MOJITOS

All of our mojitos feature Bacardi Limón rum, fruit puree or fruit juice, freshly torn mint leaves, fresh lime sour and a splash of soda 9.5

CLASSIC

RASPBERRY

MANGO

POMEGRANATE

WINE LIST

SPARKLING

	Glass	Bottle
Michelle Brut Columbia Valley WA	9	34
Valdo Prosecco Brut DOC IT	10	38

ROSÉ / RIESLING / SAUVIGNON BLANC

VillaViva Rosé Côtes de Thau FR	8.5	32
Chateau Ste Michelle Riesling Columbia Valley WA	7.5	28
La Petite Perrière Sauvignon Blanc FR	8.5	32
Villa Maria Sauvignon Blanc Marlborough NZ	9.5	36
St. Supéry Sauvignon Blanc Napa Valley CA	12	46
Cape Mentelle Sauvignon Blanc/Semillon Margaret River W AUS		38

PINOT GRIS / PINOT GRIGIO

Alta Luna Pinot Grigio Dolomite Alps IT	8.5	32
Joel Gott Willamette Valley OR	9.5	36
La Crema Monterey CA	10.5	40

CHARDONNAY

Two Vines WA	8	30
Rodney Strong Sonoma County CA	9.25	35
Kendall-Jackson Vintner's Reserve CA	10	38
Sonoma-Cutrer Russian River Ranches CA	13	50
Frog's Leap Napa Valley CA		65

PINOT NOIR

Tortoise Creek "Mission Grove" CA	9.75	37
Nielson Santa Barbara CA	11	42
Erath Resplendent OR	12	46
La Crema Sonoma Coast CA		45
Sonoma-Cutrer Russian River Valley CA		68
Thomas George Estates Russian River Valley CA		70

MERLOT

Blackstone Winery CA	8	30
Raymond Vineyards R Collection CA	9.25	35
St. Francis Sonoma Valley CA		39

MALBEC / PETITE SIRAH / ZINFANDEL / RED BLENDS

Callia Alta Malbec ARG	8.5	32
Spellbound Petite Sirah CA	9.5	36
7 Deadly Zins Lodi CA	10	38
Alexander Valley Vineyards Homestead Red Alexander Valley CA	12	46

CABERNET SAUVIGNON / CABERNET BLENDS

Avalon CA	8	30
Bonterra Mendocino & Lake Counties CA	10	38
Chateau Ste Michelle Columbia Valley WA	11.5	44
Amancaya Reserve Malbec/Cabernet Sauvignon Mendoza ARG	13	50
Louis M. Martini Alexander Valley CA		55
Heritage Napa Valley CA		68

BEER SELECTION

DRAFT

		16 oz.	25 oz.
Anchor Steam	San Francisco, CA	6	8.5
St. Archer Pale Ale	San Diego, CA	5.5	8
Lagunitas IPA	Petaluma, CA	6.5	9
Widmer Hefeweizen	Portland, OR	6	8.5
Elysian Rotating Handle	Seattle, WA	6.5	9
Coors Light	Golden, CO	5.5	8
Kona Big Wave Golden Ale	Kona, HI	6	8.5
Stella Artois	Belgium	6.5	9

BOTTLED

Sierra Nevada Pale Ale	Chico, CA	5.25
Firestone Walker 805 Blonde Ale	Paso Robles, CA	6
Omission GF	Portland, OR	5.75
Deschutes Black Butte Porter	Bend, OR	5.75
Bud Light	St. Louis, MO	5
Michelob ULTRA	St. Louis, MO	5
Angry Orchard Hard Cider GF	Cincinnati, OH	5.5
Corona Extra	Mexico	5.5
Heineken	Holland	6
Guinness Stout	Ireland	6
Beck's Non-Alcoholic	Germany	5.5

Stanford's proudly serves products.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.