

## BITES

**CALIFORNIA AVOCADO GUACAMOLE (GF)(V)** 10  
 Freshly made chips

**SALSA ROJA (GF)(V)** 7  
 Freshly made chips

**MILLION DOLLAR WINGS** 15  
 Triple cooked, sweet and spicy sauce, Point Reyes blue cheese dressing

**THE KNOT** 7  
 House made pretzel, 805 infused whole grain mustard, smoky cheese fondue

**GARLIC PARMESAN FRIES (GF)(V)** 10  
 Waffle fries, roasted garlic, aged parmesan cheese, Italian parsley

**SWEET & SPICY FRIES (GF)(V)** 12  
 Sweet potato fries, shredded cheddar & queso fresco sliced serrano peppers, chipotle aioli

**BLUE CHEESE BACON FRIES (GF)** 14  
 Waffle fries, roasted garlic, bacon onion jam, blue cheese dressing

## HANDHELD

*Sandwiches come with freshly baked buns, lettuce, heirloom tomato, grilled onions, house-made pickles and choice of waffle fries, sweet waffle fries, or garden salad*

**HOUSE BURGER** 13  
 House blend of American Style Wagyu Beef, roasted garlic aioli

**BACON CHEESEBURGER** 15  
 House blend of American Style Wagyu Beef, applewood smoked bacon, sharp cheddar, roasted garlic aioli

**IMPOSSIBLE BURGER (V)** 14  
 Impossible patty, sundried tomato jam, rosemary aioli

**CRISPY CHICKEN BREAST** 12  
 Buttermilk Marinade, panko crust, chipotle aioli

**WAGYU DOG** 11  
 American Wagyu Beef Hotdog, 805 infused whole grain mustard

## PLATES

*Add: beef tips 6 | chicken 5 | bacon 4 | impossible meat 6*

**BRAISED BEEF SHORT RIB (GF)** 32  
 Roasted garlic potatoes, peas and carrots, local beer gravy

**DOUBLE THICK PORKCHOP (GF)** 28  
 Heritage breed pork, bacon blue cheese grits, charred brussels sprouts, fresh herb salad, stone fruit compote

**ROASTED CHICKEN BREAST (GF)** 24  
 Locally farmed Petaluma chicken, sun dried tomato polenta, baby mushrooms & broccolini, rosemary aioli, balsamic reduction

**SMOKEY MAC & CHEESE (V)** 15  
 Elbow pasta, rich & creamy smoked gouda fondue, smoked paprika bread crumbs

## SALAD

*Add: beef tips 6 | chicken 5 | bacon 4 | impossible meat 6*

**CHOP-CHOP (GF)** 12  
 Chopped baby iceberg lettuce, Point Reyes blue cheese, dried cherries, hardwood smoked bacon bits, candied pecans, slivered scallion, house-made ranch dressing

**ROMAINE HEARTS (GF)(V)** 11  
 Romaine hearts, pretzel croutons, grilled onions, parmesan cheese, house-made Caesar dressing

**SEASONAL GREENS (GF)(V)** 10  
 Mixed baby field greens and herbs, baby tomatoes, shaved onion, cucumber, queso, fresco, honey-balsamic vinaigrette

## PIZZA

**THE BASIC (V)** 10  
 House 3 cheese blend & sweet basil marinara sauce

**MEATZILLA** 15  
 Hand cut pepperoni, hardwood smoked bacon, Italian sausage, salami, Canadian bacon, prosciutto, capocollo ham, house 3 cheese blend, sweet basil pesto

**FIGGY PIGGY** 14  
 Thinly sliced prosciutto, house 3 cheese blend, dried black figs, white sage, bacon onion jam, smoked gouda fondue, balsamic reduction

**THE HAWAIIAN** 13  
 Grilled pineapple, Canadian bacon, hardwood smoked bacon, house 3 cheese blend, sweet basil, sweet basil marinara sauce

**BBQ CHICKEN** 12  
 Grilled chicken, house 3 cheese blend, cilantro leaves, grilled red onion, chipotle lime BBQ sauce

### CHOOSE YOUR OWN ADVENTURE 10

#### CHOOSE YOUR SAUCE:

Sweet Basil Pesto      Sweet Basil Marinara  
 Smoked Gouda Fondue      BBQ Sauce

#### CHOOSE YOUR TOPPINGS: add \$1 per topping

Extra Cheese	Baby Mushrooms	Smoked Bacon
Parmesan	Grilled Pineapple	Canadian Bacon
Fresh Basil	Hand Cut Pepperoni	Prosciutto
Heirloom Tomato	Italian Sausage	Balsamic Reduction
Shaved Onions	Salami	Bacon Onion Jam
Sun Fried Tomatoes	Capocollo Ham	Free Range Chicken

## KIDS' MEALS 7

Served with choice of fruit, veggies, sweet fries, french fries, or garden salad

**BABY BURGERS**

**MAC & CHEESE**

**ALL BEEF HOT DOGS**

**SPAGHETTI & MEATBALLS**

**HAND BREADED CHICKEN TENDERS**

**PERSONAL PETITE PIZZA**  
 Cheese or Pepperoni

## DESSERT 10

**THE GIANT MOLTEN COOKIE**  
 French vanilla ice cream

**MONKEY BREAD**  
 Brown sugar caramel sauce

**DOCKSIDE DONUT HOLES**  
 Vanilla sugar, chocolate ganache

**ICE CREAM & SORBET**

GF= Gluten Free, V= Vegetarian

A gratuity of 18% will be added for parties over 8.

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