

APPETIZERS & BAR SNACKS

french onion soup

gratinee with swiss and provolone
herbed sourdough crouton - 13

macaroni & cheese gratin

4 cheese & bechamel, gratinee - 16
add bacon & jalapeno +4

brussels sprouts

parmesan & balsamic - 15
add bacon +4

fried green tomatoes

goddess remoulade - 15

fajita style garlic prawns

charred red onion, jalapeno
garlic butter - 18

SOURDOUGH TARTINES

open faced "toasts"
served with california brussel slaw

avocado & chickpea

chipotle hummus, fresh sliced avocado
crispy chickpea - 17

waldorf chicken

celery, egg, fuji apple, red onion
shaved almond - 17

brie & apple

walnuts, apple, honey fig jam - 18
(add prosciutto +5)

egg salad

whole grain mustard, butter lettuce
tomatoes, house egg salad - 17

"AFTERNOON-TEA"

a daily mid-day happy hour 11:30am until 3:00pm

cocktails

house gin and tonic - 9
aperol spritz - 9
happy hour margarita - 9

wine & beer

mimosa - 7 | bottomless - 20
coors light or amador pale ale - 5
hogwash rose - 9
wither hills sauvignon blanc - 9
frank family chardonnay - 13
angeline pinot noir - 9
rombauer zinfandel - 15

SANDWICHES

served with fries or substitute for a house salad + 2½

slow roasted pork cubano

smoked ham, cuban aioli
swiss cheese, pickles, onion, french roll - 20

pesto chicken sandwich

grilled chicken breast, tomato, red onion
lettuce, melted burrata, sesame bun - 21

signature french dip

9 oz. thinly sliced house made roast beef,, melted cheese
horseradish aioli, fresh roll, grilled onions, au jus - 23

dry aged cheeseburger

½ pound 60 day dry aged grass-fed charbroiled patty
brioche butter bun, leaf lettuce, tomato, onion, house pickles
sauce, cheddar - 21 - add thick slab applewood smoked bacon +4 -

fish tacos

grilled or fried pacific cod, iceberg lettuce
pineapple pico de gallo house tar-tar sauce - 19

the birria tacos

two tacos, braised birria beef, lots of cheese
side caesar - 19

LUNCH PLATES

wild caught alaskan fish & chips

tempura style tequila battered wild alaskan cod
house seasoned fries, caper dill tartar sauce - 21

butcher's fillet steak frites

grilled 10oz. bistro fillet
french fries, chimichurri or alfredo sauce - 37

loch duart salmon

seared salmon filet, warm quinoa pilaf
lemon caper cream, side house salad - 27

COMPOSED SALADS

salads are prepared with baby mixed leaf lettuce
(adds | avocado 2½ | chicken 7 | salmon 10 | prawns 11 | steak 14)

grilled chicken caesar

romaine lettuce, marinated grilled chicken, shaved parmesan
house made parmesan croutons, grilled lemon - 21

cali-chicken

chilled pulled chicken, toasted almonds
julienne carrots, shaved onion, sliced fuji apples
ginger & mandarin dressing - 19

milestone's proper cobb

sliced avocado, blue cheese, applewood bacon lardon
shaved onion, carrots, tomato, cucumber
hard egg, goddess dressing - 21

grilled salmon seafood louis

seared salmon, grilled prawns, hard egg, avocado
tomato, cucumber, crispy chick pea, lemon, mixed greens
pickled red onion, russian dressing - 29

**EAT
DESSERT
FIRST**

**old fashioned
lemon bar**

Whipped raspberry
mascarpone, fresh berries - 11

**whipped french
chocolate
mousse cake**

House made mousse &
chocolate sponge, sliced
strawberry, powdered sugar
- 12

**warm
chocolate chip
cookies**

½ dozen - 9
baker's dozen - 15

gelato

cookies & cream - 9

3pm to 5pm mon - fri

**HAPPY
HOUR
FOOD**

- house salad - 5
- molé chx strips - 8
- carnitas tacos - 8
- loaded fluffy chips - 7
- brie & apple tartine - 9
- korean bbq pork belly - 7
- cheese & snacks - 9
- cali chicken salad - 9
- caesar chx sandwich - 11

**THE MILESTONE DOUBLE
CHEESEBURGER COMBO - 16**

double cheeseburger, fries
coors light, shot of jameson

DRINK

(all day happy hour drink on
monday)

- bourbon or titos
highball - 8
- cosmo - 9
- margarita - 9
- draft beers - 5
(amador or coors light)
- french 75 - 9
- wines by the glass - 7
(pinot, chardonnay)
- happy hour
bubbles or mimosa - 7

Join us for
WEEKLY SPECIALS
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monday is for tacos
& the best fish & chips

tiki tuesday
cocktails & island bites

lobster wednesday
steak & lobster special
signature lobster
mac & cheese

the best
weekend brunch
saturday & sunday

