

CLUB nineteen

APPETIZERS


FRESH AHI POKE \$23

Shoyu/Avocado/Cucumber/Garlic Chili Oil/
Tortilla Chips - Gf/Df  

SALTED BAVARIAN PRETZEL BITES \$12

Beer Cheese Sauce/Whole Grain Honey Mustard
-Vegetarian 

CLUB 19 NACHOS \$20

Beer Cheese Sauce/Pulled Chicken/Jalapeno/
Guacamole/Sour Cream/Pico De Gallo - Gf 

MARYS FARM CHICKEN WINGS \$20

Classic Hot, Sesame BBQ or Mesquite Dry Rub/
Crisp Veggies/Ranch Dressing - Gf 

WEDGE SALAD \$17

Iceberg Lettuce/Heirloom Cherry Tomato/Onion/
Bacon Crumble/Herb Ranch - Gf 

CAESAR SALAD \$17

Grilled Baby Gem Lettuce/Heart of Romaine/Cherry
Tomato/Toasted Garlic Dressing - Vegetarian
Add Grilled Chicken \$8/ Add Grilled Steak \$12/
Add Shrimp \$12

SOUP OF THE DAY \$12


Chefs Daily Inspiration

SOUP & SALAD \$19



Bowl of Soup & Small Caesar or Wedge Salad

ENTRÉE SALADS

CALIFORNIA COBB \$22

Local Greens/Grilled Chicken/Double Smoked Bacon/
Heirloom Tomato/Avocado/Blue Cheese/
White Balsamic Dressing - Gf 

SALMON SUPER FOOD \$27

Lacinto Kale/Baby Spinach/Quinoa/Heirloom Tomato/
Avocado/Local Citrus/Mission Fig/Marcona Almond/
Ginger Vinaigrette - Gf/Df  

MAIN EVENT

CLUB 19 BURGER \$27

1/2lb Special Blend/Cheddar/Double Smoked Bacon/
Grilled Maui Onion/Secret Sauce/Brioche Bun/
Served with Fries

LOBSTER B.L.T. \$35

applewood bacon/butterleaf lettuce/heirloom tomato/
tarragon aioli/brioche roll/served with fries

CHICKEN CLUB \$21

Grilled Chicken Breast/Butterleaf Lettuce/Tomato/
Avocado/Bacon/Honey Mustard/Rustic Sourdough/
Served with Fries


PHILLY STEAK SANDWICH \$25

Shaved Prime Rib/Provolone/Mushroom/Bell Pepper/
Caramelized Onion/Chipotle Aioli/Served with Fries

RUEBEN \$21

House Pastrami/Sauerkraut/Irish Cheddar/Russian
Dressing/Marble Rye/Served with Fries


3 FISH TACOS \$28

Achiote Marinated Grilled Local Catch/Cilantro Lime
Slaw/Avocado/Chipotle Aioli - Gf 
Grilled Chicken or Steak or Impossible Meat
Can Be Substituted

CHEFS DAILY VEGETARIAN PASTA \$28

Add Grilled Chicken \$8/ Add Grilled Steak \$12/
Add Shrimp \$12

MARGHERITA FLATBREAD \$21


Oven Roasted Tomato/Mozzarella/Picked Basil/
House Made Dough - Vegetarian 

FLATBREAD OF THE DAY \$MP


Oven Roasted Tomato/Mozzarella/Picked Basil/
House Made Dough

DESSERTS


HUCKLBERRY CHEESECAKE \$12

Graham Cracker Sable/Citrus Whip Cream -
Vegetarian 

APPLE PUFFED TART \$12

Granny Smith Apple/Toasted Cinnamon Ice Cream
-Vegetarian 

DOUBLE CHOCOLATE FUDGE CAKE \$12

Bittersweet Chocolate Filling/Vanilla Bean Ice Cream
-Vegetarian 

SORBET TRIO \$10

Assorted Seasonal Flavors



Vegetarian



Dairy Free



Gluten Free

nineteen Beverages

Crafted Cocktails

CLUB 19 BLOODY MARY | *Ketel One, Tomato Juice, Spices, Celery, Green Olives, Pepper, Lemon* | 20

REFINED ARNOLD PALMER | *Titos, Fresh Lemonade, Iced Tea* | 20

APEROL SPRITZER | *Poema Cava Brut, Club Soda* | 20

CADILLAC MARGARITA | *Avion Reposado, Fresh Lemon & Lime Juice, Cointreau, Grand Marnier* | 20

Sangria

RED WINE SANGRIA | *Red Wine, Peach Schnapps, Orange Juice, Triple Sec, Soda, Fruits & Berries* | 20

WHITE WINE SANGRIA | *White Wine, Peach Schnapps, Triple Sec, Soda, Fruit & Berries* | 20

White & Sparkling Wines

MOET & CHANDON *Brut, Champagne, 187ml* | 28

ZONIN *Prosecco, 187ml* | 16

DOMAINE CHANDON *Brut Rose, 187ml* | 20

MULDERBOSCH *Sauvignon Blanc* | Gl 16 | Bt 64

MASI *Pinot Grigio* | Gl 16 | Bt 56

KENWOOD 'Yulupa' *Chardonnay* | Gl 16 | Bt 60

SOMONA CUTRER *Chardonnay* | Gl 18 | Bt 78

Red & Rose Wines

SEAGLASS *Pinot Noir* | Gl 15 | Bt 59

GUNDLACH BUNDSHU *Merlot* | Gl 16 | Bt 70

KENWOOD 'Yulupa' *Cabernet* | Gl 16 | Bt 64

WHISPERING ANGEL *Rose* | Gl 18 | Bt 74

On Draft

SECOND REEF | *Laguna Beach Brewing Co., Laguna Beach California, Blonde* | 10

GREETERS ALE | *Laguna Beach Brewing Co., Laguna Beach California, Pale Ale* | 10

FOLLOW THE SUN | *Karl Strauss Brewing Co., San Diego Beach California, Pilsner* | 10

ANCHOR STEAM | *Anchor Brewing Co., San Francisco California, Malt* | 10

STELLA ARTOIS | *Belgium, Pilsner* | 10

LAGUNITAS | *Petaluma Brewer, Petaluma California CA IPA* | 10

Domestic by the Bottle

BUD LIGHT | 9

COORS LIGHT | 9

MILLER LIGHT | 9

SIERRA NEVADA | 10

Imported by the Bottle

STELLA ARTOIS | 10

AMSTEL LIGHT | 10

CORONA EXTRA | 10

CORONA LIGHT | 10

HEINEKEN | 10