



Bar Menu

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| Bistro Fries | 5.00 |
| Chipotle Ketchup | |
| New England Clam Chowder | 6.00 |
| Sherry and Thyme | |
| Served in a Freshly Baked Sourdough Bowl | 9.00 |
| Crispy Calamari from the Monterey Bay | 8.50 |
| Served with Dill and Caper Tartar Sauce and Lemon | |
| Schooners' Seafood Platter | 19.50 |
| Oysters on the Half Shell, Grilled Scallops, Bay Shrimp, Poached Sweet Shrimp, Crab Meat, and Pepper Seared Rare Ahi, with Lemon and Cocktail Sauce | |
| Grilled Castroville Artichoke with Warm Crab Dip | 10.00 |
| Lemon and Basil Aioli | |
| Grilled Angus Burger | 11.00 |
| Choice of Cheese, Grilled Onions, Lettuce and Tomato with Chef's Special Sauce | |

WINES

| | | Glass | Bottle |
|---------------------------|--------------------------------|--------------|---------------|
| Sparkling Wine | Domaine Ste. Michelle | 7.00 | 28.00 |
| | Laurent Perrier, France, 187ml | 16.00 | |
| Chardonnay | Estancia, Monterey | 9.00 | 36.00 |
| | Carmel Road, Monterey | 9.00 | 36.00 |
| | Morgan, Santa Lucia Highlands | 13.00 | 50.00 |
| Pinot Grigio | Estancia, Monterey | 8.00 | 32.00 |
| | Laird, Carneros | 10.00 | 38.00 |
| Sauvignon Blanc | Lockwood, Monterey | 8.00 | 32.00 |
| | Ferrari Carano, Sonoma | 9.50 | 37.00 |
| Cabernet Sauvignon | Beaulieu Vineyard, Napa | 9.00 | 36.00 |
| | Rodney Strong, | 14.00 | 56.00 |
| | Alden Vineyards, Napa | | |
| Merlot | Lockwood, Monterey | 8.00 | 32.00 |
| Malbec | Colores Del Sol, Argentina | 9.00 | 36.00 |
| Pinot Noir | Cartlidge & Browne, California | 8.00 | 34.00 |
| | Paraiso, Santa Lucia Highlands | 12.00 | 46.00 |

Please ask your server for our extended wine list

~We are helping to preserve Monterey's water resource. Water served by request only.~



Cocktails

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| The Patio Boss Patron Silver, Citronge, S&S Mix, Grand Marnier Float and Fresh Lime | 13.00 |
| The Natural Ty Ku Asian Citrus Antioxidant Liqueur, Shaken with Club Soda and a Squeeze of Fresh Lime Juice | 9.00 |
| Midship Mojito Cruzan Mango Rum, Soda, Lime Juice, Sugar, Mint and a Sugar Cane Stick | 10.00 |
| Classic Manhattan Knob Creek Bourbon and Sweet Vermouth served Straight Up | 10.00 |
| Island Paradise Cruzan Pineapple, Coconut & Mango Rums, Pineapple and Cranberry Juice | 10.00 |
| Ultimat Luxury Martini Ultimat Vodka served Straight Up in a Classic Martini Glass | 12.00 |
| Pear Lemon Drop Absolut Pear Vodka, Citronge, S&S, Sliced Pear, Rock Candy Stick | 10.00 |
| Mochatini Starbucks Coffee Liqueur, Chocolate Liqueur and Absolut Vanilla Vodka served Straight Up | 10.00 |
| Plum Cosmopolitan Pearl Plum Vodka, Citronge, Pomegranate Juice and Lime | 10.00 |
| Plaza Martini of the Week | 10.00 |

Beer

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| Beers on Tap , 13 oz. / 23 oz. Stella Lager, Widmer Hefeweizen, Big Sur Amber, or Kona "Longboard" Lager | 5.00 / 7.25 |
| Imported Beers & Premium Ales Anchor Steam, Bass Ale, Corona, Heineken, Heineken Light, Guinness Stout, Sierra Nevada, Pilsner Urquell, Amstel Light | 4.75 |
| Domestic Beers Budweiser, Bud Light, Coors Light, Miller Lite, or St. Pauli N.A. | 4.25 |