



Tapas Menu

Served Daily 4:30 p.m. – 10:00 p.m.

Schooners' New England Clam Chowder Our Homemade Chowder made with Sherry, Potatoes, Baby Sea Clams, Celery and Cream	6.00
Monterey Bay Calamari Lemon and Herb Tartar Sauce	7.00
Roasted Castroville Artichoke Coastal Grown, Garlic Parmesan Butter Crusted with Basil Aioli and Lemon Butter	10.00
Wood Fired Flat Bread Pizza Chef's Inspiration, Oak Wood Fired	8.50
Spicy Hot Wings Hot Chili Sauce, Cilantro, Celery Salad and Peanut Sauce	10.00
Tuna Poki Tacos (4) Wasabi Mayonnaise, Ginger, Soy Sauce and Avocado in a Crispy Sesame Taco	8.50
Oysters on the Half Shell Central Coast Oysters, Lemon, Cocktail Sauce	12.00
Steamed Clams Lemon, Carmel Road Chardonnay Lemon Butter Broth Garlic Bread	12.00
Kobe Hamburger Sliders (2) American Cheese with Shredded Lettuce, Secret Sauce, Grilled Onion, Tomato and Fries	12.00
Schooners' Seafood Platter on Ice Central Coast Oysters, Grilled Scallops, Poached Sweet Shrimp, Bay Shrimp, Crab Meat, Peppered Tuna, Cocktail Sauce, Lemon	20.00

Beers

Beers on Tap , 13 oz. / 23 oz. Stella Lager, Widmer Hefeweizen, Big Sur Amber, 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, St. Pauli Non-Alcoholic	4.75
Domestic Beers Budweiser, Bud Light, Coors Light, Miller Lite	4.25

Wines

Please ask your server about our *Wine of the Day*

		Glass	Bottle
Sparkling Wine	Kenwood, Yulupa, California	7.50	30.00
	Mumm, Brut Prestige 187ml	9.00	
	Perrier Jouet, Brut 375ml		32.00
Chardonnay	Estancia, Monterey	9.00	36.00
	Carmel Road, Monterey	10.00	38.00
Pinot Grigio	Estancia, Monterey	8.00	32.00
	Laird, Cold Creek Ranch, Napa	10.00	38.00
Sauvignon Blanc	Lockwood, Monterey	8.00	32.00
	Ferrari-Carano, Sonoma	10.00	37.00
Cabernet Sauvignon	Beringer, Knights Valley, Napa	11.00	44.00
	Rodney Strong, Alden Vineyards, Sonoma	15.00	60.00
Merlot	Lockwood, Monterey	8.00	32.00
	Chateau St. Jean, Sonoma	9.00	36.00
Malbec	Colores Del Sol, Argentina	9.00	36.00
Pinot Noir	Cartlidge & Browne, California	9.00	34.00
	Solaire by R. Mondavi, Santa Lucia	10.00	40.00

Signature Cocktails

<p>Schooners' Award Winning "Patío Boss" Margarita Patron Silver with Citronge, Sweet & Sour and Fresh Lime Juice shaken and served over ice. Perfected with a float of Grand Marnier.</p>	13.00
<p>This aint' your average Bloody Mary! Our very own handcrafted Mary mix with Absolut Peppar Vodka and a squeeze of Fresh Lime. Celery Salt the rim and finish it off with a marinated Banana Pepper, Olive and Celery, and you've got the perfect pick me upper!</p>	12.00
<p>Island Paradise Cruzan Pineapple, Coconut and Mango Rums, Pineapple and Cranberry Juice, served up with Fresh Pineapple.</p>	10.00
<p>Manhattan on the Plaza Wild Turkey "American Honey" shaken with a splash of Kahlua and Sweet Vermouth, served up.</p>	10.00
<p>Ultimat Luxury Lounge Martini Ultimat Vodka served straight up in an ice cold classic Martini glass. Served with Blue Cheese Stuffed Olives.</p>	13.00
<p>Passionfruit Cosmo Skyy Passionfruit Vodka, Citronge, X Rated Passionfruit Liqueur and Fresh Lime Juice shaken and served up.</p>	10.00
<p>The Vista Blue – Acai Spa Collins Acai Vodka and Collins Mix served in a Collins glass with fresh Blueberries.</p>	10.00
<p>Schooners' Specialty Seasonal Mojito Fresh seasonal fruit muddled with Lime and Mint, Premium Rum and Soda.</p>	10.00

Please ask your server for our extended wine list.

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