

## COCKTAILS

Handcrafted Martinis and Highballs

### **Uptown Old Fashioned**

Our take on a classic highball cocktail made with Bulleit Bourbon Whiskey, sugar, and Angostura Bitters. Served on the rocks. Garnished with an orange peel and Bordeaux cherry 12

### **Moscow Mule**

A copper mug filled with gluten-free Tito's Handmade Vodka topped with a spiced ginger beer and fresh-squeezed lime 10

### **Stanford 75**

Our play on a classic 75 made with Brokers Gin, house-made sour mix and finished with Champagne, creating a refreshing and well-balanced cocktail 13

### **Peartini**

The vibrant taste of Grey Goose La Poire Vodka is deliciously balanced with subtly sweet amaretto and house-made sour mix combined to bring you crisp flavors 13

### **Fleur De Lis**

A beautiful balance of gluten-free Tito's Handmade Vodka and St. Germain Elderflower Liqueur which brings out the fresh flavors of tropical fruit 13

### **Elite Margarita**

A refreshing blend of Milagro Silver Tequila, Cointreau and Grand Marnier. Made with house-made sour mix infused with agave nectar 13

## STARTERS

- Iron Skillet Cornbread** 6
- House or Caesar Salad** 8
- Chicken Tenders** 10
- Fiesta Eggrolls** 14
- Spinach & Artichoke Dip** 15
- Tortilla Soup** 8

## SIDES

- Cole Slaw** 6
- Green Beans** 6
- Spinach** 6
- Mashed Potatoes** 6
- Bacon Mac & Cheese** 8

## DESSERTS

- Key Lime Pie** 8
- Bread Pudding** 8

# STANFORD

KITCHEN

## BURGERS & SANDWICHES

### **"The Stanford" Cheeseburger\***

Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, lettuce, tomato, onions, bread & butter pickles, mustard, and mayonnaise on a toasted sesame seed bun. Served with French fries 15<sup>50</sup>

### **Crispy Chicken**

Buttermilk chicken breast, topped with cole slaw, Swiss cheese, tomatoes, and mayonnaise on a brioche baguette. Served with French fries 16<sup>50</sup>

### **The Impossible Burger**

Hardwood grilled, plant based patty, topped with pepper Jack cheese, mustard, mayonnaise, lettuce, tomato, onions, and bread & butter pickles. Served on a toasted sesame seed bun 18<sup>50</sup>

### **California Burger**

Hardwood grilled Angus Beef topped with Dill Havarti, 1000 Island Dressing, avocado, dressed arugula, tomatoes and onions. Served with French Fries 15<sup>50</sup>

## SALADS

### **Club Salad**

Crispy chicken, mixed greens, tomato, avocado, Smokehouse bacon, Monterey Jack and cheddar cheese, croutons, and honey chipotle dressing 16<sup>50</sup>

### **Rotisserie Chicken Salad**

Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, carrots, Monterey Jack, avocado, corn tortilla strips, chipotle-blue dressing and BBQ sauce 17<sup>50</sup>

### **Caesar Salad**

Fresh Romain, cornbread croutons, and julian red peppers, all tossed in our housemade cesar dressing and topped with grated parmesan cheese. 11 Add Chicken 4

## ENTRÉE PLATES

### **"Our Specialties"**

#### **Wood-Fired Rotisserie Chicken**

Slow-roasted to bring you maximum flavor. Served with mashed potatoes and green beans 19<sup>50</sup>

#### **Danish Barbeque Pork Ribs**

Slow cooked and fall-off-the-bone tender, with french fries and coleslaw 27<sup>50</sup>

### **Chicken Pot Pie**

Traditional pastry crust filled with rotisserie chicken, carrots, peas, and potatoes 15<sup>50</sup>

### **Rattlesnake Pasta**

Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms and lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked mozzarella cheese and chopped cilantro 17<sup>50</sup>

### **Hardwood Grilled Salmon\***

Hand filleted in-house, with house-made Chef's dressing and mashed potatoes 27<sup>50</sup>

### **Hickory Grilled Tenderloin Filet\***

Hand-cut tenderloin steak, gorgonzola bleu cheese butter and cabernet sauce. Served with mashed potatoes and sautéed spinach 35<sup>50</sup>



*All our beef is hand selected, aged, and hand cut by Halpern's Steak*

*Stanford Kitchen proudly serves only Halpern's beef*

Asterisk (\*) marked items may be cooked to order. Consuming raw or under cooked meats & seafood may increase your risk of food-borne illness. Please inform your server of any food allergies.

**Patio Menu**