

THE FILLMORE

GOAT CHEESE & BUTTERNUT SALAD

BABY WINTER LETTUCES, ROASTED BUTTERNUT SQUASH SALAD, CABACOU GOAT CHEESE, TOASTY FOCACCIA, PEPITAS & SATSUMA VINAIGRETTE

\$10

QUESO FUNDIDO

A BLEND OF MELTED CHEESES, PEPPERS, ONIONS, WITH SALSA, GUACAMOLE & TORTILLA CHIPS

\$11

CHEDDAR-PEPPERJACK QUESADILLA

WITH PICKLED CABBAGE, TAJIN & CREMA

\$6

ADD CHIPOTLE-BRAISED CHICKEN

\$2

SUNSET DISTRICT GARLIC NOODLES

SHRIMP OR CHICKEN SKEWERS OVER VIETNAMESE STREET STYLE WHEAT NOODLES WITH GREEN ONION & LEMONGRASS

(VEGETARIAN AVAILABLE WITH NO FISH SAUCE & SUB TEMPEH UPON REQUEST)

\$12

SPICY ANDOUILLE SAUSAGE

BACON MARMALADE, SWEET PEPPER, CABBAGE & SAUERKRAUT ON DEMI-BAGUETTE

\$9

TACO OF THE DAY

TWO CHIPOTLE-BRAISED CHICKEN TACOS WITH CABBAGE, SOUR CREAM, CILANTRO & LIME

\$9

ADD FIRE ROASTED SALSA & GUACAMOLE

\$2

MUFFULETTA SANDWICH

MOLINARI SALAMI, COPPA, TOSCANO, ROSEMARY HAM, PROVOLONE W/OLIVE SALAD ON PANORAMA TUSCAN BREAD

\$12

DIESTEL TURKEY BURGER

CHEDDAR CHEESE, GUACAMOLE, LETTUCE, TOMATO, CHIPOTLE AIOLI, BRIOCHE BUN, KETTLE CHIPS

THE IMPOSSIBLE BURGER (VEGAN)

GUACAMOLE, LETTUCE, TOMATO, CHIPOTLE AIOLI, BRIOCHE BUN, KETTLE CHIPS

THE FILLMORE BURGER

1/3LB PACIFIC PASTURES GRASS FED BEEF BURGER, CHEDDAR CHEESE, TOMATO MARMALADE, HORSERADISH AIOLI ON A BRIOCHE BUN, KETTLE CHIPS

\$13

SOMETHING SWEET

FRESH BAKED CHOCOLATE CHIP COOKIE - \$2

IT'S IT ICE CREAM SANDWICH -\$4

WINE MENU

SPARKLING

HOUSE SPARKLING ... \$8 / \$32
GLORIA FERRER BRUT ... \$10 / \$50
VEUVE CLICQUOT YELLOW LABEL ... \$150 BOTTLE ONLY

WHITE

HOUSE CHARDONNAY ... \$8 / \$32
PEPI PINOT GRIGIO ... \$9 / \$36
JOEL GOTT SAUVIGNON BLANC ... \$10 / \$40
LA FOLLETTE CHARDONNAY... \$18 / \$72
FILLMORE WEST VINEYARDS, LOS CARNEROS ROSÉ OF PINOT NOIR ... \$10 / \$40

RED

HOUSE CABERNET SAUVIGNON ... \$8 / \$32
TRINITY OAKS PINOT NOIR ... \$10 / \$40
MEOMI PINOT NOIR ... \$12 / \$48
FILLMORE WEST VINEYARDS, LOS CARNEROS PINOT NOIR ... \$17 / \$68
HESS / ALLOMI VINYARD, NAPA CABERNET SAUVIGNON ... \$19 / \$76

POSTER ROOM SPECIALTY COCKTAIL MENU

MOSCOW MULE ... \$11.00

SKYY VODKA, FRESH LIME JUICE, GINGER BEER

CHANDELIER ... \$12.00

KETEL ONE VODKA, ELDERFLOWER LIQUEUR,
SAGE SYRUP, LEMON JUICE, LEMON PEEL

BASIL GIMLET ... \$11.00

BEEFEATER GIN, BASIL SYRUP, FRESH LIME JUICE

DARK AND STORMY ... \$11.00

KRAKEN BLACK SPICED RUM, FRESH LIME JUICE, GINGER BEER

SAZERAC ... \$13.00

BULLEIT 95 RYE WHISKEY, PEYCHAUD'S BITTERS,
SUGAR, ST. GEORGE ABSINTHE, UP WITH A TWIST

MANHATTAN ... \$12.00

TEMPLETON RYE WHISKEY, CARPANO SWEET VERMOUTH, BITTERS, MARASCHINO CHERRY

MARGARITA CALIENTE ... \$12.00

EL JIMADOR BLANCO, LIME JUICE, AGAVE NECTAR, SERRANO CHILIES, CILANTRO

PALOMA PICANTE ... \$13.00

JOVEN MEZCAL, FRESH GRAPEFRUIT JUICE,
SERRANO SYRUP, JALAPENO