

LTD BAR & GRILL



THIRSTY?



NON-ALCOHOLIC/MOCKTAIL

SODA/JUICE/ ENERGY DRINKS – 3

Cola, Diet Cola, Lemon-Lime, Ginger Beer, Grapefruit Soda, Tonic, Lemonade, Orange, Cranberry, Pineapple, Unsweet Tea, RedBull

HOT DRINKS – 4-5

Coffee, Hot Cocoa, Green Tea

N/A LEMONCELLO OR APEROL SPRITZ – 11

Your Choice of Spritz Del Conte Lemoncello or Classico w/ soda

N/A RITUAL PALOMA – 11

Ritual N/A Tequila, Sparkling Grapefruit juice, lime juice

LAVENDER LEMONADE – 7

Lemonade, lavender syrup, soda water, lemon wedge garnish

STRAWBERRY SPRITZ – 7

Lemonade, soda water, strawberry puree, lemon wedge garnish

N/A BEER – 7

Athletic Brewing, Michelob Ultra Zero

N/A RED WINE – 9

HOUSE COCKTAILS



SPICED PEAR SIDECAR – 15

Hennessy VS, St. George Spiced Pear Liqueur, Lemon, Sugar rim

RUMCHATA COLD BREW – 14

Ketel One, Rumchata, fresh cold brew

K-1 NITRO ESPRESSO MARTINI – 14

Ketel One, Mr. Black coffee liqueur, fresh cold brew

PURPLE LEMON DROP – 13

Empress Indigo Gin, Lavender, orange liqueur, lemon, sugar rim

HOODWINKED – 14

Union Mezcal, Aperol, pineapple juice, lemon, agave, salt rim

SPICY POMEGRANATE MARGARITA – 14

Jalapeno infused blanco tequila, orange liqueur, lime juice, pomegranate juice, tajin rim

FUNKY PALOMA – 13

Hornitos Blanco, Sparkling Grapefruit juice, lime juice, tajin rim

PUMPKIN SPICE OLD FASHION–14 (SEASONAL)

Bulleit Rye Whiskey, Pumpkin spice, bitters, orange, cinnamon

APPLE CIDER MULE – 14 (SEASONAL)

Ketel One Vodka, Apple Cider, Ginger Beer, Lime

PEANUT BUTTER HOT COCO – 13 (SEASONAL)

Screwball Peanut Butter Whiskey, coco mix, whip cream

JACK'S COMBO – 15

Shot of Hornitos Reposado w/ pint of Pacifico

EDDIE'S COMBO – 13

Shot of Crown w/ Rainier tallboy

WINE/CHAMPAGNE

RED – 10 45

Cabernet Sauvignon, Rotating Red Blend

WHITE – 10 45

Sauvignon Blanc, Pinot Gris

CHAMPAGNE [BRUT OR ROSE] – 10 50

MIMOSA TOWER [2 BOTTLES] – 85

Choice of Juice: Orange, Pineapple, Cranberry, or Mix them!

TALLBOYS/BOTTLES

TALL BOYS/CANS – 6 TO 8.50

Rainier, Miller Lite, Tecate, Offset Cider, Twisted tea

BOTTLES – 6.50 TO 7.50

Bud Light, Corona, Modelo Especial, Coors Banquet

HARD SELTZER TALL BOYS – 7 TO 10

White Claw, High Noon, 196 Seltzer (Ask about rotating flavors)

DRAFT

GLASS SIZES: SCHOONERS, PINTS, STEINS, PITCHERS, TOWERS
(PRICES BELOW ARE PINTS)

ROTATING COCKTAIL ON TAP – 13

ABV: 8%

COORS LIGHT – 7

ABV: 4.2%

PACIFICO MEXICAN LAGER – 7.75

ABV: 4.4%

MANNY'S [PALE ALE] – 8

ABV: 5.4%

BODHIZAF A [IPA] – 8

ABV: 6.9%

KONA BIG WAVE GOLDEN ALE – 8

ABV: 4.4%

OFFSET DRY CIDER – 8.50

ABV: 6.5%

GUINNESS STOUT – 8

ABV: 7.5%

ROTATING HAZY IPA – 8

ABV: 6% – 8%

ROTATING PILSNER – 8

ABV: 4% – 5%

ROTATING WHEAT/HEFE – 8

ABV: 5% – 6%

ROTATING AMBER/RED – 8

ABV: 5% – 6%

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HUNGRY?



2018

STARTERS

BASKET OF POTATOES – 6

Basket of shoestring fries.
[Sub tots or sweet potato: \$2]

CHIPS & PICO OR GUAC – 8

Corn tortilla chips /w choice of freshly made guac or Pico

FRIED CAULIFLOWER – 12

Lightly battered cauliflower served /w sweet chili dipping sauce [Add: Tossed in Signature Sauce or Buffalo – 2]

ROASTED BRUSSELS SPROUTS – 13

Roasted Brussels sprouts tossed with salt & lemon pepper

EGG ROLLS [4] – 7

Fried veggie rolls /w sweet chili dipping sauce

MOZZARELLA STICKS [6] – 12

Thick-batter mozzarella sticks /w marinara dipping sauce

POTSTICKERS [8] – 9

Chicken & veggie dumplings, fried and served with sweet chili soy sauce

COCONUT SHRIMP [6] – 12

Coconut-battered butterfly shrimp served /w sweet chili

QUESADILLA – 12

Grilled flour tortilla, stuffed /w mixed cheese and side of Pico & sour cream.

[Add: Guac – \$2 Chicken/Steak – \$4]

NACHO – 14

Mountain of corn tortilla chips topped /w queso, black olives, jalapenos, Pico de Gallo, guac & sour cream

[Add: Chicken/Steak – 4 Shrimp – 5]

TOTCHOS – 15

Tater tots topped /w queso, black olives, Pico, jalapenos, guac & sour cream

[Add: Chicken/Steak – 4 Shrimp – 5]

LTD WINGS – 8PC: 15 14PC: 25

Marinated wings, deep fried and tossed in your choice of sauce. Side of veggie sticks & ranch sauce

[Sauces: BBQ, Buffalo, Korean Style, Mango Habanero, Garlic Parm]

PARTY PLATTER – 40

Egg rolls (6), mozzarella sticks (6), potstickers (8), wings (8), fries & veggies /w an assortment of dipping sauces

[Wing Sauce: BBQ, Buffalo, Garlic Parm, Korean Style, Mango Habanero] [Sub Tots or Sweet Potato Fries + \$2]

SALAD



[Add: Chicken breast, Steak strips, Shrimp + \$5]

[Dressing: Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Ranch]

HOUSE SALAD – 11

Spring mix tossed /w bacon bits, mixed cheese, tomatoes & seasoned croutons

CAESAR SALAD – 11

Diced romaine lettuce tossed /w parmesan cheese, seasoned croutons and Caesar dressing

TACOS



36TH STREET TACO – 5

Carne asada, cilantro, onions on corn tortilla

TACO DE POLLO – 4.5

Marinated chicken breast, cilantro, onions on corn tortilla

TACO AL PASTOR – 4.5

Marinated pork, cilantro, onion, pineapple bits on corn tortilla

TACO DE CAMARONES – 5.5

Grilled shrimp, cilantro, onions, Pico de Gallo on corn tortilla

TROPIC TACO – 6

Fried cod, slaw, Pico de Gallo, & chipotle mayo on a flour tortilla

TACO DE CARNITAS – 5

Carnitas, cilantro, onions on corn tortilla

PASTA



SPAGHETTI BOLOGNESE – 15

Spaghetti sautéed with a meaty Bolognese sauce

CHICKEN FETTUCCINI – 17

Seasoned grilled chicken breast served over a bed of fettuccini pasta and a creamy white alfredo sauce

DESSERTS



SKILLET COOKIE – 12

[WARNING: Skillet will be HOT!!! Allow 20 minutes to cook]

House-made chunky chocolate chip cookie, served on a hot cast-iron skillet, topped with local vanilla ice cream and whipped cream

CHURROS – 9

Fried fritters /w cinnamon sugar, chocolate syrup and vanilla ice cream

CHEESECAKE – 10

Fresh-baked homemade cheesecake from the boss himself. With a thick crust (who else loves crust?) and a firm cheesecake, this is a slice of creamy heaven.

CHUNKY CHOCO BROWNIE – 10

Freshly baked Ghirardelli chocolate chip brownies topped with vanilla ice cream.



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STILL HUNGRY?



HAPPY HOUR
MON-FRI: 4PM – 6PM
[FOOD & DRINKS]

HAPPY HOUR FOOD

FREMONT BURGER – 10
[Fries incl. Sub: Tots or Sweet Potato: \$2]

LTD WINGS [6] – 10
[Choice of: BBQ, Buffalo, Garlic Parm, Korean Style, Mango Hab]

NACHOS – 9
[Add Chicken or Steak: \$4]

TOTCHOS – 10
[Add Chicken or Steak: \$4]

QUESADILLA – 8
[Add Chicken or Steak: \$4]

FRIED CAULIFLOWER – 8

COCONUT SHRIMP [5] – 9

CAESAR SALAD – 7
[Add Chicken Breast: \$5]

GRILLED CHEESE – 7
[Fries Incl. Sub: Tots or Sweet Potato: \$2]

POTSTICKERS [6] – 6

EGG ROLLS [3] – 5

TACO DE POLLO [3] – 11

HAPPY HOUR DRINKS

WELL DRINKS – 7

DRAFT BEERS – 6.5

SELECTED TALL BOYS – 5

RED/WHITE WINE – 7

BOILERMAKER – 12
[Shot of Crown & Rainier Tall Boy]



MAINS



[FRIES INCLUDED. SUB: TATOR TOTS, SWEET POTATO FRIES OR SALAD: +\$2]
[EXTRA SIDE SAUCE: RANCH, BUFFALO, BBQ, TARTER, BLUE CHEESE, HONEY MUSTARD, CHIPOTLE MAYO + \$ 0.25]

FREMONT BURGER – 14
6oz Angus beef patty, American cheese /w lettuce, tomato, pickle, white onion, and mayo.
[Add bacon, large grilled onions, guacamole or avocado: \$2 each]

TROLL BURGER – 18
6oz Angus beef patty, bacon, fried egg, guacamole, lettuce, tomato and chipotle mayo, cheddar cheese.

CHIPOTLE CHICKEN BURGER – 16
Grilled Chicken breast, lettuce, tomato, pickle, chipotle mayo, pepper jack cheese.
[Add bacon, guacamole, or avocado: \$2]

FRIED CHICKEN BURGER – 16
Deep-fried breaded chicken breast, pepper jack cheese, honey mustard coleslaw, pickles.
[Add bacon, guacamole or avocado: \$2]

SALMON BURGER – 18
Grilled salmon patty, spring mix, honey mustard, garlic aioli, pepper jack cheese on a brioche bun.

BLTA CROISSANT – 15
Bacon, lettuce, tomato, avocado and garlic aioli on croissant
[Add American, cheddar, pepper jack: \$1]
[Add Grilled or Fried Chicken: \$7]

CHICKEN CAESAR WRAP – 16
Grilled diced chicken breast, romaine, parmesan cheese, Caesar dressing, wrapped in a jumbo flour tortilla.

THE BURRITO OR BURRITO BOWL – 15
Choice of protein, lettuce, pico de gallo, cheese, black beans, rice wrapped in a flour tortilla. Or make it a bowl!
[Protein: chicken, al pastor, or Steak. Shrimp +\$2]

GRILLED CHEESE – 12
Melted cheese between toasted sourdough bread

CHICKEN CHUNKS – 13
Eight pieces of lightly battered & fried chicken chunks with a side of fries [Add: Tossed in Signature Sauce - \$2]

CHICKEN STRIPS – 17
Three large strips of fried chicken breast with a side of fries
[Sauces: Ranch, Bleu Chz, Honey Mustard, Buffalo, or BBQ]

FISH & CHIPS – 18
Three strips of beer battered cod with a side of fries.
[Sauces: Tartar, Ranch, Bleu Chz, Honey Mustard or BBQ]



BRUNCH



[SAT & SUN: 10AM – 2PM]

EMERALD SCRAMBLE – 16
Eggs, avocado, tomatoes, bell peppers, mushrooms and onions, topped with mixed cheese and a side of hash browns & sourdough toast.
[Add: Bacon or Sausage: \$2]

LTD SCRAMBLE – 16
Eggs, bacon, sausage, and mushrooms topped with mixed cheese and side of hash brown & toast, side of Sourdough toast.
[Add: Avocado \$2]

TWO EGG BREAKFAST – 15
Two eggs any style, hash brown and sourdough toast. Choice of bacon or sausage.

BREAKFAST TACOS – 14
Three tacos filled with egg, beans, cheese and pico de gallo on a flour tortilla
[Add: Bacon \$2 / Avocado \$2]

BREAKFAST BURRITO – 16
Eggs, potatoes, sausage, mixed cheese, pico de gallo and a side of sour cream wrapped in a jumbo flour tortilla with a side of fries
[Add: Bacon \$2 / Avocado \$2]

BREAKFAST CROISSANT – 15
Scrambled Eggs, bacon, cheddar cheese on croissant with a side of fries
[Add: Avocado \$2]

SIDES

HASHBROWN – 4

ONE EGG – 2

AVOCADO – 4

SAUSAGE LINK [2] – 3

BACON STRIP [3] – 4

PICO DE GALLO – 1.5

TOAST [W/SD] – 2

CROISSANT – 4

