

The Grille @ Cinnabar Hills Golf Club



Appetizers

- Chips & House Made Salsa |\$3
- Basket of Fries |\$7
- Chicken Tenders & Fries |\$8
- Basket of Sweet Potato Fries|\$8
- Crispy Onion Rings with Secret Sauce |\$8
- Kabocha Squash Fall-afal Lettuce Cups (Veg)|\$11
- Bavarian Pretzel Sticks with Honey Whole Grain Mustard |\$12
- Potato Skins for the Win |\$12
- Zesty Lemon Artichoke Dip| \$13
- Buffalo Chicken Wings |\$14
- Another Level Short Rib Notch-os|\$15

Sandwiches

Served with your choice of fries, sweet potato fries, seasonal fruit or broccoli salad

- Sweet & Savory Grilled Cheese |\$13**
Aged White Cheddar| Apple Bacon Jam| White Pullman Bread
- Hot Pastrami |\$16**
NY Beef Pastrami| Bread & Butter Pickles| Swiss Cheese| Deli Mustard| Toasted Rye Bread
- California Turkey Club |\$16**
Turkey Breast| Butter Lettuce| Heirloom Tomato| Avocado| Cheddar Cheese| Bacon| Garlic Aioli |Thick Cut Sourdough Bread
- The Chunky Tuna |\$16**
Tuna Salad| Butter Lettuce| Heirloom Tomato| Aioli| 9-Grain Wheat Bread
- Chef Daniel's Thanksgiving Sandwich|\$17**
House Roasted Turkey| Cranberry Aioli| Brie Cheese| Herb Stuffing| Dijon Mustard| Ciabatta Bread

Artisanal Fig & Coppa Sandwich |\$16
Spicy Coppa| Mission Fig| Wild Arugula| Cashew Romesco| Manchego Cheese| Sweet Baguette

Roasted Cauliflower Banh Mi |\$15
Roasted Cauliflower| Mushroom Pate| Pickled Vegetables| Cilantro| Jalapeno| Hoisin| Sriracha Mayo| Sweet Baguette (Veg)

Soup & Chili

- Smokey Diestel Farms Turkey Chili |\$10**
Creamy Maple Glazed Corn Bread Topped| Zesty Sour Cream| Avocado| Cilantro
- Pho-nomenal Short Rib Pho |\$12**
Short Ribs| Shaved Red Onion| Herb Salad| Rice Noodle| Limes| Jalapeno

Salads

- Fall Harvest Salad |\$13**
Organic Mixed Greens| Pumpkin Seed Brittle| Mint| Fennel| Red Onion| Red Flame Grapes| Point Reyes Blue Cheese| Spiced Cider Vinaigrette
****Add Chicken|\$4 or Shrimp|\$5**
- Farmer's Salad |\$13**
Romaine Lettuce| Avocado| Grape Tomatoes| Wild Arugula| Corn| Radish| Egg| Cucumber| Croutons| Chipotle Caesar Dressing
****Add Chicken|\$4 or Shrimp|\$5**
- Autumn Salmon Salad |\$18**
Organic Mixed Greens| Herb Roasted Salmon| Green Onions| Green Beans| Mission Figs| Red Onions| Roasted Brussel Sprouts| Tomato | Roasted Shallot Dressing

From the Grill

Served with your choice of fries, sweet potato fries, seasonal fruit or broccoli salad

- Cinnabar Hamburger |\$13**
100% Angus Beef Burger| Butter Lettuce| Red Onion| Heirloom Tomato| Dill Pickles| Aioli| Brioche Bun ****Add Cheese \$2 Extra**
- Smokehouse Rodeo Burger |\$17**
100% Angus Beef Burger| Beer Battered Onion Ring| Cheddar Cheese| Bacon| AI Aioli | Hawks Signature BBQ Sauce| Brioche Bun
- Jammin Fall Burger |\$17**
100% Angus Beef Burger| Apple Bacon Jam| White Cheddar| Caramelized Onion| Deli Mustard | Aioli| Brioche Bun
- The Birdie |\$17**
Grilled Chicken Breast| Wild Arugula| Heirloom Tomato| Pepper Jack Cheese| Jalapeno Pesto Aioli| Brioche Bun

Personal Pizzas (8 inch)

- Capicola & Figs |\$14**
Spicy Capicola| Mission Figs| Laura Chenel Goat Cheese| Wild Arugula| Provolone Cheese| Balsamic Drizzle
- Spinach, Artichoke & Grilled Chicken |\$14** Grilled Chicken| Spinach & Artichoke Dip| Lemon Zest| Mozzarella & Provolone Cheese
- Cheese |\$10**
- Pepperoni |\$11**

Sweet Desserts

- Chocolate "Wolf" Cake |\$10**
Chocolate Cake| Praline Pecan Sauce| Whipped Cream| Chocolate Shavings

Cocktails

Pumpkin Spice White Russian |\$9

Vanilla Vodka, Kahlua, Pumpkin Spice Liqueur & Half and Half

Bourbon Cider Punch |\$10

Bourbon, Thyme Simple Syrup, Lemon Juice & Apple Cider

Harvest Mule |\$10

Caramel Vodka, Lime Juice, Ginger Beer, Apple Cider & Lime Juice

Sweet Georgia Peach |\$10

Bourbon, Peach Puree, Lemon Juice & Mint

Apple Cider Old Fashioned |\$10

Bourbon, Apple Cider, Brown Sugar & Bitters

Non-Alcoholic

Coffee Tea | \$3.50

Soda & Iced Tea |\$3.50

Coke | Diet Coke | Sprite | Ginger Ale | Root Beer | Mr. Pibb | Lemonade | Iced Tea

Bottled Water |\$3.50

Bottled Pellegrino |\$4.50

Strawberry Lemonade |\$4

Red Bull |\$5

Regular or Sugar Free

Wine

Joel Gott

Sauvignon Blanc
\$10/\$39

La Crema

Sonoma Coast Chardonnay
\$13/\$51

Canyon Road

Chardonnay | Cabernet | Pinot Noir
\$7/\$27

Bargetto

Chardonnay | Rose
Pino Grigio | Merlot
\$9/\$35

Kenwood Yulupa

Sparkling Wine
\$9/\$39

Vina Robles

Paso Robles Cabernet
\$11/\$43

Pessimist

Paso Robles Red Blend
\$12/\$47

MacMurray Estate

Russian River
Pinot Noir
\$13/\$51

Beer

Draught

Space Dust
Mango Cart
Modelo
Sierra Nevada
Stella Artois
Michelob Ultra

Bottled

Angry Orchard
Corona Premier
Budweiser
Michelob Ultra
Coors Light
Clausthaler (Non-Alcoholic)

****Sales Tax and Gratuity Not Included****

Cinnabar Hills To-Go Menu

Place your order Monday – Thursday by Noon and Pick Up Friday/Saturday/Sunday

Some availability for same day purchases...please ask!

Individual Chicken Pot Pie (Frozen) |\$10

Tender Chicken Breast in a Cream Sauce with Carrots and Celery Topped with a Flaky Pastry

Turkey or Ham Sub (6 inch) |\$12

Choice of Wheat or White Bread. Comes with Lettuce, Tomato, Onion, Mayo & Mustard Packets. Choice of Swiss, Cheddar, Pepper Jack or American Cheese and served with Potato or BBQ Chips

Take Home Pizza Kit 18" (Serves 2-3) |\$22

Comes with Pizza Dough, Sauce and Mozzarella Cheese.

Additional Toppings \$1 each: Pepperoni, Sausage, Peppers, Mushrooms, Olives and Onions

Mia's Meat Lasagna (Frozen Serves 5-6) |\$30

Our Signature Beef and Pork Bolognese Sauce Layered with Ricotta, Mozzarella and Parmesan Cheese

Tri Tip, Potatoes and Corn |\$40

Tri Tip (uncooked, approx. 2lbs.) Marinated in a Montreal Blend of House Herbs & Spices; Served with Herbed Potatoes and Corn Wheels