

STARTERS

Homemade Garlic Fries with sea salt & parsley. 7.95

Onion Strings - Served with chipotle ketchup. 7.50

Seasoned Curly Fries – Served with ranch. 6.75

NEW! **Freshly Made Dips** – Warm crispy tri-colored tortilla chips served with your choice of creamy spinach artichoke or spicy bean fundido. 7.50

Zucchini in a Basket – Served with ranch. 7.75

Coconut Prawn Skewers – Crispy coconut battered prawns, served with an apricot chili sauce. 8.25

Fried Calamari – Served with a side of fresh basil-lemon aioli & a wedge of lemon. 8.75

Crab Cakes – Two breaded crab cakes served with our spicy cocktail sauce & a lemon wedge. 7.75

Beer Battered Mushrooms – Served with ranch. 8.50

Deep Fried Mozzarella Sticks – Served with marinara sauce or ranch dressing. 7.50

Pot Stickers – Six pork filled pot stickers served with teriyaki wasabi sauce. 7.50

Potato Wedges – Golden fried wedges covered with jack & cheddar cheese, topped with guacamole, salsa & sour cream (add bacon for 1.00). 8.75

Chicken Wings – Crispy chicken wings. Choose from BBQ, Teriyaki, and **Buffalo** sauce. Served with ranch or bleu cheese on request. 8.95 (add celery for 0.25)

NEW! **Irish Spring Rolls** – House made corned beef, roasted potatoes, carrots and cabbage in a crispy spring roll wrapper served with 1000 island or spicy mustard. 8.25

Super Nachos – Your choice of spicy ground beef, seasoned chicken, or Yucatan pork topped with jalapeño peppers, jack & cheddar cheese, guacamole, salsa and sour cream. 10.95

Blazing Popcorn Shrimp – Crispy fried shrimp served with our spicy cocktail sauce. 7.95

Quesadilla Ranchero – A 14" flour tortilla prepared on the flat top and filled with jack & cheddar cheese, green onions, black olives and topped with jalapeño-corn salsa. Served with guacamole, salsa and sour cream. Cheese 9.25 Add chicken, beef or pork...10.95

Appetizer Combo Platter – Can't decide? Try tasting a few of our favorites: Mozzarella sticks, onion strings, Irish spring rolls, fried zucchini, calamari rings & chilled vegetables served with ranch dip. (No substitutions) 15.95



SOUP & SALAD

All soups & salads are served with French bread upon request. Salads come with your choice of Thousand Island, Ranch, BBQ Ranch, Chipotle Ranch, Bleu Cheese, Italian, Oriental, Raspberry or Balsamic Vinaigrette, Honey Mustard with Poppy Seed or our NEW Pomegranate Vinaigrette.

Large House Salad 8.25 **Add Grilled Chicken** 2.50

Homemade Daily Soup or Minestrone

Cup 3.95 Bowl 6.50

Homemade Soup and Salad. 10.50

Caesar Salad 9.25 **Add Grilled Chicken** 2.50

Taco Salad – Chicken or Beef – A large flour tortilla shell deep-fried and served with refried beans covered with shredded lettuce then topped with jack & cheddar cheese, sour cream, guacamole & salsa. 9.25

Salmon BLT Salad – Grilled Atlantic salmon served over a bed of mixed greens with scallions, bacon, tomato, cucumbers, and feta cheese. Served with a lemon dill vinaigrette. 13.95

Spicy Fiesta Salad – Mixed greens with jack & cheddar cheese, tomatoes, avocado, cucumbers, corn salsa and black beans, topped with Cajun chicken and crispy tortilla chips. Served with a spicy chipotle ranch. 10.95

NEW! **Winter Salad** – Mixed greens with cranberries, candied walnuts, jerk blackened chicken, bleu cheese crumbles, pears and shaved red onion. Served with a pomegranate vinaigrette. 10.95

Sorry, we do not accept checks. ATM machine is located at the end of the bar! There is an 18% Gratuity Tip included with parties of 8 or more.

Cobb Salad – Diced turkey breast, sliced egg, avocado, bacon, bleu cheese crumbles, onion, cucumbers, and tomatoes over mixed greens. 10.95

Substitute Bay Shrimp for Turkey for \$2 more!

BBQ Chicken Salad – Mixed greens tossed with bleu cheese crumbles, Cajun nuts, sweet corn, tomato wedges, cucumbers, apple slices and shaved red onion, topped with BBQ glazed chicken breast. Served with a BBQ ranch dressing. 10.95

Spinach Salad – Fresh mix of spinach leaves and romaine lettuce, candied walnuts, red onions, feta cheese, mandarin orange wedges, chopped bacon, sliced egg, and dried cranberries. Served with a raspberry vinaigrette. 10.75

Beef & Bleu Salad – Rib eye strips sautéed with red onions, and red & green bell peppers over fresh greens, with avocado, tomatoes, cucumbers, and bleu cheese crumbles. Served with a balsamic vinaigrette. 12.95

Oriental Chicken Salad – Crispy fried chicken strips with bean sprouts, crunchy rice noodles, scallions, tomatoes and cucumbers served over shredded iceberg lettuce with Oriental sesame dressing. 10.50

Turn ANY salad into a wrap for the same price!

ENTREES



All our beef is 100% corn fed, aged Choice Black Angus Beef. All entrées and pastas come with your choice of soup or salad.
½ Orders of Pastas Available for a 25% discounted price



Winter Comfort Menu

All comfort dinners come with choice of soup or salad and French bread.

NEW! Bacon Wrapped Meatloaf – Black Angus beef seasoned and wrapped with apple wood smoked bacon, then covered with roasted shallot gravy, served with garlic mashed potatoes and sautéed sweet corn. 14.95

NEW! Country Style Beef Stew – Big chunks of beef tenderloin simmered with winter vegetables, potatoes and fresh thyme, served on a bed of garlic mashed potatoes. 14.95

NEW! Jalapeño Mac n' Cheese – Elbow macaroni tossed with pancetta and blackened chicken breast in a spicy five cheese jalapeño sauce. 14.95

Char Broiled Rib Eye – A 14oz Rib Eye steak topped with a chipotle, shallot & basil butter. Served with a baked potato and sautéed sweet corn. 18.95

Chicken Brie – A plump 10oz Petaluma chicken breast topped with sautéed mushrooms and fresh spinach in a creamy brie cheese sauce. Served with garlic mashed potatoes, green beans with bacon and caramelized onions. 16.95

NEW! Tuscan Chicken – A 10oz Grilled Petaluma chicken breast covered with roasted peppers, shallots, pancetta and fresh thyme served with creamy bleu cheese potatoes and grilled winter vegetables. 15.50

NEW! Salmon Fresco – An 8oz Black pepper rubbed salmon grilled then topped with a sauce of lemon, tomatoes, Kenwood Chardonnay, fresh basil and parsley. Served with creamy bleu cheese mashed potatoes, green beans with bacon and caramelized onions. 16.95

Apricot Salmon Filet – An 8oz Fresh salmon filet pan seared and topped with an apricot chili sauce. Served with rice pilaf and grilled winter vegetables. 16.95

NEW! Cajun Prawn Scampi – Eight prawns sautéed with garlic butter, Lost Coast Great White beer, lemon, Cajun spices and fresh basil, served with rice pilaf and green beans with bacon and caramelized onions. 16.95

Pesto Penne Pasta – Penne style pasta tossed with grilled chicken, fresh garlic, broccoli florets, and roasted red bell peppers in a creamy pesto sauce. 15.95

Fettuccini Alfredo – Fettuccini pasta served in a rich creamy Alfredo sauce. 12.95
(Add grilled chicken for 2.50 or prawns for 4.95)

PUB FAVORITES

McNear's Famous Fish 'n' Chips – Three pieces of Cod, beer-battered and deep fried, served with coleslaw, tartar sauce, & fries. 13.50



Prawns & Chips – Five beer battered prawns served with coleslaw, cocktail sauce and fries. 13.50

Fish Fry Combo – Two pieces of McNear's fish & chips and three beer battered prawns served with coleslaw and tartar or cocktail sauce. 14.95

Chicken Tenders in a Basket – Five chicken tenders served with ranch dressing and fries. 8.95

"Belt & A Brew" Chili – Our award winning meaty chili made with tender beef, chorizo, Jameson's Irish Whiskey (the belt), Guinness Stout (the brew). Topped with sour cream, jack & cheddar cheese, diced onions and served with a jalapeño corn muffin. 8.75

Shepard's Pie – A hearty blend of seasoned ground beef, lamb, peas and carrots in a brown gravy, then topped with mashed potatoes and baked until golden brown. Served with green beans. 10.95

Giant Stuffed Potato – A baked potato stuffed with melted jack & cheddar cheese. Served with sour cream, chives & bacon. 6.95

Add Pork, Chicken, Veggies or Chili. \$1

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SOUTHWEST MENU

All Southwest entrées (*) are served with Pico de Gallo, black beans, and Mexican rice.

Yucatan Pork* – A slow cooked pork shoulder simmered in spices and its own juices until tender. Served with Mexican rice, black beans, two flour tortillas and a side of Pico de Gallo. 9.75



Fish Tacos - Two flour tortillas with your choice of sesame grilled or panko crusted mahi mahi and topped with our pineapple-cranberry salsa, and Asian slaw. Ala Carte – 9.50 Full – 11.50



NEW! Tostadas – Two crispy tortillas topped with choice of seasoned chicken or Yucatan pork, refried beans, shredded lettuce, avocado-corn salsa, jack & cheddar cheese, sour cream. 8.50

Giant Burrito* – A 14-inch flour tortilla with a choice of steak, chicken or pork filled with black beans, Mexican rice, fresh salsa, jack & cheddar cheese. 10.75
Vegetarian... 9.95

NEW! Mini Chimis – Three homemade jack and cheddar cheese filled tortillas fried crispy, covered with pork chili verde and topped with jack cheese and sour cream 8.25

Tacos Americanos* – Two hard or soft shelled tortillas with refried beans, mixed cheese, tomatoes and shredded lettuce. Choice of pork, seasoned chicken or ground beef. Ala Carte – 7.50 Full – 9.25

SANDWICHES & WRAPS

Served with your choice of a cup of homemade soup, green salad, fries, chili, coleslaw, or Caesar salad.

NEW! Bird, Brie & Apple – Shaved turkey breast with creamy brie cheese, shaved apples, and cranberry-Dijon aioli served on toasted ciabatta bread. 8.50

McNear's Spicy Cheese Steak – Sliced prime rib with pepper jack cheese, mushrooms, onions, jalapeños, and red & green bell peppers. Served open-face on French roll with a chipotle-basil aioli. 9.95

The Crabby Patty – One of our crispy fried crab cakes topped with coleslaw and your choice of tartar sauce or spicy cocktail sauce on a sesame bun. 8.25



Hot Pastrami – Thinly sliced pastrami and melted Swiss cheese and grilled on marbled rye bread. 8.95

Roast Beef Dip – Fresh roast beef topped with grilled onions & Swiss cheese, served on a soft French roll with au jus for dipping. 8.95

Reuben Sandwich – Corned beef served on marbled rye bread with Swiss cheese and sauerkraut. Served with thousand island dressing. 8.95

McNear's Club – Turkey, ham & apple wood bacon on toasted sourdough bread with mayonnaise, lettuce, tomato and Swiss cheese. 8.95

Mahi Mahi Sandwich – Jerk blackened then topped with a pineapple-cranberry salsa, Asian slaw and, Served on toasted ciabatta bread. 9.95

California Sandwich – Fresh avocado, sprouts, tomatoes, cucumbers, havarti cheese and chipotle-basil sauce, served on 7-grain wheat bread. 8.95



Memphis Style BBQ Sandwich – Our slow smoked pulled pork shoulder topped with homemade coleslaw & BBQ sauce served on a sesame seed bun 8.95



Chicken Caesar Salad Wrap – Thin strips of grilled chicken breast, romaine lettuce, & parmesan cheese, tossed in Caesar dressing and wrapped in a garden spinach tortilla. 8.75

NEW! Prime Rib Wrap – Shaved prime rib with sautéed peppers, onions, mushrooms, pepper jack cheese, chipotle-basil aioli, served in a sun dried tomato tortilla. 9.50

NEW! Meatloaf Sandwich – Our famous meatloaf covered with apple wood bacon, caramelized onions, Swiss cheese and our tangy BBQ sauce on grilled sourdough bread. 8.95

NEW! BBQ Brisket – Slow smoked brisket tossed with BBQ sauce then covered with caramelized onions & jack cheese, served on toasted ciabatta bread. 8.95

Tuna Melt – Albacore tuna, onions, and grated cheddar and jack cheese, grilled on sourdough bread (served cold on request). 7.95

Grilled Chicken Breast – Topped with BBQ, Teriyaki Cajun, Pesto or **Buffalo**, sauce, served on toasted French roll. 8.95

BBQ Tri-Tip Sandwich - Slow smoked Tri-Tip sliced and served on a soft French roll topped with BBQ sauce. 8.75

Rib Eye Steak Sandwich – 8oz. Black Angus Rib Eye steak served open-face on garlic parmesan bread with grilled tomatoes and caramelized onions. 11.95

Super Turkey Melt – Fresh turkey breast with bacon, jack cheese, grilled onions & tomatoes on grilled sourdough bread with a side of honey mustard. 8.50

Buffalo Chicken Wrap – Crispy chicken, shredded lettuce, diced tomato, jack & cheddar cheese in a spicy buffalo sauce and wrapped in a fresh flour tortilla. 8.95

Thai Chicken Wrap – Chicken breast grilled and sautéed with spinach, rice, carrots, zucchini, bean sprouts, and green onions in a spicy peanut sauce & wrapped in a garden spinach tortilla. 8.95



BURGERS



All Burgers are all made with 1/3 pound, Black Angus Ground Beef and come with one choice of the following sides: Fries, Cup of Soup, Green Salad, Caesar Salad, Coleslaw or Chili. Add an Additional Side for \$2.00 Like your burger bigger? Add another 1/3 pound patty for only \$2.00!

Jr. Varsity Burger – 1/3 pound patty served with tomato, lettuce, & onion on a sesame bun with a dill pickle spear. 8.25 If you're Varsity material, add another patty for \$2.00 more!

The Black Jack Burger – Our fresh Angus beef covered in Cajun seasonings then grilled and topped with pepper jack cheese and served on a fresh sesame seed bun. 8.95

El Diablo – Pepper jack cheese, avocado, lettuce, Pico de Gallo, jalapeños, and tortilla strips. Served with Sartain's tequila infused spicy chipotle sauce. 9.50



Petaluma Breakfast Burger – Topped with a fried egg, cheddar cheese, apple wood bacon, onion strings and chipotle-basil aioli. Our newest favorite! 10.75

Patty Melt – A Classic! Served on grilled marbled rye bread with 2 slices of Swiss cheese and grilled onions. 8.95

Diner Style Patty Melt – 2 slices of American cheese, served on grilled marbled rye bread and grilled onions. 8.95

The Bleu Burger – Topped with chopped bacon and bleu cheese crumbles. 8.95

Rancher Burger – Topped with battered fried onion straws, bacon, and BBQ sauce. 9.50

The Surfer Burger – Topped with havarti cheese, avocado, and sprouts. 9.50

American Graffiti Burger



1/3 pound of our flavorful Black Angus ground beef topped with American cheese, Thousand Island dressing and sliced pickles on a sesame seed bun.

Single.....8.95 Double.....10.50 Triple.....11.95 (we dare ya)



Salmon Burger – House made with Atlantic Salmon and our secret blend of herbs & spices, grilled then topped with fresh basil-lemon aioli served on toasted ciabatta bread. 9.95

Turkey Burger – Our own fresh ground turkey recipe grilled to perfection and served on a sesame seed bun with lettuce, tomato, sliced onion, and a dill pickle spear. 8.95

Garden Burger – A delicious vegetarian patty on a sesame seed bun served with lettuce, tomato, sliced onion and dill pickle spear. 8.25

Add cheese, bacon, avocado, sautéed mushrooms or guacamole for \$1.00 each.

BARBEQUE

McNear's BBQ items are slow smoked with hickory and served with a jalapeño corn muffin and your choice of two of the following items: baked beans, coleslaw, chili, mashed potatoes & gravy, fries, cup of soup, or a green salad. An extra side dish is only \$2.00.

	Half order	Full order
Memphis Style Pork Shoulder – Seasoned, then smoked 10 hours, pulled from the bone, chopped and topped with our BBQ sauce.....	10.50	13.25
St. Louis Style Pork Spare Ribs – Rubbed with seasonings and slow smoked until tender, then sauced and finished on the grill.....	13.50	16.95
Barbecued Chicken – Fresh “Petaluma” chicken seasoned with our unique blend of spices then slow smoked until tender and topped with our BBQ sauce.....(1/4 chicken).....	8.95	12.75
BBQ Tri-Tip – Slow smoked & carved to order and topped with our BBQ sauce.....	10.50	14.25
BBQ Brisket – Slow smoked Black Angus brisket tossed with BBQ sauce.....	10.50	14.25



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