

DINNER

Four Points Pretzels

HAM & CHEESE smoked ham, Fontina cheese, Dijon mustard 11.00

ANCHO LIME & CHORIZO Monterey jack cheese, corn, cilantro, jalapenos, salsa, guacamole 11.00

CHIMICHURRI chorizo, provolone, salsa criolla 11.00

Snacks

HUMMUS pita bread, cucumber, celery 9.00

CLASSIC WINGS Buffalo sauce, blue cheese 11.00

THAI CHILI WINGS cucumber, Thai chili sauce 11.00

CHILLED SPINACH & ARTICHOKE DIP tortilla chips, bread toasts 10.00

TOT- CHOS tater tots, beef chili, Monterey jack cheese, sour cream, cilantro, jalapeno 10.00

STOUT BEEF CHILI sharp cheddar, sour cream, jalapeño corn bread 8.00

PORK CARNITAS TACO cilantro, chipotle crema 9.00

Sandwiches

Choice of sea salt potato fries or side green salad

FOUR POINTS CLASSIC BURGER Angus beef, sharp cheddar, lettuce, onions, brioche roll 14.00

CRISPY FRIED CHICKEN lettuce, tomato, spicy mayo, brioche bun 13.00

CUBANO shaved ham, pulled pork, swiss, Dijon mustard, pickles 13.00

POR TOBELLO MUSHROOM avocado, lettuce, tomato, provolone cheese, ciabatta bread 12.00

Soup

NEW ENGLAND CLAM CHOWDER grilled bread 8.00

The Big Bite

CHARGRILLED 12 OZ. NEW YORK STRIP STEAK sea salt potato fries, bacon wedge salad, choice of blue cheese dressing or lemon vinaigrette 31.00

The Daily

MONDAY chicken schnitzel, arugula, grape tomato salad 19.00

TUESDAY salmon, pan seared, mashed potatoes, sautéed spinach, grape tomato 25.00

WEDNESDAY dry rubbed pork ribs, baked beans, BBQ sauce, coleslaw 22.00

THURSDAY braised short ribs, sour cream chive potato mashed, roasted vegetables 18.00

FRIDAY beer battered fish & chips, malt vinegar, tartar sauce 18.00

SATURDAY chicken & waffle, hot honey, coleslaw 18.00

SUNDAY shrimp, penne pasta, broccoli, portobello mushrooms, tomato sauce, parmesan 18.00

Big Bowls

+ grilled chicken 6.00 + salmon fillet 10.00

CAESAR SALAD hearts of romaine lettuce, croutons, Parmesan cheese, Caesar dressing 10.00

LOADED STEAK SALAD iceberg lettuce, tomato, onion, sharp cheddar cheese, bread toasts, blue cheese dressing 19.00

ROASTED BROCCOLI & GOAT CHEESE GRAIN BOWL quinoa and brown rice, dried cranberries, arugula, lemon vinaigrette 12.00

Desserts

WARM APPLE TART vanilla ice cream, caramel sauce 10.00

CHOCOLATE MOLTEN CAKE served hot, vanilla ice cream 10.00

****Parties of 6 or more subject to an 18% Service Charge**

****15% service and handling fee added to all "Grab and Go" orders**

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

DRINKS

White Wine

- Chateau St. Jean Chardonnay 8.00
- J. Lohr Chardonnay 10.00
- Ecco Domani Pinot Grigio 7.00
- Nobilo Sauvignon Blanc 8.00
- Chateau St. Michelle Riesling 8.00

Red Wine

- Gnarly Head Cabernet Sauvignon 9.00
- Chateau Souverain Cabernet Sauvignon 10.00
- Gascon Malbec 9.00
- Mark West Pinot Noir 8.00
- 14 Hands Merlot 9.00

Cocktails

- Moscow Mule, kettle 1 vodka, ginger beer, lime juice 9.00
- Cuba Libre, Bacardi rum, pepsi cola, lime juice 8.00
- Top Shelf Margarita, patron silver, grand marnier, orange and pineapple juices, sour mix 12.00
- Grey Goose Cosmopolitan, triple sec, cranberry juice sour mix 10.00

Non-Alcoholic

- Non-Alcoholic Mint Mojito 7.00
- Non-Alcoholic Strawberry Basil Lemonade 7.00
- Red Bull and Diet Red Bull 5.00



Craft Beer, Locally Sourced, Always on Tap

Lagunitas IPA 6.00
Lagunitas Brewery
Petaluma CA.

A well-rounded, highly drinkable IPA. A bit of caramel malt barley provides the richness that mellows out the twang of hops.

Mt. Tam Pale Ale 6.00
Marin Brewing Company
Larkspur, CA.

A highly rated pale ale with toasted flavors, the beer segues into a floral, woody hop profile sweetened by pronounced honey notes.

Local & Craft Favorites

- Racer 5 IPA** 5.50
- Scrimshaw Pilsner** 5.50
- Widmer Hefeweizen** 5.50
- Blue Moon** 4.50
- Fat Tire** 4.50
- Guinness Stout** 4.50
- Mirror Pond** 5.50

Domestic & Imports

- MICHELOB ULTRA** 4.50
- BUD LIGHT** 6.00 draft
- STELLAARTOIS** 6.00 draft