



WINE

House Selection \$7/\$22

Camelot Cabernet | Canyon Road Merlot | Camelot Pinot Noir | Camelot Chardonnay | Camelot Pinot Grigio

WHITE

Hall Sauvignon Blanc <i>Napa Valley / 2024</i>	\$10 / \$32
Matua Sauvignon Blanc <i>Marlborough, New Zealand / 2024</i>	\$9 / \$29
Grgich Hills Sauvignon Blanc <i>Napa Valley / 2022</i>	\$14 / \$44
Rombauer Sauvignon Blanc <i>Sonoma, Napa County / 2024</i>	\$15/ \$49
Chateau Ste. Michelle Riesling <i>Columbia Valley, Washington / 2022</i>	\$9/ \$29
DAOU Rose <i>Paso Robles / 2023</i>	\$14/ \$45
Santa Margherita Pinot Grigio <i>Trentino-Alto Adige, Italy / 2023</i>	\$15/ \$49
DAOU Chardonnay <i>Paso Robles / 2023</i>	\$12/ \$38
Frank Family Chardonnay <i>Carneros / 2021</i>	\$16/ \$52
Grgich Hills Chardonnay <i>Napa Valley / 2023</i>	\$16/ \$50
Rombauer Chardonnay <i>Carneros / 2023</i>	\$17/ \$55

RED

Flowers Pinot Noir <i>Sonoma / 2023</i>	\$18 / \$59
Frank Family Pinot Noir <i>Carneros / 2022</i>	\$17 / \$55
Rombauer Merlot <i>Carneros / 2023</i>	\$18 / \$59
Rombauer Zinfandel <i>Napa Valley / 2021</i>	\$18 / \$59
Conundrum Red Blend <i>California / 2021</i>	\$9 / \$29
Prisoner Red Blend <i>Napa Valley / 2022</i>	\$17 / \$55
Hall Cabernet Sauvignon <i>Napa Valley / 2021</i>	\$12 / \$38
DAOU Reserve Cab. Sauvignon <i>Paso Robles / 2021</i>	\$12 / \$38
Rombauer Cabernet Sauvignon <i>Napa Valley / 2021</i>	\$22 / \$72
Frank Family Cab. Sauvignon <i>Napa Valley / 2022</i>	\$18 / \$59

BUBBLES

Freixenet Brut Blanc de Blanc Cava <i>Spain</i>	\$8 / \$26	Veuve Cliquot Sparkling Brut <i>France</i>	\$20 / \$65
Chandon Sparkling Brut <i>Napa Valley</i>	\$14 / \$45	Veuve Cliquot Sparkling Rose <i>France</i>	\$22 / \$72
La Marca Prosecco <i>Italy</i>	\$11/ \$36		

WINE BY THE BOTTLE

ZD Chardonnay <i>California / 2023</i>	\$49	Caymus Cabernet Sauvignon <i>Napa Valley, 2021</i>	\$100
Stags Leap Cabernet Sauvignon <i>Paso Robles / 2023</i>	\$145	Duckhorn Cabernet Sauvignon <i>Napa Valley / 2019</i>	\$110
Grgich Hills Cabernet Sauvignon <i>Napa Valley / 2020</i>	\$80	Justin Isosceles Red Blend <i>Paso Robles / 2017</i>	\$145
Cakebread Cellars Cab. Sauvignon <i>Napa Valley, 2018</i>	\$85	Silver Oak Cabernet Sauvignon <i>Napa Valley / 2019</i>	\$165
Silver Oak Cabernet Sauvignon <i>Alexander Valley, 2019</i>	\$95	ZD Reserve Cabernet Sauvignon <i>Napa Valley, 2018</i>	\$175



MOCKTAILS

BEER

SPIRITS

Cognac / Brandy



ALL DAY MENU

APPETIZERS

Charcuterie	\$20
Prosciutto, Coppa, salami, brie, smoked cheddar, dill havarti, smoked gouda, roasted garlic purée, olives, artichoke hearts, crackers & crostinis	
Chicken Lettuce Cups	\$14
Grilled chicken, water chestnuts, bamboo shoots, shiitake mushrooms in a five-spice hoisin sauce served in butter lettuce cups	
Hummus Platter V	\$13
House-made lemon garlic hummus, tahini, cilantro, sliced vegetables & grilled pita	
Fried Ravioli VG	\$13
Five herb-breaded & fried jumbo cheese ravioli with marinara sauce	
Nachos GF	\$15
Corn tortilla chips, mixed cheese, beans, jalapenos, olives, green onion, tomato, guacamole & sour cream. Choice of chicken or carnitas Substitute Steak +\$2	
Bacon Mac ‘N’ Cheese Balls	\$15
Creamy macaroni and cheese mixed with crispy bacon, coated in breadcrumbs, and fried to golden perfection	
Poké Timbale GF	\$20
Ahi tuna poké with soy & sesame, topped with avocado and mango salsa, served with wonton chips, sweet chili sauce, sriracha aioli & wasabi aioli	
Potstickers	\$14
Six pan-seared potstickers, served over wonton chips & mixed greens, topped with sweet chili sauce, five-spice hoisin and scallions	
Sliders & Fries	\$17
Two all-beef patties with American cheese, lettuce, tomato, pickle & aioli on a brioche bun	
Wings	\$17
Boneless (12) or bone-in (10) breaded or naked Choice of Buffalo Sweet & spicy BBQ Thai chili Cajun dry rub Lemon pepper Served with bleu cheese dressing, celery & carrot spears	

SOUP

Soup of the Day	\$4.50 / \$8
Ask your server for today’s soup special	
Chicken Tortilla Soup	\$5 / \$9

SALADS

Add chicken Add Tofu	+\$6
Add Steak Add Salmon Add Shrimp	+\$8
Caesar	\$10
Chopped hearts of romaine, Parmesan, cherry tomatoes, croutons & Caesar dressing	
House V	\$8
Mixed greens, cherry tomatoes, carrot, onion, cucumber & croutons with balsamic vinaigrette	
Asian Chicken	\$18
Napa cabbage, carrots, broccoli, bell pepper, toasted almonds, Mandarin oranges, tossed in a plum vinaigrette dressing over udon noodles	
Buffalo Chicken	\$17
Romaine lettuce, crispy Buffalo chicken, diced tomato, bacon bits, onion, bleu cheese crumbles & avocado tossed in Buffalo ranch dressing	
Classic Wedge GF	\$11
Iceburg lettuce, bacon bits, bleu cheese crumbles, red onion & cherry tomatoes drizzled with ranch dressing	
Chef’s Salad w/ Chicken GF	\$16
Romaine lettuce, diced chicken, bacon, diced tomato, avocado, carrots, hard boiled egg & bleu cheese crumbles with balsamic vinaigrette	
Southwest Steak	\$20
Mixed greens, marinated steak, corn, diced tomatoes, onion, bell pepper, avocado, pepper jack cheese & tortilla strips tossed in a cilantro vinaigrette	
Taco Salad	\$17
Flour tortilla bowl filled with mixed greens, black beans, olives, corn, shredded cheese, julienne bell peppers, cilantro & salsa roja ranch	
Soup & Salad Combo	\$12
Choice of soup & half portion of the Caesar, wedge or house salad	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Tax and an 18% service charge will ve automatically added to your bill.



ALL DAY MENU

HANDHELDS

The Cheese Burger \$17
½ lb. Angus patty, American Cheese, lettuce, tomato, grilled onion, pickle & Catta spread on a brioche bun

Reuben \$17
Sliced Corned Beef on toasted marble rye, sauerkraut, swiss cheese, thousand island dressing

Blackened Chicken Sandwich \$17
Blackened chicken breast, green chili peppers, onion, pepper jack cheese, lettuce, tomato & cilantro aioli on ciabatta bread

Philly Cheesesteak \$18
Thin-sliced prime rib, sautéed peppers, mushrooms, onions with melted provolone on a soft roll

English Dip \$18
Thin-sliced roasted prime rib, caramelized onion & Muenster cheese on ciabatta bread with au jus & creamy horseradish

Chicken Parmesan Sandwich \$18
Panko & Parmesan breaded chicken breast on garlic ciabatta, house marinara & melted provolone

Catta Burger \$18
½ lb. angus patty, bacon, lettuce, onion ring, tomato, dijon aioli on a brioche bun

Substitute a black bean or turkey patty
Add a fried egg or avocado for +\$2

Tacos *GF,V* \$17
Choice of soft or crispy tortillas
Choice of Mahi Mahi, steak, chicken or veggie
Topped with queso fresco, Pico de gallo & avocado, served with sour cream & house salsa

Catta Club \$16
Smoked turkey, Swiss cheese, guacamole, bacon, lettuce, tomato, Dijon aioli on wheat bread

Ahi Steak *V,VC* \$20
Seared ahi steak, tomato, onion, daikon sprouts & wasabi aioli on a brioche bun

Build Your Own Sandwich or Wrap \$13
Choice of turkey, ham or tuna salad
Choice of cheddar, Swiss, pepper jack, American
Lettuce, tomato, onion, pickle
Bacon +\$3 | Avocado +\$2 | Soup & Half Sandwich **\$12**

BUILD YOUR OWN BOWL

Create Your Perfect Bowl in 4 Easy Steps!
\$14

Step #1

Choose from one of the following for your base:
Brown Rice | White Rice | Soba Noodles | Baby Spinach

Step #3

Choose from (4) of the following mix-ins:
Broccoli | Carrots | Corn | Red Bell Pepper
Green Onion | Tomatoes | Black Beans | Garbanzo Beans
additional mix-ins +\$1each

Step #2

Choose from one of the following proteins:
Grilled Chicken | Tofu +\$6
Steak | Salmon | Shrimp +\$8
Avocado +\$2 | Cheese +\$2

Step #4

Choose from one of the following sauces
Soy Ginger | Garlic Herb Lemon Vinaigrette
Creamy Avocado Ranch | Balsamic Glaze

SIDES

Coleslaw \$3 | Fresh Fruit \$3 | House Fries \$3
Side Salad \$4 | Onion Rings \$4 | Sweet Potato Fries \$4
Guacamole \$7 | Pico De Gallo \$7 | Side of Ranch \$1

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ALL DAY MENU

ENTRÉES

Build Your Own Mac & Cheese

\$16

Sautéed with creamy American cheese, choose your mix-ins:

Tomato | Jalapenos | Mushrooms | Olives | Onion | Bell Pepper | Broccoli |
Asparagus | Sun-Dried Tomatoes | Corn | Bacon or Diced Ham +\$2 | Chicken +\$6

Fish & Chips

(2) Piece \$14

(3) Piece \$15

Choice of (3) Piece or (2) Piece

Beer battered cod, fries & cole slaw

Creamy Pesto Penne VG

\$20

Sun-dried tomatoes, fresh basil, artichoke hearts, Sautéed Mushrooms

Gluten-Free Pasta Available Upon Request

Add grilled chicken +\$6

PIZZA

Gluten-Free pizza crust can be substituted for any personal pizza option

Pepperoni

House-Made marinara, mozzarella,
pepperoni

\$12/\$20

Margherita

House-made marinara with mozzarella,
tomato & basil

\$12/\$20

Combination

House-made marinara, mozzarella,
pepperoni, Italian sausage, bacon,
olives, mushrooms & bell pepper

\$13/\$22

Sicilian

House-made marinara with mozzarella,
pepperoni, Italian sausage & crispy bacon

\$13/\$22

Spicy Chorizo

Chipotle pesto with mozzarella, mild
chorizo, jalapeños & onion

\$13/\$22

BBQ Chicken

Mozzarella, BBQ sauce, red onion,
cilantro, & bacon

\$13/\$22



DINNER MENU

Dinner available Tue. - Sun. starting at 4pm

ENTRÉES

All entrées come with your choice of a house salad, Caesar salad, spinach salad, wedge salad, or a cup of soup

Spaghetti & Meatballs	\$20
House-made pork and beef meatballs in our marinara over spaghetti noodles with shredded parmesan <i>(Plant-based meatballs available upon request)</i>	
Roasted Butternut Squash Risotto <i>GF, VG,V</i>	\$23
Risotto mixed with butternut squash, leeks, kale & shaved parmesan <i>(Vegan option upon request)</i>	
Cajun Chicken Fettuccine	\$24
Blackened chicken breast with caramelized onion, bell peppers and broccoli florets in a Cajun cream sauce, topped with shredded parmesan	
Meatloaf	\$23
House-made meatloaf, mashed potatoes, mushroom demi-glace & sautéed vegetables	
Fajitas <i>GF, VG</i>	\$26
Choice of carnitas, chicken or portobello mushroom with bell peppers and onions, served with cilantro rice, pinto beans, sour cream, guacamole, salsa and your choice of corn or flour tortillas	
Mahi-Mahi Pappardelle	\$26
Blackened mahi mahi, sun-dried tomatoes on pappardelle pasta in a creamy garlic sauce	
Short Ribs	\$30
Slow-roasted, house-braised short ribs served with mashed potatoes, baby carrots and asparagus	
New York Steak <i>GF</i>	\$28
Grilled 10 oz. New York with red wine demi glace, served with broccoli & garlic fries	
Filet Mignon <i>GF</i>	\$37
Grilled 8 oz filet mignon with a purple onion port wine reduction, served with a baked potato & seasonal vegetables	
Southwest Salmon	\$27
Seared salmon, black bean corn salsa, served with sauteed vegetables and cilantro rice	

SIDE SUBSTITUTIONS

Asparagus	\$4	House Fries	\$4
Baked Potato	\$4	Mashed Potatoes	\$4
Broccoli	\$3	Onion Rings	\$3
Garlic Bread	\$3	Vegetable Medley	\$3
Garlic Fries	\$4	Sweet Potato Fries	\$4

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