



FLAT BREAD

SOPRESSATA STEELER	16
<i>Mozzarella Cheese, House Marinara, Fresh Basil</i>	
FARMER'S DAUGHTER	17
<i>Crispy Pork Belly, Fried Egg, Smoked Gouda & Mozzarella, Mornay Sauce, Wild Arugula</i>	
BBQ CHICKEN	16
<i>Mary's Farm Chicken Breast, Bacon, Avocado, Tomato, Onion, Cilantro, BBQ Ranch</i>	
SPINACH & GOAT CHEESE	15
<i>Roasted Tomato, Caramelized Onion, Spinach, Mornay Sauce</i>	

CRAFT BURGERS

<i>All Breads Made Fresh Daily</i>	
<i>Choice of Fries, Sweet Potato Fries or Cole Slaw</i>	
<i>Additional Sides : Onion Rings or Truffle Fries +\$2</i>	
<i>Toppings : Fried Egg, Pork Belly, Truffle Oil, Avocado, Bacon +\$2</i>	
PADRE BURGER	13
<i>Havarti, Lettuce, Tomato, Onion, Pickle, Padre Sauce</i>	
CRUNCH BURGER	14
<i>Smoked Gouda, Applewood Smoked Bacon, Chicharrones, Padre BBQ Sauce</i>	
JUICY BLUE	14
<i>Blue Cheese Stuffed Burger, Mushrooms, Caramelized Onion, Wild Arugula</i>	
MEATLOAF BURGER	14
<i>Autonomy Farms Beef, White Cheddar, Watercress Tomato Bacon Jam, Caramelized Onion</i>	
BISON BURGER	15
<i>Havarti, Roasted Garlic Aioli, Wild Arugula</i>	
SALMON BURGER	16
<i>Shaved Fennel, Arugula, Lemon Dill Aioli</i>	
GREEN BURGER	13
<i>Black Bean Patty, Grilled Peppers, Avocado, Cotija Cheese, Cilantro, Rojo Sauce</i>	

HAND HELDS

All Breads Made Fresh Daily
Choice of Fries, Sweet Potato Fries or Cole Slaw
Additional Sides : Onion Rings and Truffle Fries +\$2

PESTO CHICKEN PANINI 13
Roasted Peppers, Artichoke, Mozzarella,
Roasted Garlic Aioli, Fresh Baguette

CUBAN REUBEN 14
Crispy Pork Belly, Shaved Pastrami, Gruyère Cheese,
Pickle, Spicy Mustard, French Roll

STEAK N BLUE 15
Shaved Brandt Beef, Blue Cheese, Caramelized Onion,
Wild Arugula, Horseradish Aioli, French Roll

GRILLED AHI CLUB 14
Butter Leaf, Tomato, Applewood Smoked Bacon,
Avocado, Ginger Soy Aioli, Grilled Toast

GRILLED CHEESE 10
Gruyère, White Cheddar, Tomato Bisque, Rustic Sourdough
Add Pork Belly, Avocado, Truffle Oil, Fried Egg, Tomato \$2 Each

FISH N CHIPS 16
Alaskan Cod, Coleslaw, Malt Vinegar Fries, Cocktail, Tartar

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MIXED PLEASURES

“THE MADRE” DRAGONBERRY MOJITO <i>Dragonberry Rum, Stoli Oranj, Mint, Champagne Floater</i>	11
“HEID” THE SOUR <i>Templeton Rye Whiskey, Egg Whites, Bitters, Brandied Cherries</i>	11
RASPBERRY THYME TINI <i>Vodka, Raspberries, Peach Bitters, Fresh Thyme</i>	11
YE OLD FASHIONED <i>Buffalo Trace Bourbon, Bitters Soaked Sugar Cube, Brandied Cherries</i>	11
JAPANGO-RITA <i>Cazadores Blanco, Cointreau, Mango Puree, Fresh Jalapeño Sweet N Spicy Rim</i>	11
“MAN”HATTAN <i>Rye Bourbon, Antica Sweet Vermouth, Smoked Maple Syrup, Vanilla Bacon Garnish</i>	11
CUCUMBER TONIC <i>Hendricks Gin, Fresh Cucumber, Lime, Tonic</i>	11
JEALOUS MONK <i>Green Chartreuse, Gin, Dimmi, Agave Nectar, Fresh Lime</i>	11

BARLEY + HOPS

We wouldn’t call ourselves beer snobs, but we’re no stranger to the burgeoning brew scene. Proudly offering a wide selection of the some of the best rare, craft beers around through our rotating taps and bottle program, let us introduce you to your new fave brew! Hops to it - ask your server about our daily beer selection!

WHAT DAY IS IT?

DINNER SPECIALS • 6PM - 11PM

MONDAY

ALL CRAFT BURGERS \$10

TUESDAY

NACHO TUESDAY
NACHOS \$8

WEDNESDAY

WINE WEDNESDAY
HALF OFF ALL WINES (\$80 - \$300 RANGE) *EXCLUDING HARD LIST SELECTIONS

THURSDAY

THIRSTY THURSDAY
ALL MIXED PLEASURES ARE \$8

FRIDAY

FLAT BREAD FRIDAYS
BUY ONE GET THE SECOND ½ OFF

HAPPY HOUR

MONDAY - FRIDAY • 3PM - 6PM

DRAFT BEER 16oz NON-CRAFT BEER ONLY	4
DRAFT BEER 23oz NON-CRAFT BEER ONLY	6
HOUSE WINE	5
WELL DRINKS	5

WINES BY THE GLASS

SPARKLING WINE

WYCLIFF Brut <i>California</i>	7
LA MARCA Prosecco <i>Friuli, Italy</i>	9
INNOCENT BYSTANDER Moscato <i>Victoria, Austrailia</i>	10
BAILLY-LAPIERRE Brut Rosé <i>Cremant de Bourgogne, France</i>	12
DOMAINE CARNEROS Brut <i>Carneros</i>	16

PINK

MICHEL CHAPOUTIER ‘Belleruche’ <i>Syrah/Grenache, Cotes du Rhone, France</i>	8
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WHITE

BENVOLIO Pinot Grigio <i>Friuli, Italy</i>	7
PACIFIC BAY Chardonnay <i>California</i>	7
MT BEAUTIFUL Sauvignon Blanc <i>North Canterbury, New Zealand</i>	9
HAHN Chardonnay <i>Monterey, California</i>	9
BARTH ‘Allure’ Riesling <i>Rheingau, Germany</i>	10
FOXEN ‘Ernesto Wickenden Vineyard’ <i>Chenin Blanc, Santa Maria Valley</i>	11
TALLEY ‘Estate’ Chardonnay <i>Arroyo Grande Valley</i>	14
ADAM Sauvignon Blanc <i>Napa Valley</i>	14

RED

SCARPETTA ‘Frico Rosso’ Sangiovese <i>Tuscany, Italy</i>	7
PACIFIC BAY Cabernet Sauvignon <i>California</i>	7
HAHN GSM <i>Central Coast</i>	8
ALTOCEDRO Malbec <i>Uco Valley, Argentina</i>	9
LANGETWINS Zinfandel <i>Lodi, California</i>	9
BLACKBURN Pinot Noir <i>Central Coast</i>	9
CHARLES SMITH ‘The Velvet Devil’ Merlot <i>Washington State</i>	9
CHARLES SMITH ‘Boom Boom’ Syrah <i>Washington State</i>	11
SMITH N HOOK Cabernet Sauvignon <i>Central Coast</i>	11
COSTA DE ORO Pinor Noir <i>Santa Barbara County</i>	13
KEENAN Cabernet <i>Napa Valley</i>	16
HARTFORD COURT Pinot Noir <i>Russian River Valley</i>	17