$\textbf{MONDAY-THURSDAY} \ 11 \text{AM} - 10 \text{PM} \ \, \bullet \ \, \textbf{FRIDAY} \ 11 \text{AM} - 12 \text{AM}$ 

**SATURDAY** 8AM − 12AM ◆ **SUNDAY** 8AM − 9PM

STARTERS			
HUMMUS + PITA Roasted Red Pepper Hummus, Garlic Confit, Crispy Chickpeas, Toasted Pita	9	PADRE SIGNATURE CRAB + ARTICHOKE DIP Jumbo Lump Blue Crab, Tortilla Chips, Toasted Baguette	13
PADRE SLIDERS	11	CHICKEN CHILI BLANCO Avocado, Cilantro, Cotija Cheese, Tortilla Chips, Lime	9
Caramelized Onion, Havarti Cheese, PH Steak Sauce, House Baked Hawaiian Roll		BARBACOA NACHOS Rojo Braised Beef, White Beans, Jalapeño,	12
BUFFALO WINGS  House Made Buffalo Sauce, Gorgonzola Crumbles, Celery, Carrots, Blue Cheese Dressing	11	Jack Cheddar Blend, Salsa Fresca, Sour Cream, Guacamole, Cotija Cheese, Cilantro	
BURRATA JAR Tomatoes, Garlic, Basil Pesto, Grilled Toast	12	SNAP CRACKLE SHRIMP Cocktail Sauce, Sriracha Aioli	13
AHI POKE	14	CRISPY CALAMARI Cherry Peppers, Citrus Chili, Sriracha Aioli, Mint, Cilantro	12
Marinated Ahi, Avocado, Mango, Sriracha Aioli, Wonton Chips, Cilantro, Chives, Onion, Sesame		PRETZEL BITES Sea Salt, Honey Dijon, Parmesan Aioli	7
	HAND	HELDS	
All Breads Made Fresh Daily Choice of Fries, Sweet Potato Fries or Cole Slaw Additional Sides : Onion Rings and Truffle Fries +\$2		CRISPY AVOCADO TORTA Lettuce, Tomato, Pickled Onions, White Bean Puree, Cotija Cheese, Cilantro, Rojo Sauce, Torta Roll	14
CAPRESE MELT Buffalo Mozzarella, Tomato, Fresh Basil, Garlic Aioli, Balsamic Reduction	13	PH PULLED PORK  House Braised Pulled Pork, Coleslaw, Pickle Chips, Carolina Style BBQ Sauce	14
CHICKEN PESTO PANINI Pesto Marinated Chicken Breast, Roasted Bell Peppers, Mozzarella Cheese, Parmesan Artichoke Aioli	14	SPICY CHICKEN SANDWICH Crispy Buttermilk Chicken, Applewood Smoked Bacon, White Cheddar, Lettuce, Tomato, Spicy Sriracha Aioli	13
AHI CLUB Lettuce, Tomato, Avocado, Applewood Smoked Bacon, Wasabi Soy Aioli, Toasted Sourdough	15	THE PERFECT GRILLED CHEESE  Parmesan Crusted Sourdough, White Cheddar, Havarti, Brie, Classic Tomato Bisque  Add Bacon, Avocado, Truffle, Or Fried Egg + \$2 Each	11
GREENS		FLAT BREADS	
Make it a Wrap with Fries +\$2		MARGHERITA	15
GRILLED SALMON CHIPOTLE CAESAR Chopped Romaine, Parmesan, House Baked Croutons, Lemon Wedge, Chipotle Caesar Dressing	14	Confit Tomatoes, Buffalo Mozzarella, House Made Marinara, Fresh Basil  BBQ CHICKEN RANCH	16
BBQ RANCH CHICKEN Chopped Romaine, Chicken Breast, Tomato, Corn, White Beans, Avocado, Cornbread Croutons, Cilantro,	15	Grilled Chicken Breast, Caramelized Onion, Avocado, Tomato, Applewood Smoked Bacon, Cilantro, BBQ Ranch Sauce	10
Cotija, BBQ Ranch Dressing  CALI COBB	15	CHEF'S DAILY Ask Server For Today's Concoction	16
Baby Greens, Grilled Chicken Breast, Applewood Smoked Bacon, Avocado, Gorgonzola, Egg, Onion, House Baked Croutons, Blue Cheese Dressing	13		

# **CRAFT BURGERS**

II Breads Made Fresh Daily		BBQ BISON	16
Choice of Fries, Sweet Potato Fries or Cole Slaw		Applewood Smoked Bacon, White Cheddar, Lettuce,	
dditional Sides : Onion Rings or Truffle Fries +\$2		Tomato, Padre BBQ Sauce	
oppings : Fried Egg, Pork Belly, Truffle Oil, Avocado, Ba	ncon +\$2		
		GREEK SALMON	14
ADRE BURGER	14	Arugula, Tomato, Onion, Cucumber, House Tzatziki Sauce	
ettuce, Tomato, Onion, Havarti, Padre Sauce			
		BLACK BEAN	13
ED DEMI	15	Lettuce, Tomato, Mint, Feta Cheese,	
Rlue Cheese Crumbles, Caramelized Onion,		Roasted Red Pepper Hummus	
Vild Arugula, Red Wine Demi Sauce		•	







# WHAT DAY IS IT?

DINNER SPECIALS • 6PM - CLOSE

MONDAY	ALL CRAFT BURGERS \$10
TUESDAY	STEAK N FRITTES \$19
WEDNESDAY	FRIED CHICKEN W/ SLAW & BISCUIT \$14
THURSDAY	BUFFALO WINGS ½ OFF
FRIDAY	NACHOS ½ OFF

# HAPPY HOUR

MONDAY - FRIDAY • 2PM - 7PM

PADRE DRAFT 22oz NON-CRAFT BEER ONLY	4
MOSCOW MULES	5
HOUSE MARGARITAS	5
WINE BY THE GLASS	½ 0FF

## WINES BY THE GLASS

SPARKLING WINE		RED	
<b>WYCLIFF</b> Brut California	7	PACIFIC BAY Cabernet Sauvignon California	7
INNOCENT BYSTANDER Moscato Victoria, Austrailia	10	HAHN GSM Central Coast	8
<b>BAILLY-LAPIERRE</b> Brut Rosé Cremant de Bourgogne, France	12	LANGETWINS Zinfandel Lodi, California	9
DOMAINE CARNEROS Brut Carneros	16	BLACKBURN Pinot Noir Central Coast	9
WHITE		CHARLES SMITH 'The Velvet Devil' Merlot Washington State	9
<b>BENVOLIO</b> <i>Pinot Grigio Friuli, Italy</i>	7	CHARLES SMITH 'Boom Boom' Syrah Washington State	11
PACIFIC BAY Chardonnay California	7	SMITH N HOOK Cabernet Sauvignon Central Coast	11
MT BEAUTIFUL Sauvignon Blanc North Canterbury, New Zealand	9	COSTA DE ORO Pinor Noir Santa Barbara County	13
HAHN Chardonnay Monterey, California	9	KEENAN Cabernet Napa Valley	16
BARTH 'Allure' Riesling Rheingau, Germany	10		
TALLEY 'Estate' Chardonnay Arroyo Grande Valley	14		
ADAM Sauvignon Blanc Napa Valley	14		

## MIXED PLEASURES

"THE MADRE" DRAGONBERRY MOJITO Don Q Passion Fruit Rum, Stoli Oranj, Mint, Champagne Floater	11	CHILI MANGO MARGARITA Chili Infused Blanco Tequila, House Mix, Sweet and Spicy Rim	11
RASPBERRY THYME TINI Titos Vodka, Raspberries, Peach Bitters, Fresh Thyme	11	BLACKMARY BOURBON BRAMBLE Bourbon, Muddled Blackberries, Lemonade, Rosemary Sprig	11
AMERICAN MULE	11		
Titos Vodka, Cock N Bull Ginger Beer, Bitters		BENTONS OLD FASHIONED  Bacon Infused Bourbon,	11
CUCUMBER TONIC Hendricks Gin, Fresh Cucumber, Lime, Tonic	11	Smoked Maple Syrup, Angostura Bitters	

## **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 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!









## **SWEET TREATS** 10

### S'MORE CAKE MASON JAR

Graham Cracker Cake, Marshmallow Creme, French Chocolate Mousse, Toasted Marshmallow Ice Cream

#### STICKY TOFFEE PUDDING SKILLET

Warm Sticky Toffee Pudding, Butter Pecan Ice Cream. Caramel Sauce

#### PEANUT BUTTER & JELLY ICE CREAM CAKE

Peanut Butter Ice Cream Layered Between Strawberry Cake, Berry Jam

### BANANA RUM CRÈME BRÛLÉE

Caramel Sauce, Brûléed Banana

