

# The Pro

SPORTS · BAR · GRILL



## REFRESHMENTS

SAN PELLEGRINO	\$8 / \$12
AQUA PANNA	\$8 / \$12
COCA COLA ~ DIET COKE ~ SPRITE ~ GINGER ALE ~	\$5
CLUB SODA ~ TONIC	\$4
ROOT BEER ~ SARSAPARILLA ~ GINGER BREW	\$6
SHIRLEY TEMPLE ~ ROY ROGERS	\$6
PEACH TEA BOBA	\$10
ICED TEA	\$6
ARNOLD PALMER 50/50 lemonade & iced tea	\$7
FRESHLY SQUEEZED LEMONADE	\$8
FRESHLY SQUEEZED ORANGE JUICE ~ GRAPEFRUIT JUICE ~ PINEAPPLE JUICE ~	\$8

## DRAFT BEER

PRO ALE – 16OZ blonde ale ~ 4.5% abv ~ narrative fermentations, ca	\$8 / \$28
NEW OAKLAND GLOW – 16OZ pilsner ~ 4.8% abv ~ oakland united beerworks, ca	\$10 / \$35
PAULANER HEFE–WEISSBIER – 16OZ hefeweizen ~ 4.5% abv ~ paulaner brauerei, de	\$10 / \$35
EVENING VESPERS – 14OZ belgian dubbel ~ 7.1% abv ~ laughing monk brewing, ca	\$10 / \$45
SLICES – 16OZ west coast ipa ~ 6.8% abv ~ alpha acid, ca	\$11 / \$39
DOWN THE RABBIT HOLE – 16OZ west coast ipa ~ 7.4% abv ~ narrative fermentations, ca	\$12 / \$42
CHAT G.O.D. – 16OZ hazy ipa ~ 6.3% abv ~ henhouse, ca	\$12 / \$42
BIG LOVE – 14OZ hazy dipa ~ 9% abv ~ almanac, ca	\$11 / \$49
BERRYA 51 – 14OZ fruited sour ~ 6.0% abv ~ original pattern, ca	\$10 / \$45
YOU GUAVA BE KIDDING ME – 14OZ guava cider ~ 6.3% abv ~ far west cider co., ca	\$11 / \$38

## BEER BOTTLES & CANS

MICHELOB ULTRA pale lager ~ 4.2% abv	\$6
BUD LIGHT pale lager ~ 4.2% abv	\$6
COORS BANQUET BEER golden lager ~ 5.0% abv	\$6
MODELO ESPECIAL mexican lager ~ 4.4% abv	\$8
GUINNESS irish stout ~ 4.2% abv	\$8
NORALÉ N/A mexican lager ~ 0.5% abv ~ del cielo, ca	\$8
WILD RUN N/A ipa ~ 0.5% abv ~ athletic, ca	\$8

## COCKTAILS

COSMOPOLITAN weber ranch vodka ~ cointreau ~ cranberry ~ lime ~ cane	\$17
ESPRESSO MARTINI grey goose ~ mclaughlin cold brew ~ borghetti ~ vanilla ~ demerara	\$18
SAZERAC sazerac rye ~ st. george absinthe ~ cane ~ angostura bitters ~ peychauds bitters	\$17
OLD FASHIONED heaven hill 7 yr bottled-in-bond bourbon ~ demerara ~ angostura & orange bitters	\$18
PAINKILLER bacardi reserva ocho rum ~ smith & cross jamaican rum ~ coco lopez coconut ~ pineapple ~ orange ~ lime ~ nutmeg	\$17
NEW YORK SOUR larceny bourbon ~ lemon ~ cane ~ la cuadrilla syrah float	\$17
LUCK'S MARGARITA tequila ocho blanco ~ cointreau ~ hibiscus ~ lime ~ black hawaiian sea salt	\$18
READY, FIRE, AIM! mezcal union ~ mike's hot honey ~ pineapple ~ lime ~ hellfire bitters	\$17
FRENCH 75 barr hill gin ~ lemon ~ cane ~ gia brut prosecco	\$17
OLD CUBAN mount gay eclipse rum ~ lime ~ cane ~ angostura bitters ~ mint ~ gia brut prosecco	\$17
KENTUCKY BUCK michter's bourbon ~ lemon ~ strawberry ~ angostura bitters ~ ginger brew float	\$17

### THE PRO "BOWL"

SERVES UP TO 4

choice of:

Rocket Vodka or Royal Standard Rum

~ lemon ~ passion fruit ~  
~ cinnamon ~ hibiscus ~  
Tiki bitters

\$54

WINES BTG

GIA BRUT PROSECCO glera ~ la labriola ~ veneto, it ~ nv	\$14	CULTIVAR SAUVIGNON BLANC napa valley, ca ~ 2023	\$14	KUTCH PINOT NOIR sonoma, ca ~ 2023	\$16
PRIVATE PROPERTY BLANC DE BLANCS chardonnay ~ santa lucia highlands, ca ~ 2022	\$16	POINT BREAK CHENIN BLANC hammerling winery ~ berkeley, ca ~ 2023	\$14	TURLEY JUVENILE ZINFANDEL lodi, ca ~ 2023	\$15
PLANET OREGON BRUT ROSÉ pinot noir ~ willamette valley, Or ~ 2023	\$16	LIOCO CHARDONNAY santa barbara county, ca ~ 2023	\$16	SERIAL CABERNET SAUVIGNON paso robles, ca ~ 2022	\$14
LIWA ROSÉ grenache & syrah ~ mendocino, ca ~ 2023	\$14	ROMBAUER CHARDONNAY carneros, ca ~ 2024	\$28	APERTURE BORDEAUX BLEND cabernet, malbec, merlot ~ sonoma, ca ~ 2023	\$25

Contact

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## SHAREABLES

<b>AGED CHEDDAR BISCUITS</b> 	\$12
B&B pickles ~ honey scallion butter ADD PROSCIUTTO \$5	
<b>HOUSE BAKED PRETZEL</b>	\$15
pub cheese - honey mustard	
<b>CHIPS &amp; DIP</b>  	\$18
yucca chips ~ sour cream & onion dip ~ pickled chilies	
<b>CRISPY PORK RIBS (4/8)</b> 	\$20/\$36
teriyaki ~ red chili ~ pickled pepper slaw	
<b>LOCAL ROCK COD CEVICHE</b> 	\$16
tomato ~ avocado ~ serrano ~ aji amarillo ~ lime ~ red onion ~ cilantro ~ tortilla chips	
<b>GAME DAY NACHOS</b>  <b>OR LOADED CALIFORNIA FRIES</b> 	\$22
pickled sweet & spicy peppers ~ black beans ~ avocado ~ cheddar jack cheese ~ cheese sauce ~ cilantro crema ~ pico de gallo ~ tortilla chips	
OFF THE WOOD GRILL // CHICKEN: \$8 // HANGER STEAK: \$14 // SHRIMP: \$12 ADD // GROUND WAGYU "TACO" BEEF \$8	
<b>ROASTED MUSHROOM SONORAN QUESADILLA</b> 	\$18
maitake mushrooms ~ roasted poblano peppers ~ 4 cheese blend ~ pico de gallo ~ cilantro crema	
OFF THE WOOD GRILL // CHICKEN: \$8 // HANGER STEAK: \$14 // SHRIMP: \$12 ADD // GROUND WAGYU "TACO" BEEF \$8	



## WINGS

ALL WINGS: \$16 // 6 EACH \$30 // 12 EACH

### CHOOSE YOUR WING

Crispy Wing or Masa Crusted Tenders 

### CHOOSE YOUR STYLE

House Made Buffalo - Cali Gold BBQ - Dry Rubbed Smoked BBQ

### CHOOSE YOUR SAUCE

blue cheese or ranch

 **VIETNAMESE WINGS \$16 / \$30**

garlic ~ bird chili ~ green onion ~ ginger ~ grilled lime ~ nouc mam

## TAVERN STYLE FLATBREAD

<b>4 CHEESE</b>	\$18
mozzarella ~ cheddar ~ parmesan ~ monterey jack ~ san marzano tomato sauce	
<b>HOUSE SAUSAGE</b> 	\$23
italian sausage ~vidalia onion ~ pickled spicy & sweet peppers ~ mike's hot honey ~ san marzano tomato sauce	
<b>WHITE VEG</b> 	\$20
broccolini ~ maitake ~ button ~ caramelized onions ~ mozzarella ~ parmesan ~ black truffle crema	
<b>ASPARAGUS &amp; BACON</b>	\$22
candied hobbs bacon ~ grilled asparagus ~ onions ~ mozzarella - san marzano tomato sauce	

## SIDES

<b>BREAD &amp; BUTTER PICKLES</b>	\$5
<b>PICKLED PEPPER SLAW</b>  	\$13
sweet & spicy peppers ~ red & green cabbage ~ green onion	
<b>HOUSE SALAD</b>  	\$12
spring mix ~ carrot ~ cucumber ~ cherry tomato ~ red wine vinaigrette	
<b>CAVATELLI MAC</b> 	\$15
cheddar & smoked gouda ~ garlic parmesan bread crumbs ~ chives	
<b>CHARRED BROCCOLINI</b>  	\$13
lemon garlic vinaigrette ~ parmesan	
<b>HOMEMADE CHIPS</b>  	\$8
chili spice ~ onion dip	
<b>BATTERED FRIES</b> 	\$12
crispy & thick cut ~ ranch	

## SALADS

<b>CAESAR SALAD</b>	\$18
little gems ~ herb brioche croutons ~ parmesan ~ caesar dressing ADD // BOQUERONES: \$5	
<b>COBB SALAD</b> 	\$19
Marinated cherry tomatoes ~ candied hobbs <b>bacon</b> ~ hard boiled egg ~ avocado ~ gorgonzola ~ green onion ~ red wine vinaigrette	
<b>CALI CRUNCH SALAD</b> 	\$19
spring mix ~ napa cabbage ~ carrots ~ daikon ~ smashed cucumber ~ fried wonton ~ soy cured egg ~ creamy sesame ginger dressing	
OFF THE WOOD GRILL // CHICKEN \$8 // HANGER STEAK \$14 // SHRIMP \$12 // ATLANTIC SALMON \$12	

## SANDWICHES

ALL SANDWICHES COME ON OUR HOMEMADE PARKER HOUSE BUN & HOMEMADE CHIPS  
SUBSTITUTE // FRIES ADD \$4 // HOUSE SALAD ADD \$5 // COLE SLAW ADD \$4

<b>THE OG BURGER</b>	\$18
8 oz. chuck patty ~ new school american cheese ~ shaved iceberg ~ vidalia onion ~ b & b pickles ~ pro sauce	
<b>THE PRO BURGER</b>	\$20
8 oz. wagyu chuck patty ~ bearnaise aioli ~ smoked cheddar ~ crispy onions ~ bourbon bacon & onion jam	
<b>SOUTHWEST BURGER</b>	\$16
8 oz. chuck patty ~ Fried B&B pickles ~ grilled vidalia onions ~ Cali-gold bbq ~ pepper jack	
<b>M.L.T</b> 	\$22
Roasted Maitake mushroom ~ iceberg lettuce ~ roma tomatoes ~ honey mustard ~ herb aioli	
<b>CHICKEN PARMESAN</b>	\$18
herb crusted chicken breast ~ san marzano tomato sauce ~ prosciutto ~ mozzarella ~ parmesan	
<b>CHICAGO DOG</b>	\$14
snake river farms hot dog ~ mustard ~ relish ~ celery salt ~ martin's poppy seed potato bun	

 ~gluten free  ~vegetarian  ~spice level

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. guests must use their own discretion to make informed choices based on their individual dietary needs; however, please make us aware if you have any food allergies.

a 20% service charge will be added to all parties of 6 or more.

the 5% livable wage fee will be added to all parties.