

# 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
ICED TEA	\$6
ARNOLD PALMER 50/50 lemonade & iced tea	\$7
FRESHLY SQUEEZED LEMONADE	\$8
FRESHLY SQUEEZED ORANGE JUICE ~ GRAPEFRUIT JUICE ~ PINEAPPLE JUICE ~	\$8
CRANBERRY JUICE	\$5

## THE PRO "BOWL"

SERVES UP TO 4

*choice of:*

rocket vodka ~ OR ~ royal standard rum

passion fruit ~ lemon ~  
hibiscus ~ cinnamon ~  
tiki bitters

\$54

## DRAFT BEER

PRO ALE — 16 <sup>oz</sup> blonde ale ~ 4.5% abv ~ narrative fermentations, ca	\$8 / \$28
NEW OAKLAND GLOW — 16 <sup>oz</sup> pilsner ~ 4.8% abv ~ oakland united beerworks, ca	\$10 / \$35
PAULANER HEFE-WEISSBIER — 16 <sup>oz</sup> hefeweizen ~ 4.5% abv ~ paulaner brauerei, de	\$10 / \$35
SLICES — 16 <sup>oz</sup> west coast ipa ~ 6.8% abv ~ alpha acid, ca	\$12 / \$42
VOLLBIER HELL — 16 <sup>oz</sup> Bavarian Helles ~ 4.8% abv ~ klosterbrauerei andechs, de	\$12 / \$42
CHAT G.O.D. — 16 <sup>oz</sup> hazy ipa ~ 6.3% abv ~ henhouse, ca	\$11 / \$39
BIG LOVE — 14 <sup>oz</sup> hazy dipa ~ 9% abv ~ almanac, ca	\$10 / \$40
BERRYA 51 — 14 <sup>oz</sup> fruited sour ~ 6.0% abv ~ original pattern, ca	\$10 / \$40
YOU GUAVA BE KIDDING ME — 14 <sup>oz</sup> guava cider ~ 6.3% abv ~ far west cider co., ca	\$11 / \$44
GUINNESS — 16 <sup>oz</sup> irish stout ~ 4.2% abv	\$10 / \$35

## BEER BOTTLES & CANS

MICHELOB ULTRA pale lager ~ 4.2% abv	\$6
BUD LIGHT pale lager ~ 4.2% abv	\$6
COORS BANQUET golden lager ~ 5.0% abv	\$6
MODELO ESPECIAL mexican lager ~ 4.4% 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 laroeny bourbon ~ lemon ~ cane ~ ezy tgr pinot noir 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

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	TYLER 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

- AGED CHEDDAR BISCUITS**  \$12  
b&b pickles ~ honey scallion butter  
ADD PROSCIUTTO \$5
- HOUSE BAKED PRETZEL**  \$15  
*made fresh daily - limited quantity*  
pub cheese - honey mustard
- CHIPS & DIP**  \$18  
yuca chips ~ sour cream & onion dip ~ pickled chilies
- CRISPY PORK RIBS (4/8)**  \$20 / \$36  
teriyaki ~ red chili ~ pickled pepper slaw
- LOCAL ROCKFISH CEVICHE**  \$16  
roma tomato ~ serrano ~ lime ~ red onion ~ cilantro ~ avocado ~ corn tortilla chips
- GAME DAY NACHOS OR LOADED CALIFORNIA FRIES**    \$22  
pickled sweet & spicy peppers ~ black beans ~ avocado ~ cheddar jack cheese ~ cheese sauce ~ cilantro crema ~ pico de gallo ~ corn tortilla chips ~ OR ~ battered fries  
ADD ONS OFF THE WOOD GRILL // CHICKEN: \$8 // HANGER STEAK: \$14 // SHRIMP: \$12 // GROUND WAGYU TACO BEEF \$6
- ROASTED MUSHROOM SONORAN QUESADILLA**   \$18  
flour tortilla ~ mushrooms ~ roasted poblano peppers ~ 4 cheese blend ~ pico de gallo ~ cilantro crema ~  
ADD ONS OFF THE WOOD GRILL // CHICKEN: \$8 // HANGER STEAK: \$14 // SHRIMP: \$12 // GROUND WAGYU TACO BEEF \$6

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## WINGS

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

### CHOOSE YOUR STYLE

fried crispy wings ~ OR ~ fried masa crusted tenders 

### CHOOSE YOUR SAUCE

house-made buffalo   ~ OR ~ cali gold BBQ  ~ OR ~ dry rubbed smoked BBQ

### CHOOSE YOUR DIP

blue cheese ~ OR ~ buttermilk ranch

### GRILLED VIETNAMESE WINGS

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

## TAVERN STYLE FLATBREAD

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

## SALADS

- CAESAR SALAD** \$18  
little gems ~ herb brioche croutons ~ parmesan ~ caesar dressing  
ADD // BOQUERONES: \$5
- COBB SALAD**  \$19  
little gems ~ iceberg ~ marinated cherry tomatoes ~ candied hobbs bacon ~ hard boiled egg ~ avocado ~ gorgonzola ~ green onion ~ red wine vinaigrette
- CALI CRUNCH SALAD**  \$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

## STEAK BOARD

14 OZ FLANNERY BONE-IN NEW YORK 12 DAY DRY AGED \$68  
tomato & cucumber salad - pickled peppers - cowboy butter

## SIDES

- BREAD & BUTTER PICKLES**   \$5
- PICKLED PEPPER SLAW**   \$13  
sweet & spicy peppers ~ red & green cabbage ~ green onion
- HOUSE SALAD**   \$12  
spring mix ~ carrot ~ cucumber ~ cherry tomato ~ red wine vinaigrette
- CAVATELLI MAC**  \$15  
cheddar & smoked gouda ~ garlic parmesan bread crumbs ~ chives
- CHARRED BROCCOLINI**   \$13  
lemon garlic vinaigrette ~ parmesan
- HOMEMADE CHIPS**   \$8  
chili spice ~ onion dip
- BATTERED FRIES**  \$12  
crispy & thick cut ~ buttermilk ranch
- AGED CHEDDAR BISCUIT**  \$4  
honey scallion butter

## SANDWICHES

SANDWICHES COME ON OUR HOUSE-MADE PARKER HOUSE BUNS & CHIPS  
SUBSTITUTE // FRIES ADD \$4 // SIDE SALAD ADD \$5 // COLE SLAW ADD \$4

- THE OG BURGER** \$18  
8 oz. chuck patty ~ new school american cheese ~ shaved iceberg ~ vidalia onion ~ b & b pickles ~ pro sauce
- THE PRO BURGER** \$20  
8 oz. wagyu chuck patty ~ bearnaise aioli ~ smoked cheddar ~ crispy onions ~ bourbon bacon & onion jam
- SOUTHWEST BURGER** \$18  
8 oz. chuck patty ~ pepper jack cheese ~ fried b&b pickles ~ grilled vidalia onions ~ cali-gold bbq
- M.L.T**  \$18  
roasted maitake mushroom ~ iceberg lettuce ~ roma tomatoes ~ honey mustard ~ herb aioli
- CHICKEN PARMESAN** \$18  
herb crusted chicken breast ~ san marzano tomato sauce ~ prosciutto ~ mozzarella ~ parmesan
- CHICAGO DOG** \$14  
snake river farms hot dog ~ mustard ~ chicago-style 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.