

PATRONA

restaurant and lounge

Starters

Oysters on the Half Shell *with Champagne Mignonette and "Hog Wash"* 6 for 13

Calamari Monterey Bay *Fried and Tossed in Fresh Orange Chili Glaze* 13

Oyster Shooters *in Cocktail Sauce* 2

Gorgonzola Flat Bread *with Port Soaked Figs and Walnuts* 10**

Flatbread of the Day *Please See Today's Specials*

Anna's Chicken Soup *Mary's Organic Chicken and Vegetables* 7/11

Vegetarian Soup of the Day *Please See Today's Specials* 7/11**

White Bean Tostada *White Beans, Lettuce, Cotija Cheese and Pico de Gallo Salsa* 5**

Beet and Egg Tostada *Hard Chopped Egg and Beet over a Crispy Corn Tortilla* 5**

Salads

Organic Greens *Organic Mixed Greens, Fennel, Carrots, Beets with Sherry Shallot Vinaigrette* 6/9**

Beet Salad *Organic Mixed Greens, Gorgonzola, Toasted Walnuts with Sherry Shallot Vinaigrette* 9/13**

Pear and Goat Cheese Salad *with Walnuts and Creamy Fennel Dressing* 8/12**

Classic Whole Leaf Caesar *Romaine, Croutons and Parmigianino – Reggiano* 9/13

Chinese Chicken *Organic Greens, Vegetables, Wonton Croutons, Almonds with Asian Dressing* 14

Plate Lunches

Ravioli of the Day *Please See Today's Specials*

Crepe of the Day *Please See Today's Specials*

Pasta Primavera *Asparagus, Fava Beans, Snap Peas, Carrots, Red Peppers and Mushrooms* 14 **

Vegan Tofu Plate *with Jasmine Rice and Stir Fried Vegetables in Stir Fry Sauce* 12**

Seafood Special of the Day *Please See Today's Specials*

Fish and Chips *Local Red Rock Cod with Rémolade* 9/13

Red Chili Cod *with a Panko Crust, Orange Chili Glaze, Jasmine Rice and Stir Fried Vegetables* 16

Rainbow Trout *Pan Roasted with a Bacon and Potato Hash and Fresh Vegetable Medley* 17

Pan Roasted Chicken *with Roasted Potatoes, Vegetables, and Mushroom Sauce* 16

Sandwiches

Mushroom Melt *Braised Greens and Melted Swiss in a Rich Egg Bun* 12**

Chickpea Burger *Served on House Made Flatbread with a Yogurt Chili Cucumber Sauce* 12**

Avocado Grapefruit Sandwich *with Arugula Pesto, Goat Cheese and Beets Served On Focaccia* 12**

Fish Sandwich of the Day *Please See Today's Specials*

Calamari Po' Boy *Monterey Bay Fried Calamari with Our Chipotle Slaw in a Rich Egg Bun* 12

Chicken Breast *Bacon, Avocado, Lettuce, Pepper Jack and Chipotle Aioli on Sourdough* 13

Tinga Torta *Spicy Shredded Chicken with Lettuce and Lime Cream on a Rich Egg Bun* 12

Burgers: Beef or Chicken Breast *Served with Lettuce, Caramelized Onions and Burger Sauce* 13

Western Burger *Topped with Fried Onions, Patrona's Smokey BBQ Sauce, White Cheddar, and Bacon* 16

Steak Sandwich *with Arugula Pesto, Caramelized Onions and Gruyere on a Baguette* 15

Share Plates No Charge Split Plate 4 Substitutions 2 **Non Meat Items

130 W Standley Street, Ukiah, CA 95482 (707) 462-9181

www.patronarestaurant.com

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Wines By the Glass

Brut <i>by Roederer Estate</i>	NV	Mendocino	11
House White Sundial Chardonnay <i>by Fetzer</i>	2011	Mendocino	5
Sauvignon Blanc <i>by Patianna</i>	2010	Mendocino	9
Pinot Blanc <i>by Navarro</i>	2012	Mendocino	9
Chardonnay <i>by McFadden, un-oaked</i>	2011	Mendocino	9
House Red Cabernet Sauvignon <i>By Zellerbach</i>	2010	California	5
Pinot Noir <i>by Husch</i>	2010	Mendocino	12
Zinfandel <i>by Handley</i>	2010	Mendocino	11
Cabernet Sauvignon <i>by Mendocino Farms**</i>	2007	Mendocino	8

Featured Cocktails

Kiwi Daiquiri *Rum, Fresh Pureed Kiwi and Fresh Pressed Lime*.....10

Gin and Sin *Blood Orange Infused Gin and Fresh Pressed Lemon*.....10

Red Hot and Bourboned *Shot of Jim Beam Infused with Red Hots*.....8

Strawberry-Rhubarb Margarita *Tequila, Fresh Pressed Lemon and Lime, with Rhubarb Bitters*.....10

Pomegranate Caipirinha *Rum, Pomegranate Juice and Muddled Lime*.....10

Citrus Martini *Kettle One Citron Vodka, Fresh Pressed Lemon and Lime Juice, with a Splash of Orange*.....10

Ginger Sidecar *Brandy, Cointreau, Muddled Ginger, Fresh Pressed Lemon and Ginger Liqueur*.....10

Cucumber-Mint Gimlet *House Infused Vodka or Gin, Fresh Squeezed Lime and Mint Infused Simple Syrup*.....10

Pisco Mojito *Pisco, Muddled Mint, Fresh Squeezed Lime and Soda Water*.....10

Darjeeling *Curry-Saffron Infused Vodka, Coconut Milk, Fresh Muddled Lime and Cardamom Simple Syrup*.....11

Bay 130 Bay *Leaf Infused Bombay Dry Gin, St. Germain Elderflower Liqueur and Angostura Bitters*.....12

Rosemary-Pear Martini *Vodka, Fresh Squeezed Lemon, Germain Robin Pear Liqueur and Rosemary Infused Simple Syrup*.....10

The 1850 Cocktail *Germain Robin Craft-Method Mixed Drink of Brandy Distilled with Herbs and Natural Flavors Added with Brandy and Whiskey*.....14

Non Alcoholic Cocktails

Casablanca *Orange Flower Water, Blood Orange Bitters, Fresh Pressed Lime and Soda Water*.....5

If You're Not Into Yoga *Coconut Milk, Pineapple, Fresh Pressed Lime, Blood Orange and Bitters*.....5

Cool Lucca *Cucumber, Muddled Mint, Fresh Pressed lime, and Soda Water*.....5

Dogwood *Fresh Pressed Grapefruit Juice, Elderflower Simple Syrup, Grapefruit Bitters, and Soda Water*.....5

Beer

Pabst Blue Ribbon.....4	Great White.....6	Lagunitas IPA.....6
St. Pauli N/A.....5	Harps.....6	Red Tail Ale.....6
Stella Artois.....6	Little Sumpin' Ale.....6	Sierra Nevada.....6
Corona.....6	Alaskan Amber.....6	PranQster.....7
Scrimshaw.....6	Guinness.....6	Chimay Blue.....8
	Boont Amber.....6	

Beverage

Iced Tea 2.5	Shirley Temple or Roy Rogers 3
Arnold Palmer 3.5	750 ml. Pellegrino 6
Soda: Coke, Diet Coke or Sprite 2	Flying Goat Coffee or Hot Tea 3
Natural Root Beer 2.5	Juice: Orange, Cranberry, Grapefruit or Pomegranate 3.5
Pomegranate Mint Cooler 4	Latte 4.5
Pineapple Mint Cooler 4	Cappuccino 3.5
Lemonade/Limeade 3.5	Double Latte 5.5
Italian Soda: Raspberry, Blood Orange, Peach, Cherry or Ginger 3	Double Cappuccino 4.5