

PATRONA

restaurant and lounge

STARTERS

Oysters	<i>Mignonette and Cocktail Sauces 3 each</i>
Shrimp Cocktail	<i>Wild Caught Shrimp and Classic Cocktil Sauce 15 GF</i>
Marcona Almonds	<i>Oil Roasted and Salted Marcona Almonds 5 VG,GF</i>
Fried Brussel Sprouts	<i>Pickled Red Onion, Chopped Egg, Parmesan, Caesar Dressing*, Toasted Breadcrumbs 14 V</i>
Potato Croquettes	<i>Please Inquire About Seasonal Flavors 12</i>
Gorgonzola Flatbread	<i>Figs in Port with Bechamel Sauce, and Toasted Walnuts 18 V</i>
John Ford Beef Slider *	<i>Carmalized Onions, Swiss Cheese, Burger Sauce 10</i>

SALADS

Local Organic Greens	<i>Shaved Fennel, Carrots, and Radish, Tossed in Lemon Vinaigrette 10 V,GF</i>
Little Gem Caesar*	<i>Shaved Parmesan Reggiano and Garlic Croutons 17 Add Anchovy 2</i>
Roasted Beet	<i>Topped with Gorgonzola and Candied walnuts, Tossed in Sherry-Shallot Vinaigrette 17 V,GF</i>
The New Wedge	<i>Chilled Iceburg Lettuce, Bacon, Sprouts, Toasted Nuts and Seeds, Herb Buttermilk Dressing 17 GF</i>

Add Avocado 2.50, Tofu 3, Chicken 6 or Shrimp 8

SANDWICHES

Chipotle Chicken	<i>Bacon, Avocado, Pepperjack & Chipotle Aioli on Schats Hoagie 20</i>
John Ford Cheeseburger *	<i>John Ford Beef, Caramelized Onions, Cheddar Cheese, and Patrona Burger Sauce 19</i>
French Onion Steak Sandwich	<i>Thinly Sliced John Ford Beef, Swiss Cheese, Arugula, Aioli and French Onion Jus 25</i>
Veggie Burger	<i>Grain and Veggie Burger Served with House Aioli, Pickled Red Onion, and Lettuce 18 VG</i>

Served with Green Salad or French Fries

ENTREES

Vegetable Curry Bowl	<i>Yellow Cocount Curry with Jasmine Rice 27 VG,GF</i>	<i>add Tofu 3, Chicken 6 or Shrimp 8</i>
Orange Glazed Tofu	<i>Served with Stir Fried Vegetables and Jasmine Rice 27 VG,GF</i>	
Red Chili Cod	<i>Panko Crust, Orange-Chili Sauce, Jasmine Rice and Stir-Fried Vegetables 29</i>	
Seafood Pasta	<i>Shrimp, Scallops, and Clams in a White Wine Cream Sauce on Spaghetti 36</i>	
Fish and Chips	<i>PBR Beer Battered Local Cod, French Fries, Remoulade and Lemon 25</i>	
16 oz Steak Frites *	<i>John Ford Ribeye with House Cut Shoestring Fries, Aioli, Side Salad and Choice of Sauce 52</i>	
Steak Sauces	<i>Gorgonzola Cream, P-130 House Made Steak Sauce, or Chimichurri</i>	
Add ons:	<i>Shrimp Scampi 12 Sautéed Mushrooms 8</i>	

Please see our Daily Specials

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A 20% Gratuity will be added to parties of 8 or more

V= Vegetarian VG=Vegan GF= Gluten Free

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STARTERS

- Oysters *** *Served with Mignonette and Cocktail 3.5 each GF*
- Marcona Almonds** *Oil Roasted and Salted Marcona Almonds 5 GF, VG*
- Marinated Olives** *Good Faith Farms Olives, Lemon, Rosemary, Calabrian Chili, Extra Virgin Olive Oil 6 GF, VG*
- Classic Shrimp Cocktail** *Wild Caught Shrimp and Classic Cocktail Sauce 15 GF*
- Potato Croquettes** *Please Inquire About Seasonal Flavors 12*
- Fried Brussel Sprouts** *Pickled Red Onion, Chopped Egg, Caesar Dressing, Parmesan, Toasted Breadcrumbs 14*
- Shrimp Lettuce Cups** *Lightly Fried Argentinian Red Shrimp tossed in Creamy Sweet Chili Glaze 18*
- Gorgonzola Flatbread** *Figs in Port with Bechamel Sauce and Toasted Walnuts 18*
- John Ford Beef Slider *** *Caramelized Onions, Swiss Cheese, Burger Sauce, Lettuce and Pickle 10*

SALADS

- Local Organic Greens** *Shaved Fennel, Carrots, and Radish, tossed in Lemon Vinaigrette 10 VG, GF*
- Little Gem Caesar *** *Parmesan Reggiano Curls and Garlic Croutons 17 Add Anchovy 2*
- Roasted Beet Salad** *topped with Gorgonzola and Candied Walnuts, tossed in Sherry-Shallot Vinaigrette 17 V, GF*
- The New Wedge Salad** *Chilled Iceburg, Bacon, Sprouts, Toasted Nuts and Seeds, Herb Buttermilk Dressing 18 GF*

ENTREES

- Vegetable Curry Bowl** *Yellow Coconut Curry with Jasmine Rice 27 VG, GF add Tofu 3, Chicken, 6 or Shrimp 8*
- Grilled Red Wine Tofu** *Wild Rose Farm Quinoa, Caramelized Winter Squash, Arugula, and Roasted Garlic 27
V, GF, VG available upon request*
- Local Red Chili Cod** *Panko Crust, Orange-Chili Sauce, Jasmine Rice and Stir-Fried Vegetables 29*
- Seafood Pasta** *Shrimp, Scallops, Mussels, and Clams in a White Wine Cream Sauce, topped With Parmesan Cheese 36*
- Crispy Chicken Hindquarter** *Confit Mary's Organic Chicken, Whipped Yukon Gold Potatoes, Bacon Braised Cabbage, Dijon 30 GF*
- 16oz John Ford Rib Eye*** *Whipped Potatoes, Seasonal Vegetables, Fried Onions, and choice of sauce 54*
- Steak Sauces:** *Gorgonzola Cream, P130- House Made Steak Sauce, or Chimichurri Sauce*
- Add ons:** *Shrimp Scampi 12 Mushrooms 8*

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Today's Desserts

Caramel Crème Brûlée | 11

Chocolate Lava Cake | *Raspberry Sauce and Vanilla Ice Cream* | 13

Kiwi Key Lime Pie Cup | *Kiwi and Lime Tahitian Custard, Whipped Cream*

Graham Cracker Crumble | 13

The Cheese Board | *Bell Weather Farms Carmody, Walnut Crostini*

Quince Paste | 23

Scoop of Ice Cream | *Please inquire about flavors* | 4

Affogato | *Black Oak Coffee* | *Vanilla Bean Ice Cream* | 12

3 Dessert Sampler | 18

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Dessert Cocktails

Irish Coffee | Jameson, Baileys Cream, Coffee | 13

Carpano Antica | Italian Sweet Vermouth | 10

Mudslide | Vodka, Kahlua, Bailey's Irish Cream, Heavy Cream Over Ice | 12

Espresso Martini | Vanilla, Vodka, Espresso, Kahlua, Cream | 12

Salted Caramel Chocolate Martini | Vodka, Chocolate Liqueur, Cream | 12

Orange Creamsicle | Gin, Vanilla Vodka, Lemon, Orange Juice, Cream | 12

Fernet About It | Fernet, Coffee, Cold Brew Coffee Liqueur, Simple | 12

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Seasonal Cocktails

Mandarin Sparkler 14

Hanson Vodka, Mandarin, Prosecco, Soda

Blood Moon Margarita 13

Tequila, Hibiscus, Orange, Lime

The Pollinator 13

Gin, Lavender, Honey, Lemon

Southern Garden 13

Bourbon, Cucumber, Elderflower, Lemon

Bohemian Paloma 13

Mescal, Grapefruit Cordial, Aperol, Lime

Mocktails

Pineapple Mint Cooler 9

Pineapple, Mint, Lime

Pom Mint Cooler 9

Pomegranate, Mint, Lime

Tina Colada 9

Coconut, Pineapple, Lime

Cool Lucca 9

Cucumber, Mint, Lime

Scorpio Sister 9

Orange, Almond, Peach

Coffee, Tea, Milk

French Press Coffee 10

Black Oak Coffee, Decaf or Regular

Pot of Hot Tea 10

Mendocino Tea Co. Assorted Flavors

Iced Tea 5

Strauss Organic Whole Milk 4

Fresh Margaritas

Habanero 12

Pineapple 12

Pomegranate 12

Hibiscus 12

Cadillac 14

Classics

Aviation 13

Gin Smash 12

Manhattan 13

Martini 12

Moscow Mule 12

Negroni 13

Old Fashioned 12

Sazerac 13

Side Car 12

Vesper 12

Whiskey Sour 12

Soft Drinks

Root Beer 7

Arnold Palmer (1 Refill) 8

Bundaberg Ginger Beer 7

Cranberry 5

Fountain Sodas 8

Fresh Lemonade (1 Refill) 5

Ginger Ale 7

Nira Probiotic Sodas 6

Originals

Heart Beet 12

Beet Infused Gin, Orange Blossom, Lime

Devil's Advocate 13

Habenero Tequila, Cilantro, Lemon, Pomegranate

Cucumber Mint Gimlet 11

Cucumber Infused Gin or Vodka, Lime, Mint

Rosemary Pear Martini 12

Vodka, Pear Liqueur, Lemon, Rosemary

Ginger Side Car 12

Brandy, Orange, Fresh Ginger, Lemon

On the Savory Side

Funkicillin Martini 15

Bleu Cheese Infused Vodka, Cornishon, Bleu Stuffed Olive

Pacific Pearl (and Oyster) 18

Gray Whale Gin, Seaweed, Aged Mirin, Saline, Fresh Oyster

Beer

Coors Light 7

Pabst Blue Ribbon 6

Modelo Especial 7

Scrimshaw 7

Peroni 7

Pliny the Elder IPA 10

Lagunitas IPA 8

Cooperage Rotating IPA 9

Henhouse Rotating IPA 8

Reality Czech Pilsner 8

Guinness Stout 8

Rotating Humboldt Cider 9

Non-Alcoholic Beer 8

Red Wine

Handley

Red cherries, Ripe Plum, and Soft Tannins

Pinot Noir

2022 A.V.

13

19

45

Baxter

Vibrant, Spicy, Dark Fruit

Pinot Noir

2019 A.V.

15

55

Marine Layer

Red Berry Bramble, Fresh Roses, Velvety Tannins

Pinot Noir

2021 Sonoma

125

Chateau de Saint-Amour

Floral Notes, Fresh Red Fruit, Soft Tannins

Beaujolais

2020 France

48

Chateau des Capitans Juliéna

Blueberry, Complex Peach Notes, White Pepper, Vanilla

Beaujolais

2021 France

50

Nelson Family

Fruit Forward, Sensual Texture, Soft Tannins

Merlot

2021 Mendo

12

43

Orsa Cabernet

Ripe Blueberries, Fig, Slate, & Silky Tannins

Cabernet

2019 Mendo

14

18

52

Cesar Toxqui

Black Currant, Vanilla, Wood Spice

Cabernet

2019 Mendo

55

Edmeades Zinfandel

Blackberry, Cinnamon, Cloves, & Silky Tannins

Zinfandel

2022 Mendo

13

21

48

Cesar Toxqui

Blackberry, Chocolate, Cassis

Zinfandel

2019 Mendo

50

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White Wine

Glass Carafe Bottle

Roederer Estate, Brut <i>Toasty fruits, Citrusy, Mineral Accents</i>	Sparkling	NV	Mendo	13		47
Brice Famille, Bouzy Grand Cru <i>Orchard Fruit, Anise, Stony Intensity</i>	Blanc De Noirs	NV	France			150
Larmandier-Bernier, Premier Cru <i>Wild Plum, Petals, Vinous</i>	Rosé Brut	NV	France			300
Benovlio <i>Elegant, White Spring Flowers, & Apples</i>	Prosecco	NV	Italy	9		34
Husch <i>Sweet, honeysuckle, floral, citrus</i>	Muscat Canelli	2021	Muscat			35
Whispering Angel, Cotes De Provence <i>Red Berry Fruit, Salinity Forward, Smooth Finish</i> <i>3 L Double Magnum</i>	Rose	2023	France			300
Baxter <i>Sunshine Citrus, Watermelon, Slate</i>	Rosé	2022	A.V.			45
Marine Layer <i>Crisp Apple, Bright Citrus, Lemon Verbena, Wet Stone</i>	Picpoul	2023	Sonoma			65
Clay Shannon <i>Tropical fruits, Citrus, Lemongrass & Gentle Acidity</i>	Sauvignon Blanc	2023	Lake	11		35
Saracina <i>Juicy pear, meyer lemon, apple, & light oak</i>	Sauvignon Blanc	2023	Mendo			42
Husch <i>Juicy Pear, Meyer Lemon, Apple, & Light Oak</i>	Chardonnay	2023	Mendo	12	16	32
Cesar Toxqui <i>Tropical Fruit, Pear Tart, Orange Nectar</i>	Chardonnay	2020	Mendo			36
Navarro Premier <i>Pear, Lemon, Vanilla & Asian Spices</i>	Chardonnay	2022	Mendo			45
Les Princes Abbés <i>Dry, Floral, Citrus</i>	Riesling	2020	Alsace			45

Lunch Specials

Marinated Good Faith Farms Olives

Lemon, Rosemary, Calabrian Chili

8

Cream of Cauliflower Soup

Hazelnut Dukkah, Mint

9

Reuben Eggrolls

Thousand Island Dipping Sauce

10

Crispy Shrimp Lettuce Cups

Tossed in Creamy Sweet Chili Glaze

18

Mediterranean Arugula Salad

*Roasted Butternut Squash, Seared Paneer, Fresh Herbs,
Marinated Red Onion, Preserved Meyer Lemon Date*

Vinaigrette

19

Asian Chicken Salad

Mixed Greens, Peas, Bean Sprouts, and Bell Pepper,

Tossed in Sesame Vinaigrette. Topped with Oranges, Crispy

Wonton Strips, and Roasted Almonds

23

Wild Mushroom and Leek Galette

Roasted Garlic, Ricotta, Arugula, Served with Side Salad

24

The Adult Grilled Cheese

Melted Brie Cheese, Prosciutto, and Shaved Apple,

on Local Walnut Sourdough Served with a Side Salad

23

Pork Belly Bánh Mi

*Crispy East Side Ranch Pork Belly, Chicken Liver
Mousse, Aioli, Pickled Carrot and Radish, Cilantro,*

Jalapeno

24

Drink Specials

Passionfruit Rum Punch

White Rum, Pineapple, Passionfruit, Lime, Bitters

12

MAR 18 2025

Dinner Specials

Focaccia Bread

European Butter

6

Cream of Cauliflower Soup

Hazelnut Dukkah and Mint

9

French Breakfast Radishes

European Butter and Everything Bagel Seasoning

10

Mediterranean Arugula Salad

*Roasted Butternut Squash, Seared Paneer, Fresh
Herbs, Marinated Red Onion, Preserved Meyer*

Lemon Date Vinaigrette

19

Reuben Eggrolls

John Ford Corned Beef Brisket, House Made

Sauerkraut, Gruyere Cheese

Served with 1000 Island

10

East Side Ranch Pork Belly

*Citrus Sherry Carmel, Shaved Fennel and Citrus
Salad*

22

The Cheese Board

Bellwether Farms Carmody

Walnut Crostini, Quince Paste, Dijon

23

Add Organic Chicken Liver Pâté

7

Wild Mushroom Risotto

Yellowfoot and Hedgehog Mushrooms,

Fennel, Spinach, Parmesan

32

Butternut Squash "Steak" VG

Lentil Puree, Shaved Celery-Apple Salad,

Walnuts, and Sage

28

Drink Specials

Passionfruit Rum Punch

White Rum, Passionfruit, Pineapple, Lime,

Bitters

12

MAR 18 2025

Happy Hour

3-5 P M *Around the world*

Ireland

\$8 Bites

Oysters on the Half Shell

4ea served with Lemon and Cocktail Sauce

Pickled Deviled Eggs

Irish Soda Bread

Raisins and Whiskey Butter

Reuben Croquettes

1000 Island Dressing

Cottage Pie Potato Skins

*Crispy Potato Skins, Ground John Ford Beef,
Mashed Potato*

\$8 Cocktails

Fool's Gold

*Jameson, Bitters, Fresh Squeezed Lime Juice
Topped with Ginger Beer*

The Tipperary

*Jameson, Sweet Vermouth,
Green Chartreuse, Orange Bitters*

Lucky Lady

Vodka, Baileys, Frangelico, Cream

Mini Guinness

\$6 Beers

Scrimshaw -Pilsner

Lagunitas -IPA

\$7 Cider

Humboldt Cider

Hibiscus

Humboldt Cider

Cherry

MAR 18 2025