

## HAPPY HOUR

Available Monday-Saturday  
3:00 - 6:00 P.M. and 9:00 P.M. - Close  
All Day Sunday

HOUSEMADE SOUP OF THE DAY 3.95

### SWEET POTATO FRIES

Honey-mustard dipping sauce 4.5 (veg/gf)

### CLASSIC CAESAR SALAD

Romaine, parmesan, housemade garlic croutons 4.95  
add grilled chicken +2

### BEER BATTERED TRUE COD TACOS

Housemade avocado salsa, spicy roasted tomato salsa,  
fresh cilantro, tri-colored tortilla chips 5.95

### SOUTHWEST CHOPPED SALAD

Black beans, corn, Monterey Jack and cheddar cheeses,  
creamy pesto dressing 5.95

### PEPPER BACON MAC N' CHEESE

Swiss, fontina, cheddar 6.5

### CRAB & AVOCADO SUSHI ROLL

Pineapple soy glaze, mango puree, asparagus,  
red & yellow peppers 7.5

### STANFORD'S CLASSIC SPINACH & ARTICHOKE DIP

Tri-colored tortilla chips 7.5 (veg)

### CRISPY NORTHWEST PACIFIC OYSTERS

Lemon caper tartar, cocktail sauce, house slaw 7.95

### BUTTERMILK FRIED CHICKEN STRIPS

Honey-mustard dressing, chili-cumin waffle fries 7.95

### RIBS & RING

Baby-back ribs and a jumbo buttermilk battered onion  
ring, blue cheese-BBQ dipping sauce 7.95

### BBQ CHICKEN QUESADILLA

Monterey Jack, roasted peppers, caramelized onions,  
housemade avocado salsa, chipotle ranch 8.95

### CRAB & ARTICHOKE DIP

Parmesan, onions, crumbled focaccia, grilled flatbread 8.95

### CHEESEBURGER SLIDERS\*

Pepper bacon, cheddar sauce, brown sugar BBQ sauce 8.95

### PRIME RIB SLIDERS\*

Horseradish sauce, au jus, brioche bun,  
chili-cumin waffle fries 9.95

(veg) Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

(gf) Gluten-Free. Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

\*Hamburgers, steaks and prime rib are cooked to order. Ahi served seared or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people with certain illnesses.

Stanford's includes a living wage charge in your bill to offset the cost of California's minimum wage. This is not a charge for services provided.

Happy Hour available only in lounge.  
Sorry, no to-go orders on Happy Hour items.

## HAPPY HOUR DRINK SPECIALS

**\$1 OFF**

ALL DRAFT BEER

**5.5**

HAPPY HOUR CHARDONNAY  
OR CABERNET SAUVIGNON

**7.5**

TWO VINES CHARDONNAY

BLACKSTONE WINERY  
MERLOT

**5.95**

## CRAFT COCKTAILS

### CRANBERRY MOJITO

Rum, mint, fresh lime sour, soda

### GREEN APPLE DROP

Vodka, apple pucker, Bols triple sec,  
fresh lime sour

### POMEGRANATE MARGARITA

Tequila, house margarita mix, fresh lime sour

### BASIL GIMLET

Gin, fresh lime sour, simple syrup, fresh basil

### KENTUCKY SOUR

Bourbon, pineapple juice,  
fresh sweet & sour, bitters

## WELL DRINKS

**7.95**

## ELEVATED COCKTAILS

### ABSOLUT LIME TONIC

Absolut Lime vodka, tonic water,  
fresh squeezed lime

### SAUZA BLUE SILVER CADILLAC MARGARITA

Gran Gala, house margarita mix, fresh lime

### TITO'S HANDMADE COSMO

Bols triple sec, cranberry juice, fresh lime

## BAR CLASSICS

### ANCHOR STEAM BEER BATTERED FISH & CHIPS

Lemon caper tartar, French fries, house slaw

Pacific Halibut 19.95 | True Cod 16.95

### BAJA STYLE TACOS

Grilled tortillas, chipotle ranch slaw, housemade avocado  
salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla  
chips, spicy roasted tomato salsa

Beer Battered Pacific Halibut 18.95

Beer Battered True Cod 15.95 | Grilled Chicken 14.95

### WOOD-FIRE GRILLED STEAK COBB\*

Crisp romaine, pepper bacon, avocado,  
hard egg, Danish blue cheese crumbles,  
blue cheese dressing 19.95

### STANFORD'S CHEESEBURGER\*

Ground chuck, Stanford's burger sauce, cheddar,  
lettuce, tomato, red onion, brioche bun 14.95  
add pepper bacon +1.5

### KRUSE BURGER\*

Ground chuck, pepper bacon, provolone, housemade  
avocado salsa, lettuce, tomato, red onion, Stanford's  
burger sauce, brioche bun 16.95

## WHITE WINE BY THE GLASS

### SPARKLING

Michelle Brut Columbia Valley WA	9
Ruffino Prosecco IT	10

### ROSÉ / RIESLING / SAUVIGNON BLANC

VillaViva Rosé Côtes de Thau FR	8.5
Chateau Ste Michelle Riesling Columbia Valley WA	7.5
Villa Maria Private Bin Sauvignon Blanc Marlborough NZ	9.5
St. Supéry Sauvignon Blanc Napa Valley CA	12

### PINOT GRIS / PINOT GRIGIO

Caposaldo Veneto IT	8.5
Joel Gott Willamette Valley OR	9.5
La Crema Monterey CA	10.5

### CHARDONNAY

Two Vines WA	8
Rodney Strong Sonoma County CA	9.25
Kendall-Jackson Vintner's Reserve CA	10
Sonoma-Cutrer Russian River Ranches CA	13

## RED WINE BY THE GLASS

### PINOT NOIR

DeLoach CA	9.75
Buena Vista North Coast CA	11
Byron Santa Barbara County CA	12

### MERLOT

Blackstone Winery CA	8
Raymond Vineyards R Collection CA	9.25

### MALBEC / PETITE SIRAH / ZINFANDEL

Kaiken Reserva Malbec Mendoza ARG	8.5
Spellbound Petite Sirah CA	9.5
7 Deadly Zins Lodi CA	10
Alexander Valley Vineyards Homestead Red Alexander Valley CA	12

### CABERNET SAUVIGNON / CABERNET BLENDS

Avalon CA	8
Chateau St. Jean CA	10
Coppola Black Label Claret CA	11.5

For a complete list of our bottled wines,  
please ask your server

## SIGNATURE COCKTAILS



### HUCKLEBERRY RAIN DROP

44° North Mountain Huckleberry, fresh lemon sour,  
rosemary infused simple syrup 9.5

### LAVENDER COSMO

Absolut Mandrin, Giffard Crème de Violette, Cointreau,  
fresh lime sour, cranberry juice, lavender sugar rim 10

### PINK LEMONADE

Smirnoff vodka, lemonade, fresh lemon, mint, splash of  
grenadine 9

### RASPBERRY CRUSH

Firefly Sweet Tea vodka, Caravella Limoncello, raspberry  
liqueur, fresh lime sour 9

### GINGER PEAR

Absolut Pear, Bols triple sec, fresh lemon sour, ginger 10

### THE POMEGRANATE

Ketel One Citroen, pomegranate, fresh lime sour 11

### ENGLISH CUCUMBER

Bombay Sapphire, fresh lime sour, fresh English  
cucumbers 10

### RASPBERRY LEMON DROP

Absolut Citron, fresh lemon, raspberry liqueur,  
citrus-sugared rim 10



## CLASSIC COCKTAILS

### AMERICAN MULE

Tito's Handmade vodka, ginger beer, fresh lime 10

### RYE OLD FASHIONED

Jim Beam rye, Solerno Blood Orange liqueur,  
cherry bitters 11

### GRAND MANHATTAN

Buffalo Trace bourbon, Grand Marnier, orange bitters 12

### PREMIUM LONG ISLAND ICED TEA

Bacardi Oakheart rum, Smirnoff vodka, Beefeater gin, Sauza  
Blue Silver 100% agave tequila, fresh lemon sour 11

### STANFORD'S BLOODY MARY

Smirnoff vodka, house Bloody Mary mix 9.5  
– Make it a double +3

## MARGARITAS

### SCRATCH MARGARITA

Sauza Blue Silver 100% agave tequila, Bols triple sec,  
housemade margarita mix 9.5  
– Make it our "Bartender's Choice" with Don Julio Silver +3

### HABANERO-PEACH

Milagro Silver 100% agave tequila, habanero syrup,  
fresh sweet & sour, peach shrub, rosemary 10

### THE CADILLAC

El Jimador 100% agave tequila, Grand Marnier, Bols triple  
sec, housemade margarita mix 10.5

## MOJITOS

All of our mojitos feature Bacardi Limón rum, fruit  
puree or fruit juice, freshly torn mint leaves, fresh  
lime sour and a splash of soda 9.5

CLASSIC  
RASPBERRY

MANGO  
POMEGRANATE

## DESSERTS

### CRÈME BRÛLÉE

Vanilla custard, caramelized sugar crust 7.5 (gf)

### CHOCOLATE CHIP COOKIE SKILLET

Served warm with vanilla ice cream, salted caramel sauce and shaved chocolate 8.5

### APPLE CRISP

Served warm with vanilla ice cream and salted caramel sauce 8

### NEW YORK CHEESECAKE

Served with seasonal compote 8.5

## COFFEE & TEA

Custom Blend Organic Coffee	3.75
Steady Hand Decaf Coffee	3.75
Tazo Tea - Ask your server for selections	3.75

## AFTER DINNER DRINKS

### DEATH BY CHOCOLATE MARTINI

Stoli Vanil vodka, Godiva Chocolate liqueur, Crème de Cacao white, fresh whipped cream, chocolate shavings 10.5

### MOROCCAN COFFEE

Cruzan 151, Kahlúa, Baileys Irish Cream, coffee and fresh whipped cream 9

### COFFEE NUDGE

Kahlúa, Crème de Cacao Dark, Brandy, coffee and fresh whipped cream 8.5

### IRISH MONK

Baileys Irish Cream, Frangelico, coffee and fresh whipped cream 8.5

### SPANISH COFFEE

Cruzan 151, Kahlúa, Bols triple sec, coffee and fresh whipped cream 9

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## DRAFT

		16 oz.	25 oz.
Anchor Steam	San Francisco, CA	6	8.5
Saint Archer Pale Ale	San Diego, CA	5.5	8
Lagunitas IPA	Petaluma, CA	6.5	9
Widmer Hefeweizen	Portland, OR	6	8.5
Elysian Rotating Handle	Seattle, WA	6.5	9
Coors Light	Golden, CO	5.5	8
Kona Big Wave Golden Ale	Kona, HI	6	8.5
Stella Artois	Belgium	6.5	9

## BOTTLED

Sierra Nevada Pale Ale	Chico, CA	5.25
Firestone Walker 805 Blonde Ale	Paso Robles, CA	6
Omission GF	Portland, OR	5.75
Deschutes Black Butte Porter	Bend, OR	5.75
Bud Light	St. Louis, MO	5
Michelob ULTRA	St. Louis, MO	5
Angry Orchard Hard Cider GF	Cincinnati, OH	5.5
Corona Extra	Mexico	5.5
Heineken	Holland	6
Guinness Stout	Ireland	6
Beck's Non-Alcoholic	Germany	5.5

## LIQUOR SELECTION

### BRANDY & COGNAC

Christian Brothers  
Hennessy V.S.

### PORT

Graham's Six Grapes

### SINGLE MALT SCOTCH

Glenfiddich  
Glenlivet 12 yr.  
Glenmorangie 10 yr.

### SCOTCH BLENDS

Chivas 12 yr.  
Cutty Sark  
Dewar's White  
Johnnie Walker Red

### WHISKEY

Bushmills  
Canadian Club  
Crown Royal  
Jack Daniel's  
Jameson  
Seagram's 7

Jack Daniel's Rye  
Jim Beam Rye  
Woodford Rye

### BOURBON

Basil Hayden's  
Buffalo Trace  
Jim Beam  
Knob Creek  
Makers Mark  
Old Forester  
Wild Turkey 101  
Woodford Reserve

### GIN

Beefeater  
Bombay • Bombay Sapphire  
Hendrick's  
Tanqueray  
Tanqueray No. TEN

### TEQUILA

Cazadores Reposado  
Don Julio Silver  
El Jimador  
Milagro Silver  
Patrón Silver • Patrón Añejo  
Sauza Blue Silver

### VODKA

Absolut  
Absolut Citron • Absolut Lime  
Absolut Mandrin  
Absolut Peppar  
Absolut Pear

Firefly Sweet Tea  
Grey Goose  
Ketel One • Ketel One Citroen  
Reyka  
Smirnoff  
Stolichnaya  
Stolichnaya Vanil  
Tito's Handmade

### RUM

Bacardi Limón  
Bacardi Oakheart  
Bacardi Superior  
Captain Morgan Spiced  
Cruzan 151  
Malibu Coconut  
Mount Gay Black Barrel  
Myer's Original Dark

### CORDIALS & LIQUEURS

Amaretto Disaronno  
Baileys Irish Cream  
Bols Crème de Cacao Dark  
Bols Crème de Cassis  
Bols Peach Schnapps  
Bols Peppermint Schnapps  
Bols Triple Sec  
Caravella Limoncello  
Chambord  
Cointreau  
Drambuie  
Frangelico  
Galliano  
Giffard Crème de Violette  
Godiva Chocolate  
Gran Gala  
Grand Marnier  
Jägermeister  
Kahlúa  
Midori  
Romana Sambuca  
Rumple Minze  
Solerno Blood Orange  
Southern Comfort  
St. Germain Elderflower  
Tia Maria  
Tuaca