

BLACKHAWK GRILLE®

cocktails

Seasonal Sangrias	10.00
ask about our current selections	
Arnold Pama	11.50
pomegranate, lemonade, twinings tea-infused tito's handmade vodka, pama pomegranate liqueur	
La Catrina	12.00
fresh-squeezed grapefruit juice, raspberries, sour mix, el jimador tequila blanco	
Cucumber Blood Orange Martini	12.00
cucumber, lime, solerno blood orange liqueur, hendrick's gin	
St. Germain Cocktail	carafe sm. 12.00 lg. 44.00
sparkling soda, st. germain, sparkling wine	
Julep Bramble	12.00
lime, mint, blackberry honey syrup, woodford reserve	
Darkened Peach Martini	12.00
peach purée, tito's handmade vodka, averna amaro	

Draft beer

Calicraft Cali Cöast Kölsch walnut creek 5.2% abv	6.00
Sierra Nevada Kellerweis chico 4.8% abv	6.00
Firestone Easy Jack IPA paso robles 4.5% abv	6.00
Eight Bridges Twisted Red Ale livermore 7.0% abv	8.00
Mendocino Eye Of The Hawk ukiah 8.0% abv	8.00
Coronado Idiot Double IPA coronado 8.5% abv	9.00

bottled beer

Coors Light golden, colorado 4.2% abv	5.00
Kaliber non-alcoholic, dublin, ireland 0.5% abv	5.00
Corona mexico city, mexico 4.6% abv	6.00
Stella Artois leuven, belgium 5.2% abv	6.00
Angry Orchard Hard Cider cincinnati, ohio 5.0% abv	6.00
Anderson Valley 128 Session Gose boonville 4.2% abv	6.00
Blue Moon Belgian White golden, colorado 5.4% abv	6.00
Sam Adams Rebel IPA boston, massachusetts 6.5% abv	6.00
Stone IPA escondido 6.9% abv	7.00
Dogfish Head 90 Minute IPA milton, delaware 9.4% abv	10.00
Green's Gluten-Free Amber Ale lochristi, belgium 6.0% abv	13.00
Drake's Amber Ale san leandro 5.9% abv	6.00
Ommegang Rare VOS Amber Ale cooperstown, new york 6.5% abv	9.00
Anchor Porter san francisco 5.6% abv	7.00
North Coast Old Rasputin Russian Imperial Stout fort bragg 9.0% abv	8.00

refreshments

House-Made Flavored Lemonade	5.25
black cherry, strawberry, mango, peach, ginger, raspberry	
Arnold Palmer (one free refill)	4.25
Republic of Tea (bottled iced tea)	5.75
mango ceylon, pomegranate green tea, ginger peach (decaf)	
Pellegrino, Acqua Panna sparkling, still	4.75 7.50
Twinings Hot Teas black, green, chai, herbal	3.75

sparkling

NV Kenwood brut "yulupa cuvée" california	9.50
‡ NV Tavistock Reserve prosecco, veneto, italy	13.00
2011 Domaine Carneros brut carneros, napa valley	14.00

white

	six oz.	nine oz.
2014 Alfaro Family rosé, santa cruz mountains	12.00	18.00
2011 Gauthier riesling "hillside vineyard" santa lucia highlands	10.00	15.00
2014 Bokisch albariño, lodi	12.00	18.00
2013 King Estate pinot gris, oregon	13.50	20.25
2014 Estancia pinot grigio, california	11.00	16.50
2013 Joel Gott sauvignon blanc, california	11.00	16.50
‡ 2013 Tavistock Reserve sauvignon blanc "block house vineyard" yountville	13.00	19.50
2013 Laird sauvignon blanc "big ranch vineyard" oak knoll	14.00	21.00
‡ 2012 Tavistock Reserve chardonnay "bien nacido vineyard" santa maria	15.00	22.50
2012 St. Francis chardonnay, sonoma county	10.00	15.00
2013 Wente chardonnay "riva ranch" arroyo seco	12.50	18.75
2014 Crossbarn by Paul Hobbs chardonnay, sonoma coast	16.00	24.00

red

2013 Forefront by Pine Ridge pinot noir, san luis obispo	11.00	16.50
2013 Meiomi pinot noir, sonoma/monterey/santa barbara	13.00	19.50
‡ 2013 Tavistock Reserve pinot noir, sta rita hills/santa maria	15.00	22.50
2012 Columbia Crest merlot "grand estates" columbia valley	10.00	15.00
2013 Gauthier grenache, rockin' h ranch, sonoma coast	15.00	22.50
2012 Lockwood malbec, monterey county	10.00	15.00
‡ 2012 Tavistock Reserve malbec, mendoza	12.00	18.00
2011 Kenwood merlot "jack london" sonoma valley	15.00	22.50
2012 Seven Falls cabernet sauvignon, wahluke slope	11.50	17.25
2013 Morgan syrah blend "cotes du crows" monterey	10.00	15.00
‡ 2011 Tavistock Reserve red blend "bacarré" santa barbara	14.00	21.00
2012 Fess Paker syrah, santa barbara	13.50	20.25
2013 Beaulieu Vineyards cabernet sauvignon, napa valley	14.00	21.00
2011 Project Paso zinfandel blend "lonely oak" paso robles	11.00	16.50
2009 Bennett Lane cabernet blend "maximus" napa valley	17.00	25.50
2012 Folie a Deux zinfandel, dry creek valley	10.50	15.75
2012 Stag's Leap Wine Cellars cabernet blend "hands of time" napa valley	21.00	31.50

‡Tavistock Reserve Collection is comprised of exclusive and reserve labels of outstanding quality and flavor. We partner with select vineyards and winemakers directly to create unique and exceptional wine experiences.

weekend brunch

Veggie Scramble	13.30
extra firm tofu, seasonal vegetables, breakfast potatoes	
Eggs Benedict	12.25
buttered english muffin, poached eggs, thick-cut applewood-smoked canadian bacon, citrus hollandaise	
Veggie Benedict	12.50
seasonal vegetables, poached eggs, english muffin, hollandaise	
Crab Cake Benedict	15.80
seared crab cakes, poached eggs, english muffin, jalapeño hollandaise	
Seasonal French Toast	11.00
brioche bread	
Three Eggs Any Style	9.50
choice of applewood-smoked bacon or chicken-apple sausage, country potatoes, english muffin	
New York Steak & Eggs	27.00
three eggs, english muffin, country potatoes	

Blackhawk Monte Cristo	15.00	
smoked turkey, gruyère cheese, applewood-smoked bacon, brioche french toast		
Three-Egg Omelet	7.25	
choice of cheddar, gruyère or pepper jack, country potatoes addons 1.00 each		
bacon	mushrooms	grilled jalapeños
broccoli	tomatoes	chicken-apple sausage
peppers	spinach	caramelized onions
onions	serrano peppers	andouille sausage
Fruit & Granola	7.75	
fresh fruit, house-made granola, low-fat greek yogurt		
Chilaquiles con Carnitas	12.00	
fresh corn tortillas, egg casserole, red salsa, sour cream, avocado, queso fresco		
Whole-Wheat Blueberry Pancakes	12.00	
whole-wheat flour, millet, flax seed		