

LUNCH MENU
11:00AM-5:00PM

O'NEILL'S

BAR & GRILL



APPETIZERS

CHIPS & SALSA \$9

HOUSEMADE CHIPS, SALSA ROJA
ADD GUACAMOLE \$5

QUESADILLA \$10

CHEDDAR JACK CHEESE, FLOUR TORTILLA,
SOUR CREAM, GUACAMOLE, SALSA ROJA
ADD CHICKEN \$7, PULLED PORK \$9,
TRI TIP \$14

STREET TACOS \$14

2 TACOS WITH YOUR CHOICE OF PROTEIN
(PORK, CHICKEN OR CRISPY SHRIMP \$6),
WHITE ONIONS, CILANTRO, LIME WEDGE,
CHIPS, SALSA ROJA

CRISPY THAI CALAMARI \$16

CRISPY WONTONS, THAI COCONUT HOISIN
SAUCE, CILANTRO

AHI TARTAR \$18

AHI TUNA, CUCUMBER, AVOCADO,
EDAMAME, SWEET CHILI SAUCE, DAIKON
SPROUTS, SPICY AIOLI, SESAME SEEDS,
WONTON CHIPS

WINGS \$16

BUFFALO, BBQ, THAI COCONUT HOISIN

SPINACH & ARTICHOKE DIP \$16

SPINACH, ARTICHOKE HEARTS, CREAM
CHEESE, MOZZARELLA CHEESE, HOUSE
MADE CHIPS

NACHOS \$15

HOUSE MADE CHIPS, CHEDDAR JACK
CHEESE, PICO DE GALLO, JALAPENOS,
GUACAMOLE, SOUR CREAM
ADD: CHILI \$6, CHICKEN \$7,
PULLED PORK \$9, TRI TIP \$14

GRILLED SPICY ITALIAN SAUSAGE \$15

GRILLED SPICY ITALIAN SAUSAGE, ONION &
PEPPER JAM, PARMESAN FOCACCIA BREAD

POKE BOWL \$20

AHI TUNA, CUCUMBER, EDAMAME BEANS,
AVOCADO, SCALLIONS, SESAME SEEDS,
CARROT, DAIKON SPROUTS, SUSHI RICE

ROASTED GARLIC HUMMUS \$18

CUCUMBER, BELL PEPPERS, CARROTS,
BROCCOLI, HEIRLOOM CHERRY TOMATOES,
HERB FLAT BREAD

FLAT BREAD

CHEESE & PEPPERONI \$14

MOZZARELLA CHEESE, PEPPERONI,
MARINARA SAUCE

GOAT CHEESE & PROSCIUTTO \$16

GOAT CHEESE, PARMESAN,
PROSCIUTTO, FIG MARMALADE, ARUGULA,
TRUFFLE OIL

BBQ CHICKEN \$16

GRILLED CHICKEN, BACON,
MOZZARELLA CHEESE, RED ONIONS,
CILANTRO, BBQ SAUCE

SOUPS & SALADS

SOUP OF THE DAY \$10 | \$12
O'NEILL'S SIGNATURE CHILI \$12 | \$15
RED ONION, WHITE CHEDDAR CHEESE

CAESAR SALAD \$15

ROMAINE, PARMESAN CHEESE, FOCACCIA
CROUTONS, CLASSIC CAESAR DRESSING
ADD: CHICKEN \$7, SHRIMP \$10, TRI TIP
\$14, SALMON \$14, BLACKENED AHI \$12

SMOKED TRI TIP COBB SALAD \$24

ROMAINE, SMOKED TRI TIP, HONEY CURED
BACON, HARD BOILED EGG, HEIRLOOM
CHERRY TOMATOES, AVOCADO, BLUE
CHEESE CRUMBLES, HERB BUTTERMILK
DRESSING

MIXED GREENS SALAD \$16

SPRING MIX LETTUCE, HEIRLOOM CHERRY
TOMATOES, CUCUMBER, CARROT, DRIED
CRANBERRIES, SUNFLOWER SEEDS, GOAT
CHEESE, AGED BALSAMIC VINAIGRETTE
ADD: CHICKEN \$7, SHRIMP \$10, TRI TIP \$14,
SALMON \$14, BLACKENED AHI \$12

NAPA SALAD \$20

MIXED GREENS, GRILLED CHICKEN, BRIE,
MANDARIN ORANGES, CANDIED PECANS,
CRISPY WONTONS, RASPBERRY VINAIGRETTE

BURGERS, SANDWICHES AND MORE

SERVED WITH YOUR CHOICE OF SIDE OF SALAD, COLESLAW, OR FRENCH FRIES
UPGRADE TO SWEET POTATO FRIES, TATER TOTS, ONION RINGS OR FRUIT FOR \$2
GLUTEN FREE BREAD \$2 | SPLIT PLATE CHARGE \$4

PULLED PORK SANDWICH \$20

HOUSE SMOKED PULLED PORK, COLESLAW, GRILLED PINEAPPLE, BBQ SAUCE, BRIOCHE BUN

CAPRESE CHICKEN SANDWICH \$22

GRILLED HERB CHICKEN BREAST, BUFFALO MOZZARELLA, VINE RIPE TOMATO,
ROMAINE LEAVES, BASIL AIOLI, HERB FOCACCIA ROLL

O'NEILL'S BURGER \$22

BACON, PEPPER JACK CHEESE, ROMAINE LETTUCE, TOMATOES, RED ONION, PICKLES,
BRIOCHE BUN | SUB CHICKEN BREAST

FRENCH DIP SANDWICH \$20

SHAVED SMOKED TRI TIP, CARAMELIZED ONIONS, SWISS CHEESE, HORSERADISH CREAM,
AU JUS, HOAGIE ROLL | ADD MUSHROOMS \$2 | ADD BELL PEPPERS \$2

CAJUN MAHI MAHI SANDWICH \$20

CAJUN SPICED GRILLED MAHI MAHI, ARUGULA, VINE RIPE TOMATOES
CRISPY ONIONS, PICKLES, RED PEPPER REMOULADE

CRISPY CHICKEN SANDWICH \$20

BUTTERMILK CHICKEN, COLESLAW, PICKLES, CHIPOTLE AIOLI, BRIOCHE BUN

VEGETABLE SANDWICH \$16

AVOCADO, CUCUMBER, TOMATO, ROMAINE, ALFALFA SPROUTS, DILL AIOLI, SQUAW BREAD

REUBEN SANDWICH \$20

PASTRAMI, SWISS CHEESE, SAUERKRAUT, THOUSAND ISLAND DRESSING, MARBLE RYE BREAD

CLUB SANDWICH \$19

CHOICE OF TURKEY OR HAM, BACON, ROMAINE LETTUCE, TOMATO, AVOCADO, MAYONNAISE

BLT SANDWICH \$19

BACON, ROMAINE LETTUCE, TOMATO, MAYONNAISE
CHOICE OF BREAD: SOURDOUGH, WHEAT, OR MARBLE RYE

HOT DOG \$14

HEBREW NATIONAL HOT DOG, BUN | ADD CHILI & CHEESE \$6

SHRIMP SCAMPI \$26

SHRIMP, HEIRLOOM CHERRY TOMATOES, ASPARAGUS, SHALLOTS, GARLIC, WHITE WINE,
PARSLEY, LEMON, GRILLED BAGUETTE | ADD ANGEL HAIR PASTA \$5

FISH & CHIPS \$20

BEER BATTERED ALASKAN COD, FRENCH FRIES, TARTAR SAUCE, MALT VINEGAR

SMOKED RIBS \$32 | \$45

SMOKED RIBS, COLESLAW, FRENCH FRIES, BBQ SAUCE



O'NEILL'S

BAR & GRILL



DESSERTS

\$14

FLOURLESS CHOCOLATE CAKE

VANILLA BEAN ICE CREAM,
SEASONAL BERRIES, CHOCOLATE SAUCE

LEMON MERINGUE TART

FRESH LEMON CURD, GRAHAM CRACKER
CRUST, SWISS MERINGUE, FLEUR DE SEL
COOKIE, MINT

FRESH BERRY CRÈME BRÛLÉE

VANILLA BEAN, SEASONAL BERRIES,
FLEUR DE SEL COOKIE, MINT

TRIPLE CHOCOLATE MOUSSE CAKE

RASPBERRIES, WILD BERRY SAUCE,
POWDER SUGAR, MINT

COCKTAILS

\$17

PASSION PETAL MARTINI

TITO'S VODKA, PASSION FRUIT, SIMPLE SYRUP,
FRESH LEMON JUICE, ORANGE

TEE-THYME

HENDRICKS GIN, BLOOD ORANGE,
CLUB SODA, THYME, ORANGE

HUMMINGBIRD WINE SPRITZER

WHITE WINE, DOMAIN DE CANTON, FRESH LEMON
JUICE, CLUB SODA, LEMON

BLOSSOM OLD FASHION

BULLEIT RYE WHISKEY, ST. GERMAIN, BITTERS,
ORANGE, CHERRY

SPRING FLING

BACARDI RUM, FRESH GRAPEFRUIT JUICE,
SIMPLE SYRUP, ROSEMARY, GRAPEFRUIT

MANGO TANGO RITA

CASAMIGOS BLANCO TEQUILA, MANGO, FRESH
LIME JUICE, SIMPLE SYRUP, COINTREAU, LIME

ORANGE FIZZ

TITO'S VODKA, PROSECCO, ST. GERMAIN,
BITTERS, FRESH ORANGE JUICE, ORANGE

ESPRESSO "O" TINI

ABSOLUT VANILLA VODKA, KAHLUA, ESPRESSO,
ESPRESSO BEANS

IRISH COFFEE

IRISH WHISKEY, DARK BROWN MOLASSES,
COFFEE, HEAVY WHIP CREAM

WINES BY THE GLASS

WHITE

ROMBAUER CHARDONNAY | CARNEROS, NAPA, CA | 2021 | 19
MER SOLEIL CHARDONNAY | SANTA LUCIA HIGHLANDS, CA | 2020 | 16
LA CREMA CHARDONNAY | SONOMA COAST, CA | 2021 | 14
THE CROSSINGS SAUVIGNON BLANC | MARLBOROUGH, NZ | 2021 | 12
ANGELINE SAUVIGNON BLANC | SONOMA COUNTY, CA | 2021 | 12
WENTE RIESLING | CENTRAL COAST, CA | 2021 | 12
ALLEGRO CELLARS | MOSCATO | CA | 2021 | 12
BV COASTAL ESTATES | PINOT GRIGIO | CA | 2019 | 12
JOSH CELLARS | ROSÉ | CA | 2021 | 12

RED

ST. FRANCIS MERLOT | SONOMA COUNTY, CA | 2018 | 14
TAIT SHIRAZ | THE BALL BUSTER | BAROSSA VALLEY, AU | 2018 | 16
SEGHEISIO ZINFANDEL | SONOMA COUNTY, CA | 2021 | 17
BELLA GRACE ZINFANDEL | AMADOR COUNTY, CA | 2018 | 14
NIELSON BY BYRON PINOT NOIR | SANTA BARBARA, CA | 2020 | 14
MARTIN RAY PINOT NOIR | SONOMA COAST, CA | 2021 | 15
RODNEY STRONG PINOT NOIR | RUSSIAN RIVER, CA | 2021 | 15
QUILT CABERNET | NAPA VALLEY, CA | 2019 | 25
CLAYHOUSE CABERNET | PASO ROBLES, CA | 2019 | 14
BROADSIDE CABERNET | PASO ROBLES, CA | 2020 | 14
FREI BROTHERS CABERNET | ALEXANDER VALLEY, CA | 2020 | 17
J. LOHR RED BLEND | PASO ROBLES, CA | 2021 | 17
SHATTER | JOEL GOTT | GRENACHE | FRANCE | 2021 | 14

BEERS

ASK YOUR SERVER FOR BOTTLE BEER & DRAFT BEER SELECTIONS