


# STARTERS


## McNear's Sliders

**Crab Sliders** – Three of our house made crab cakes, Asian coleslaw, and tartar sauce. 11.95

**Tri-Tip** – Three tri-tip sliders, topped with bleu cheese crumbles, caramelized balsamic onions, and arugula greens. 10.95

 **Meatball**– Three slider rolls topped with house made meatballs, basil pesto, pepper jack cheese, and caramelized onions. 10.50

*Add fries, Asian slaw, or potato salad for 1.50*

 **Diablo Prawns**- 5 grilled prawns tossed in a Sriracha-herb butter sauce. 10.50

*Add jasmine rice for additional 2.00*

**Chicken Lettuce Wraps** – Marinated chicken breast sautéed with a blend of fresh vegetables in a citrus soy glaze. Served with crisp romaine hearts. 9.50

**Sweet Potato Fries** – Served with maple aioli. 8.50

**Seasoned Curly Fries** – Served with ranch. 7.50

**Onion Rings** – Served with chipotle ranch. 8.95

**Zucchini in a Basket** – Served with ranch. 9.75

**Fried Calamari** – Served with a side of fresh basil-lemon aioli & a wedge of lemon. 9.95

**Deep Fried Mozzarella Sticks** (7) - 9.75

**Chicken Tenders in a Basket** – Five chicken tenders served with ranch dressing and fries. 8.95

*Sub our House Made Tenders for \$2 more!*

**Crab Cakes** – (2) House made crab cakes topped with a roasted red pepper pesto and served over arugula. 9.95

**Chicken Wings** – 10 smoked chicken wings. Choose from BBQ, Asian style sticky sweet chili glaze, spicy chipotle glaze, or **Buffalo Hot** sauce. Served with ranch or bleu cheese on request. 10.95 (add celery for 0.25)

**Super Nachos** – Your choice of spicy ground beef or grilled chicken topped with jalapeños, Jack & cheddar cheese, guacamole, salsa, and sour cream. 12.95

**Southwest Chicken Spring Rolls** – Crispy tortillas filled with chicken, black beans, roasted corn, pepper jack cheese, Mexican rice, and cilantro. Served with chipotle-lime crema & spicy ranch sauce. 9.95

**Potato Skins** – Fresh potato skins filled with Jack & cheddar cheese, chopped bacon, scallions, and sour cream. 9.95 (Add 2 oz. guacamole .25)


**Quesadilla Ranchero** – Jack cheese, black beans, roasted poblano, cilantro lime crema. Served with pico de gallo, guacamole, and salsa verde. 10.95  
Add grilled Chicken 3.00 or Steak 4.00

**Spinach Artichoke Dip** – A creamy blend of fresh spinach, artichoke hearts, and a trio of cheeses. Served with tri colored tortilla chips. 10.95

**Appetizer Combo Platter** – Can't decide? Try tasting a few of our favorites: Mozzarella sticks, onion rings, southwest chicken spring rolls, fried zucchini, calamari rings & chilled vegetables with ranch dip. 16.50



# SOUP & SALAD

 **Pear & Pecan Salad**- Arugula, pear, cranberries, pecans, gorgonzola, and balsamic onions. Served with a pomegranate vinaigrette. 11.95

**Blackened Ahi Salad** – Baby spinach, avocado, scallions, blackened rare Ahi tuna, julienned vegetables, cherry tomatoes, wonton crisps, and edamame. Served with a sesame-ginger vinaigrette. 14.95

**Colonel's Crispy Chicken Salad** – Mixed greens with crispy Southern fried chicken tenders, roasted corn, bleu cheese crumbles, Cajun mixed nuts, shaved apples, and red onion. Served with a BBQ ranch dressing. 12.95

**Taco Salad** – Chicken or Beef – A large flour tortilla shell deep-fried, refried beans, shredded lettuce, Jack & cheddar cheese, sour cream, guacamole & salsa. 11.95

**Large House Salad** - 8.95 Add Grilled Chicken 4.00

**Homemade Daily Soup or Minestrone**

Cup 3.95 ~ Bowl 6.50

**Homemade Cup of Soup and Salad** – 10.75

**Salmon BLT Salad**– Sautéed salmon served over arugula, spinach, apple wood bacon, roma tomatoes, and feta cheese. Served with an avocado vinaigrette. 12.95

**Spicy Fiesta Salad** – Mixed greens, Cotija cheese, tomatoes, avocado, cucumbers, corn salsa, black beans, Cajun chicken, and crispy tortilla chips.  
Served with a spicy chipotle ranch. 11.95

**Spinach Salad** – Spinach and romaine, candied walnuts, red onions, feta cheese, shaved apple slices, chopped bacon, sliced egg, and dried cranberries. Served with pomegranate vinaigrette. 11.95

**Cobb Salad** – Diced turkey breast, sliced egg, avocado, chopped bacon, bleu cheese crumbles, onion, cucumbers, and tomatoes over mixed greens. 11.95


*Substitute Chicken Breast for Turkey \$3*

**Caesar Salad** – Romaine hearts, sourdough croutons, parmesan cheese, and homemade Caesar dressing. 9.95  
Add Grilled Chicken – 4.00 \* Fried Calamari – 4.95

*Half Salads Available for 25% less*

# MCNEAR'S FAVORITES


**Drakes Bay Oysters** – Served raw on the half shell or BBQ'd with garlic and butter or BBQ sauce.  
3 for \$8.00 ~ 6 for \$15 ~ 12 for \$28.00

 **McNear's Famous Fish 'n' Chips** – Three pieces of Pacific cod, beer-battered and deep fried, served with Asian coleslaw, tartar sauce, and fries. 14.95


**Prawns & Chips** – Five beer battered prawns served with Asian coleslaw, cocktail sauce, and fries. 14.95

**Fish Fry Combo** – Two pieces of McNear's fish & chips and three beer battered prawns served with Asian slaw, tartar and cocktail sauce. 15.95

**Turkey Pot Pie** – Freshly baked with big chunks of oven roasted turkey breast, potatoes, onions, carrots, and peas in a creamy white gravy. Covered with a golden brown puff pastry crust. Served with a small green salad. 12.95

 **Shepherd's Pie** – A blend of seasoned ground beef, lamb, peas, and carrots in a brown gravy. Topped with golden brown whipped potatoes and served with a side of green beans. 14.50

**McNears Dog** – 1/4lb. Kobe beef dog topped with smokey beer cheese, sautéed onions, and chopped bacon on a pretzel roll, with choice of side. 9.95

 **Ultimate Veggie Tacos** - Two flour tortillas with black beans, shitake mushrooms, roasted seasonal veggies, avocado, and Cotija cheese. Ala Carte –8.95 Full – 10.95

**Seared Ahi Tacos** - A trio of crispy wonton shells packed with seared Ahi tuna, spicy coleslaw, and a Sriracha-lime crema. 12.95

**Korean Pork Tacos** – Our take on East meets West. Two flour tortillas with crispy pork shoulder, soy-ginger glaze, Asian slaw, scallions, and pickled cucumbers. Ala Carte – 9.95 Full – 11.95


**Local Rock Cod Tacos** – Two flour tortillas with your choice of sesame grilled or panko crusted local rock cod with pineapple salsa, Asian slaw, and chipotle lime crema. Ala Carte – 10.50 Full – 12.50


**Fried Chicken Tacos** – Two warm flour tortillas with house made southern fried chicken breast, Asian slaw, pico de gallo, and chipotle-honey glaze. Ala Carte – 9.95 Full – 11.95

*Corn tortillas also available upon request!  
Feel free to mix and match different tacos at no added charge!!  
Add 4.00 for each additional taco.*

## ENTREES

**All entrées come with your choice of homemade soup or salad.**

 **Butternut Squash Ravioli**- Butternut squash ravioli tossed with, chopped pecans, cherry tomatoes, leeks, and shaved asparagus in a creamy marsala sauce. 1/2 Order 13.50 Full 16.95

 **Braised Brisket Stew**- Our bourbon braised brisket simmered with leeks, shallots, and seasonal vegetables, in a rich Anchor Steam demi-glace. Finished with whipped potatoes, sauteed spinach, and crème fraiche. 18.95

**Salmon Chardonnay**– Grilled salmon topped with a Chardonnay lemon butter sauce. Served over jasmine rice and seasonal vegetables. 18.95

**Bourbon Braised Beef Brisket Tower** - Brisket dry rubbed with spices then slow cooked with Petaluma bourbon and Petaluma Hills Porter until tender. Topped with a house made bourbon and porter BBQ sauce. Served with our garlic-chive whipped potatoes and fresh vegetables. 16.95

**Rib Eye Steak** – 14oz. Choice Aged Black Angus rib eye topped with a house made savory chipotle, shallot, and basil butter. Served with fingerling potatoes, and grilled asparagus. 23.95

**Brick Chicken Fettucine** – Moroccan spiced natural chicken breast with grilled lemon-thyme jus, served over fettucine pasta tossed with sautéed seasonal vegetables & basil in a creamy white wine sauce. 1/2 Order 13.50 Full 16.95

**Memphis Style Pork Shoulder** – Slow smoked for 12 hours then pulled from the bone and topped with BBQ sauce. Served with potato salad, Asian slaw, and a jalapeño corn muffin. 1/2 Order 12.95 Full 15.95

**BBQ Tri-Tip** – 10oz Grilled Black Angus tri tip sliced to order and topped with BBQ sauce. Served with homemade potato salad, Asian slaw, and jalapeño corn muffin. 1/2 Order 13.95 Full 16.95

**Pork Lovers Mac 'N Cheese** – A combination of two of the best things in the world, pork & cheese. Crispy pancetta, apple wood bacon, sundried tomatoes, and asparagus, tossed with macaroni pasta in a decadent five cheese cream sauce finished in the oven and topped with homemade sourdough bread crumbs. 1/2 Order 12.95 Full 16.50

*(Try our Mac'n Cheese vegetarian style by substituting fresh seasonal veggies for pork!)*



# BURGERS



Served with a choice of Fries, Potato Salad, Green Salad, Asian Slaw, or House Made Soup (Sweet Potato Fries, Garlic Fries and Curly Fries \$1.50). Add \$0.50 for Gluten Free Bread



**The Gobbler** – Grilled 7oz turkey burger topped with a cranberry aioli, crispy onion strings, creamy brie cheese, and balsamic tossed spinach, served on grilled ciabatta bread. 12.95

**Pretzel Burger**- 1/2 Pound Black Angus beef smothered in Belgium beer infused cheddar cheese, topped with crispy shallots, tomatoes, and a Dijon mustard aioli, served on a fresh baked Bovine Bakery pretzel bun. 12.95

**The Grilled Cheeseburger** – Parmesan grilled sourdough with a 1/2 pound choice Black Angus beef with cheddar & Jack cheese, smoked apple wood bacon, sliced tomatoes, and pesto aioli. 11.95

**El Diablo** – 1/2 pound choice Black Angus beef topped with pepper jack cheese, avocado, lettuce, pico de gallo, jalapeños, Sartains chipotle sauce, and tortilla strips. 11.95

**Petaluma Breakfast Burger** – 1/2 pound choice Black Angus beef topped with a fried egg, cheddar cheese, smoked apple wood bacon, onion rings, and a chipotle-basil aioli. A house favorite! 12.95

**The Bleu Burger** – Topped with chopped smoked apple wood bacon and bleu cheese crumbles. 11.95

**Rancher Burger** – Topped with battered fried onion rings, smoked apple wood bacon, and BBQ sauce. 12.95

**American Graffiti Burger** - 1/2 pound of our choice Black Angus ground beef topped with American cheese, Thousand Island dressing, and sliced pickles on a sourdough bun. A classic! Single....10.95 Double....12.95

**The Justa Burger** – 1/2 pound choice Black Angus beef patty served with tomato, lettuce, & onion on a sourdough bun with a dill pickle spear. 9.95 (Add cheese, avocado, bacon, shiitake mushrooms, or fried egg for \$1.00)

**Garden Burger**™ – A delicious vegetarian patty on a sourdough bun. Served with lettuce, tomato, sliced onion, and a dill pickle spear. 8.95 (Add Jack cheese, avocado, and sprouts all together for only \$2.50 more)

# SANDWICHES

Served with a choice of Fries, Potato Salad, Green Salad, Asian Slaw, or House Made Soup (Sweet Potato Fries, Garlic Fries and Curly Fries \$1.50). Add \$0.50 for Gluten Free Bread



**Meatball Sub**– House made bacon and ground beef meatballs, provolone cheese, marinara sauce, and chopped basil, served on a hallowed out steak roll. 10.95

**Pesto Chicken Sandwich** – Grilled chicken breast with arugula, Jack cheese, roasted red bell peppers, and pesto. Served on grilled ciabatta bread. 11.95

**Tri Tip Dip** – Grilled & carved to order on a toasted sourdough roll with caramelized onions and pepper jack cheese. Cream horseradish & au jus on the side. 10.95

**Super Turkey Melt** – Fresh turkey breast with bacon, Jack cheese, grilled onions, and tomatoes on grilled sourdough bread with a side of honey mustard. 11.75

**BLAT**- Parmesan crusted ciabatta, apple wood bacon, lettuce, sliced tomatoes, avocado, and charred jalapeño-garlic aioli. 10.95 *Add a fried egg 1*

**California Sandwich** – Fresh avocado, sprouts, tomatoes, cucumbers, Jack cheese, and chipotle-basil aioli. Served on toasted ciabatta bread. 10.95

**Kale and Mushroom Sandwich** – Kale, shitake mushrooms, squash, sliced tomato, micro greens, avocado, Fontina cheese, and house made pesto. Served on grilled ciabatta bread. 10.95

**Grown up-Grilled Cheese** – Black Forest ham, Fontina cheese, sliced tomatoes, and baby arugula on grilled parmesan crusted sourdough bread. Served with a side of tomato basil dipping sauce and a green salad. 11.95

**Rib Eye Steak Philly** – Marinated rib eye steak with caramelized onions, mixed peppers, Shiitake mushrooms, American cheese, and charred jalapeño aioli, served on grilled sourdough roll. 13.95

**Zoe's Pastrami** – Petaluma's own Zoe's pastrami brisket thinly sliced, on grilled rye bread with Swiss cheese, 1000 island dressing, and Asian slaw. 11.75

**Bird, Brie & Apple** – Shaved turkey breast with creamy brie cheese, shaved apples, and a cranberry-Dijon aioli. Served on grilled ciabatta bread. 11.95

**McNear's Club** – Turkey, Zoe's Black Forest ham, apple wood bacon & Swiss cheese on toasted sourdough. Served with mayonnaise, lettuce, and tomato. 10.95

**Thai Chicken Wrap** – Chicken breast grilled with spinach, rice, carrots, zucchini, and green onions with a spicy peanut sauce in a spinach tortilla. 10.50

**Memphis Style BBQ Sandwich** – Slow smoked pulled pork shoulder topped with coleslaw & BBQ sauce served on a lightly grilled sourdough bun. 10.95

