


STARTERS

McNear's Sliders

Tri-Tip – Black pepper tri tip, balsamic onions, spinach & blue cheese crumbles. 10.95

 **Chicken Brie** – Brie, Applewood bacon, oven roasted tomatoes, basil pesto, balsamic. \$11.95
Add fries, *slaw*, or *tots* for 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. 10.50

Sweet Potato Fries – Served with maple aioli. 8.95

Seasoned Curly Fries – Served with ranch. 7.95

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 & lemon. 10.95

Deep Fried Mozzarella Sticks (7) - 9.75

Chicken Tenders in a Basket – Five chicken tenders served with ranch dressing and fries. 10.95

Sub our House Made Tenders for \$2 more!

Chicken Wings – Choose from BBQ, Asian sweet chili glaze, chipotle or **BUFFALO HOT** sauce. Served with ranch or bleu cheese on request. 11.95

Super Nachos – Your choice of spicy ground beef or grilled chicken topped with jalapeños, jack & cheddar cheese, guacamole, pico de gallo, and sour cream. 13.95

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. 10.95

Potato Skins – Fresh potato skins filled with jack & cheddar cheese, chopped bacon, scallions, and sour cream. 9.95 (Add 2oz. guacamole .75)

Quesadilla Ranchero – Jack cheese, black beans, , cilantro lime crema. Served with pico de gallo, guacamole, and salsa verde. 12.95
Add grilled Chicken 4.00 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. 12.95



SOUP & SALAD



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. 15.95

Colonel's Crispy Chicken Salad – Mixed greens with crispy Southern fried chicken, roasted corn, bleu cheese crumbles, Cajun mixed nuts, shaved apples, and red onion. Served with a BBQ ranch dressing. 13.95

Taco Salad – Chicken or Beef – A large flour tortilla shell deep-fried, refried beans, shredded lettuce, jack & cheddar cheese, sour cream, guacamole & salsa. 12.95

Large House Salad – 9.50 Add Grilled Chicken 4.00

Homemade Daily Soup or Minestrone

Cup 4.95 ~ Bowl 6.50

Homemade Cup of Soup and large Salad – 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. 13.95

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. 13.95

Cobb Salad – Diced turkey breast, sliced egg, avocado, chopped bacon, bleu cheese crumbles, onion, cucumbers, and tomatoes over mixed greens. 13.95


Substitute Chicken Breast for Turkey \$3

Caesar Salad – Romaine hearts, sourdough croutons, parmesan cheese, and homemade Caesar dressing. 10.95

Add Grilled Chicken – 4.00 * Fried Calamari – 4.95

There is a \$2 charge for split plates. 18% Service charge for parties of 6 or more.

MCNEAR'S FAVORITES

 **Wet Burrito** – Spicy mojo pork, black beans, Spanish rice, guacamole, salsa roja + verde, Monterey jack cheese and sriacha-lime crema. Served in a large flour tortilla. \$14

McNear's Famous Fish 'n' Chips – Three pieces of Pacific cod, beer-battered and deep fried, served with Asian slaw, tartar sauce, and fries. 15.95

Prawns & Chips – Five beer battered prawns served with Asian slaw, cocktail sauce, and fries. 15.95

Fish Fry Combo – Two pieces of McNear's fish & chips and three beer battered prawns served with Asian slaw, tartar and cocktail sauce. 16.95

McNear's Chili – Slow simmered brisket, rib eye & tri-tip with heirloom beans, tomato & spices. Onions and mixed cheese & jalapeño corn muffin. Cup 5.50 Bowl 8.95

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

Ala Carte – 12.95 Full – 14.95

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 – 10.50 Full – 12.50

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 – 10.50 Full – 12.50

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.

Tri-Tip Penne – Penne pasta tossed in a mushroom bourbon demi glacé sauce with shallots, Black Angus tri-tip, mushrooms, tomatoes, fresh basil, parmesan. 1/2 Order 14.50 Full Order 16.95

Brick Chicken – Served with basil pesto mashed potatoes, asparagus, confit garlic, lemon-thyme jus. 16.50


 **Braised Short Ribs**- Red wine braised Angus short ribs with garlic mashed potatoes, roasted carrots, crispy onion strings and horseradish cream. 16.95

Rib Eye Steak – 14oz. Choice Aged Black Angus rib eye steak topped with blue cheese-garlic butter, fingerling potatoes, and grilled asparagus. 24.95

BBQ Tri Tip - Grilled tri tip sliced to order with BBQ sauce served with Asian coleslaw, chili and jalapeño corn muffin. 1/2 Order 14.95 Full 17.95

Pork Lovers Mac 'N' Cheese – A combination of two of the best things in the world, pork & cheese. Crispy pancetta, applewood bacon, sundried tomatoes, and asparagus in a 5 cheese sauce. 1/2 Order 12.75 Full 15.75

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

 **Spicy Mojo Pork**- Our pork shoulder slow simmered in a spicy Cuban garlic mojo sauce, served with black beans & rice, pickled onions, tortillas and lime 1/2 Order 12.95 Full 16.95

There is a \$2 charge for split plates. 18% Service charge for parties of 6 or more.



BURGERS



Served with a choice of fries, green salad, Asian slaw, or house made soup

Bacon Jam & Blue Cheese Burger - Bourbon + bacon jam, blue cheese crumbles, lettuce, tomatoes, onions, pickles and roasted garlic aioli. Served on a toasted brioche bun. \$13.95

Southwest Black Bean & Sweet Potato Burger- A housemade creation with quinoa, scallions, lettuce, avocado, tomato, pepper jack cheese and jalapeño aioli. Served on a grilled brioche bun. \$12.95

Pincrest Patty Melt- Black Angus patty, caramelized onions, and American cheese on grilled rye. \$13.95

The Grilled Cheeseburger – Parmesan grilled sourdough with choice Black Angus beef, cheddar & jack cheese, smoked applewood bacon, sliced tomatoes, and pesto aioli. \$13.95

El Diablo – Choice Black Angus beef topped with pepper jack cheese, avocado, shredded lettuce, pico de gallo, Jalapeños, Sartains chipotle sauce, and tortilla strips. \$13.95

Petaluma Breakfast Burger – Choice Black Angus beef topped with a fried egg, cheddar cheese, smoked applewood bacon, hash browns, and a chipotle-basil aioli. A house favorite! \$14.95

Rancher Burger – Topped with battered fried onion rings, smoked apple wood bacon, and BBQ sauce. \$13.95

American Graffiti Burger – Our choice Black Angus ground beef topped with American cheese, thousand Island dressing, and sliced pickles on a brioche bun. A classic! Single...\$12.95 Double...\$15.95

The Justa Burger – A Black Angus burger or turkey burger. Served with lettuce, tomatoes, onion and pickles on a toasted brioche bun. \$10.95 * (Add-ons cheese, avocado, onion rings, bacon, fried egg, mushrooms \$2)*
Gluten-free bun available for \$2

SANDWICHES

Served with a choice of fries, green salad, Asian slaw, or house made soup

Short Rib Melt - Braised short ribs, caramelized onions, spinach and Monterey jack cheese. Served on grilled Panorama sourdough. \$13.95

Cubano – Spicy mojo pork, Swiss cheese, thinly sliced Zoe's ham, house pickles, mustard, jalapeño-bacon aioli, served on a pressed sourdough roll. \$13.95

Tri Tip Dip – Grilled & carved to order on a toasted sourdough roll with caramelized onions and pepper jack cheese. Creamed horseradish & au jus on the side. \$13.95

BLAT- Parmesan crusted ciabatta, applewood bacon, lettuce, sliced tomatoes, avocado, and charred jalapeño-garlic aioli. \$12.95 *Add a fried egg \$2.00*

California Sandwich – Fresh avocado, sprouts, tomatoes, cucumbers, jack cheese, and chipotle-basil aioli. Served on toasted ciabatta bread. \$12.95

Rib Eye Steak Philly – Marinated rib eye steak with caramelized onions, pickled peppers, American cheese, charred jalapeño aioli, grilled sourdough roll. \$15.95

Fried Chicken Sandwich - Nashville hot chicken, lettuce, tomatoes, pickles and buttermilk dressing on a toasted brioche bun. \$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. \$13.95

Bird, Brie & Apple – Shaved turkey breast with creamy brie cheese, shaved apples, and a cranberry-Dijon aioli. Served on grilled ciabatta bread. \$13.95

McNear's Club – Turkey, Zoe's Black Forest ham, applewood bacon & Swiss cheese on toasted sourdough. Served with mayonnaise, lettuce, and tomato. \$12.95

Thai Wrap 2.0 - Lemongrass chicken, pork belly fried rice, spinach, carrots, zucchini, jalapeno lime-slaw, fresh herbs and Sriacha aioli. \$13.95

Sub regular fries for \$2.50: Tater Tots, Sweet Potato, Curly or Garlic fries