


STARTERS

McNear's Sliders

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

 **Hot Brown** – Shaved turkey, bacon jam, tomato, cheddar cheese fondue. 10.95
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 & a wedge of lemon. 10.95

Deep Fried Mozzarella Sticks (7) - 9.75

Chicken Tenders in a Basket – Five chicken tenders served with ranch dressing and fries. 9.95

Sub our House Made Tenders for \$2 more!

Chicken Wings – Choose from BBQ, Asian style sticky 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, salsa, 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 .50)

Quesadilla Ranchero – Jack cheese, black beans, roasted poblano, cilantro lime crema. Served with pico de gallo, guacamole, and salsa verde. 11.95
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. 11.95



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 tenders, 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. 13.95

Large House Salad - 8.95 Add Grilled Chicken 4.00

Homemade Daily Soup or Minestrone

Cup 4.95 ~ Bowl 6.50

Homemade Cup of Soup and Salad – 11.95

Spicy Fiesta Salad – Mixed greens, Cotija cheese, tomatoes, avocado, cucumbers, roasted corn, 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. 12.95

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, croutons, parmesan cheese, and homemade Caesar dressing. 10.95
Add Grilled Chicken – 4.00 * Fried Calamari – 4.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

MCNEAR'S FAVORITES



McNear's Chili – Slow simmered brisket, rib eye & tri-tip with heirloom beans, tomato & spices. Served with diced onion, mixed cheese & jalapeño corn bread. Cup 4.95 Bowl 8.95

McNear's Famous Fish 'n' Chips – Three pieces of beer-battered and deep fried, Pacific cod, 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

Colonel Ken's Bowl - Choice of lemongrass chicken or teriyaki beef with seasonal vegetables, bacon fried rice, scallion ginger sauce and sesame seeds. \$13.95
Add fried egg \$2

Seared Ahi Tacos - A trio of crispy wonton shells packed with seared Ahi tuna, spicy coleslaw, 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.

Red Snapper- citrus-sweet chili glaze, ginger scented jasmine rice and vegetable stir fry. 16.75

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

Bourbon Beef Brisket – Moylan's bourbon and Petaluma Hills Porter braised brisket with house bourbon-porter BBQ sauce, garlic-chive mashed potatoes and roasted carrots. 16.95

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

Memphis Style Pork Shoulder – Slow smoked for 12 hours then pulled from the bone and topped with BBQ sauce. Served with house chili, Asian slaw, and a jalapeño corn muffin. 1/2 Order: 13.95 Full: 16.95

BBQ Tri-Tip – 10oz Grilled Black Angus tri-tip sliced to order and topped with BBQ sauce. Served with house chili, Asian slaw, 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, 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: 16.95

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BURGERS



Served with a choice of Fries, Green Salad, Asian Slaw, or House Made Soup (Sweet Potato Fries, Garlic Fries and Curly Fries \$2). Add \$2 for Gluten Free Bun

Bacon Jam & Blue Cheese Burger- Bourbon + bacon jam, blue cheese crumbles, lettuce, tomatoes, onions, pickles and roasted garlic aioli, served on a sesame seed bun. 13.95

Pinecrest Patty Melt- Black Angus patty, caramelized onions, and American cheese on grilled marble rye. 13.95

The Grilled Cheeseburger – Parmesan grilled sourdough with choice Black Angus beef with 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, 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 – Choice of 1/2lbs. Black Angus burger, turkey burger or garden burger. Served with lettuce, tomatoes, onion and pickles on a sesame seed bun. 10.95

(Add-ons: cheese, avocado, onion rings, bacon, fried egg, mushrooms \$2)

SANDWICHES

Served with a choice of Fries, Green Salad, Asian Slaw, or House Made Soup (Sweet Potato Fries, Garlic Fries and Curly Fries \$2). Add \$2 for Gluten Free Bun

Cubano – Our slow-smoked pulled pork topped with Swiss cheese, thinly sliced Zoe’s ham, house pickles, mustard, jalapeño-bacon aioli, served on a pressed sourdough roll. 13.95

Fried Chicken Sandwich- Nashville hot chicken, lettuce, tomatoes, pickles and buttermilk dressing on a sesame seed bun. 13.95

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. 13.95

BLAT- Parmesan crusted ciabatta, applewood bacon, lettuce, sliced tomatoes, avocado, and charred jalapeño-garlic aioli. 12.95 *Add a fried egg \$2*

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

Memphis Style BBQ Sandwich – Slow smoked pulled pork shoulder topped with coleslaw & BBQ sauce served on a lightly grilled sourdough bun. 12.95



Rib Eye Steak Philly – Marinated rib eye steak with caramelized onions, pickled peppers, American cheese, charred jalapeño aioli, grilled sourdough roll. 14.95

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, bacon fried rice, Bean sprouts, jalapeño, cilantro and Sriracha aioli, Served in a large flour tortilla. 13.95

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