

THE TERRACE

RESTAURANT & BAR

BREAKFAST SERVED 7AM - 11AM
LUNCH / DINNER SERVED 11 AM - 7 PM

BREAKFAST MAIN

 Vegetarian option

RSJ Breakfast 15

Your choice of apple wood smoked bacon, sage sausage, or ham, two eggs any style, and breakfast tots, served with your choice of toast, bagel, English muffin, or pancake

Avocado Toast  16

Two poached eggs, creamy avocado spread, French breakfast radish, and herbs on toasted country bread

Breakfast Burrito 14

Your choice of apple wood smoked bacon, sage sausage, or ham, scrambled eggs, cheddar jack cheese, house tots, avocado, wrapped in a warm flour tortilla, served with house tortilla chips and salsa

Korean Street Toast 14

Ham, American cheese, scrambled eggs, cabbage slaw, shaved carrots on buttered toast, served with arugula salad

Chef's Huevos Rancheros 17

Two eggs over easy on top of crispy corn tortillas, covered in ranchero salsa, topped with cotija cheese, served with refried beans

The Terrace Omelette  15

Three-egg omelette with your choice of 3 fixing's: American, Swiss, or cheddar cheese, bacon, sausage, ham, mushrooms, spinach, onions, tomatoes, and bell peppers, served with arugula salad (Add Avocado +3)

Breakfast Sweets  12

Your choice of golden French toast or fluffy buttermilk pancakes, served with fresh berries, powdered sugar, and maple syrup

REFRESHERS

Canned selections are also available.

Soda 4

Coca-Cola, Diet Coke, Coke Zero, Mr.Pibb, Sprite, Orange Fanta, Ginger Ale

Iced Tea 4

Lemonade 4

Juice 5

Orange, Apple, Cranberry, Grapefruit, Grape, Guava, Mango

Sparkling Water 5

Red Bull 4

Gatorade 4

GRAB & GO

Don't forget, food orders can be placed from your cart on Hole 8 & 9 and picked up at the turn.
All Sandwiches & RSJ Dog includes a bag of chips.

Yogurt Parfait  8

Breakfast Sandwich 10

Your choice of bacon, sausage, or ham

Fruit Cup  7

RSJ Dog 8

(Add Bacon and Chopped Onions +3)

Deli Sandwich 10

Choice of turkey, ham, or tuna

BLT - Bacon Lettuce Tomato 9

(Add Avocado +3)

Grilled Cheese  8

(Add Bacon, Ham, or Avocado +3)

Chef Chuy's Chili Cup 6

(Add Bag of Fritos +2)

BREAKFAST SIDES

Pair with Breakfast Mains or enjoy all by themselves.

Bacon 7

3 strips of smoked applewood bacon

Sausage Links 6

2 sage sausages

Eggs 6

2 eggs your way

Breakfast Tots 6

Crispy tater tots, bell peppers, onions

Avocado 5

Fresh Fruit 7

Arugula Salad 6

Arugula, olive oil, shaved parmesan, lemon

Toast, Bagel, or English Muffin 4

COFFEE & TEA

Iced coffee drinks +1

Coffee 4

Hot Tea 4

Hot Chocolate 4

Espresso 5

Americano 5

Cappuccino 6

Cafe Latte (Vanilla +1) 6

Cafe Mocha (Vanilla +1) 6

Chai Latte (Dirty +1) 6

Please note: A 22% gratuity will be applied to the final bill for parties of six or more.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR CONDITIONS.

SOUP & SALADS

Salad Add-Ons:		
Grilled Shrimp +7	Avocado +3	
Grilled or Crispy Chicken +6	Make it a Wrap +3	
Chef Chuy's Chili (cup / bowl)	6 / 10	
Roasted tomatoes, fresh herbs, ground beef, bell pepper, beans, topped with onions and cheddar cheese (Add Half a Grilled Cheese or Deli Sandwich +4)		
Arugula House Salad	12	
Arugula, salami, crushed candied walnuts, shaved parmesan, balsamic vinaigrette		
Classic Caesar 🌿	12	
Hearts of romaine, shaved parmesan, crispy croutons, caesar dressing		
The Terrace Wedge	12	
Quartered iceberg lettuce, chopped bacon, red onion, tomatoes, blue cheese crumbles		

THE TERRACE MAINS

Chef's Street Tacos	14
Three tacos with your choice of carne asada or grilled chicken, warm corn tortillas, onions, cilantro, served with house tortilla chips & salsa	
Shrimp Tacos	17
Two tacos with grilled shrimp, warm corn tortillas, pico de gallo, crisp cabbage, spicy aioli, served with house tortilla chips & salsa	
Beer Battered Fish & Chips	20
Alaskan cod, served with smoked paprika tartar sauce, coleslaw, house fries, grilled lemon	
Baked Rigatoni	22
Rigatoni pasta, ricotta cheese, mozzarella, beef & Italian sausage, roasted tomatoes, garlic, olive oil, shaved parmesan, basil, served in a cast iron skillet	
Marry Me Chicken Pasta	20
Tenderized chicken, linguini noodles, creamy sun dried tomato sauce, gochujang, parmesan (Add Shrimp +7)	
Orange Chicken Bowl	19
Wok fried orange chicken, grilled broccoli & peppers, orange zest, served with steamed white rice	
Aloha Poke Bowl	24
Sushi-grade ahi tuna, avocado, shaved carrots, cucumber salad, edamame beans, ginger, green onion, served on a bed of steamed rice with your choice of Ponzu, Spicy Mayo, or Gochujang Sesame Oil (Add Additional Sauce +1)	
Cast Iron Kimchi Fried Rice	19
Bacon, kimchi, fried egg, furikake	
Spicy Seafood Ramen	17
Shrimp, mussels, clams, scallions (Add Egg +2, Add Side of Kimchi +1)	
SWEET TOOTH	
Baked Cookie Sundae	8
Warm chocolate chip cookie in a cast-iron skillet covered with vanilla ice cream	
Bananas Foster	9
Torched caramelized bananas, served with vanilla ice cream and a delicate caramel rum sauce	
Bread Puddin'	9
House-made and baked to perfection, served with vanilla ice cream and a rich caramel drizzle	

BAR BITES

Enjoy \$2 off during daily Happy Hour, 4 – 7 PM.	
Golden Garlic Bread 🌿	6
Chef's garlic spread on toasted French baguette	
Salt & Pepper Calamari	18
Crispy calamari, smoked paprika caper tartar sauce, grilled lemon	
Gambas al Ajillo	17
Sautéed shrimp, extra virgin olive oil, lemon, garlic, red chili flakes, parsley, served with baguette slices (Add Linguini Noodles +3)	
Corn Cheese 🌿	14
Roasted sweet corn, mozzarella cheese, mayonnaise, scallions, served in a cast-iron skillet with house tortilla chips	
Clucks & Fries	16
Your choice of chicken wings or tenders, served with house fries. Tossed in or with your choice of sauce: Classic Buffalo, Garlic Lemon Pepper, or Sweet & Spicy	
The Turn Quesadilla	14
Flour tortilla, cheese blend, pico de gallo, served with sour cream & salsa, your choice of grilled chicken, carne asada, or grilled shrimp +4	
Loaded Nachos	19
Crispy tortilla chips topped with your choice of carne asada or grilled chicken, hatch queso jack cheese, cheddar cheese, jalapeños, green onion, pico de gallo, sour cream, guacamole, and salsa	

SANDWICHES

All sandwiches include your choice of house fries, tater tots, a side salad, or onion rings +2	
Sandwich Add-Ons:	
Bacon +3	Egg + 2
Avocado +3	Grilled Onions +1
RSJ Cheeseburger	17
1/3 LB beef patty, American cheese, shredded lettuce, tomato, red onion, pickles, Thousand Island, on a brioche bun	
Hole-In-One Club	17
Roast turkey, ham, bacon, lettuce, tomato, cheddar cheese, mayo, on butter toasted white bread	
Loaded Tuna Melt	17
Tuna salad, shredded lettuce, celery, onion, jalapeno, and cheddar cheese, on buttered sourdough	
Philly Cheesesteak	17
Swiss cheese, sautéed onions, bell peppers, chipotle aioli, on a toasted French roll	
Crispy Chicken Sandwich	17
Chicken tenders, avocado, romaine lettuce, tomato, pickles, RSJ sauce, on a brioche bun	
Reuben Sandwich	17
Savory corned beef, tangy sauerkraut, melted Swiss cheese, Thousand Island, on toasted rye bread	

CHEF'S MONTHLY SPECIALS

Ask your server about this month's chef-curated special dish

Share Your Experience

Your Feedback Matters!



Leave us a review on Google and enjoy a **complimentary dessert** on us.

*Valid one time per person. Show your server the posted review to redeem.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. DETAILED INFORMATION AVAILABLE UPON REQUEST.

THE TERRACE			
DRINK			
LIST			
Signature Cocktails			
Water Hazard 14			
Svedka Blueberry Blue Gatorade Lemonade Lemon-Lime Soda			
Mexican Mango Mule 14			
Bandero Tequila Blanco Mango Nectar Lime Juice Ginger Beer			
Major’s Old Fashioned 14			
Sazerac Rye Maple Syrup Amaro Orange Bitters Luxardo Cherry			
Terrace Spritz 12			
Limoncello Aperol Benvolio Prosecco Soda Water			
19th Hole Marg 14			
Siete Leguas Repo Tequila Ancho Reyes Chile Verde Agave Guava Lime Juice			
Espress Yo Self Martini 14			
Smirnoff Vanilla Vodka Bandero Cafe Kahlua Fresh Espresso			
Draft Beer			
	16	22	PITCHER
Coors Light	6	7	20
Modelo Especial	8	9	28
Firestone 805	10	11	36
Ale Smith Party Tricks IPA	11	13	40
Canned Beer			
Domestic 6	Hard Seltzer & Tea 8		
Bud Light	Long Drink		
Coors Light	White Claw		
Michelob Ultra	Surfside Vodka		
Import 7	High Noon Vodka		
Corona Extra	Happy Soju		
Stella Artois	Craft 8		
Pacifico Clara	Hazy Little Thing IPA		
Modelo Especial	Ballast Point Sculpin IPA		
Non-Alcoholic 7	Elysian Space Dust IPA		
Athletic	Guinness Draught Stout		
Michelob Ultra	Sierra Nevada Pale Ale		
Tall	Mango Cart Wheat Ale		
Bud Light	8	Firestone 805 Blonde Ale	
Coors Light	8		
Modelo Especial	10		
Modelo Negra	10		
Arnold Palmer Spiked	10		
Surfside Vodka	12		

The Vineyard		
<u>Sparkling</u>	<u>GLASS</u>	<u>BTL</u>
Benvolio Prosecco, <i>Italy</i>	10	37
Schramsberg, 2020, <i>CA</i>	-	65
Veuve Clicquot Brut, <i>Reims, France</i>	22	84
<u>Rosé</u>		
Justin, <i>Paso Robles, California</i>	10	38
AIX, <i>Provence, France</i>	12	44
<u>Whites</u>		
<u>Pinot Grigio</u>		
Benvolio, <i>Italy</i>	10	37
<u>Sauvignon Blanc</u>		
Cline, <i>Sonoma, California</i>	10	37
Kim Crawford, <i>New Zealand</i>	11	41
<u>Chardonnay</u>		
Cline, <i>California</i>	10	37
Kendall-Jackson, <i>California</i>	12	44
Justin, <i>Paso Robles, California</i>	16	61
Chateau Montelena, 2020 <i>Napa, California</i>	-	109
<u>Reds</u>		
<u>Pinot Noir</u>		
Cline, <i>Sonoma, California</i>	10	37
Carmel Road, <i>California</i>	12	45
<u>Sangiovese</u>		
Frescobaldi Chianti Classico, 2017 <i>Tuscany, Italy</i>	15	55
<u>Grenache</u>		
Chateau De Nalys, 2018, <i>Chateauneuf-du-Pape, France</i>	-	98
<u>Blend</u>		
Chateau Tour Pibran, 2018 <i>Pauillac, France</i>	-	75
<u>Cabernet Sauvignon</u>		
Cline, <i>California</i>	10	37
Carmel Road, <i>California</i>	12	45
Clos Du Val, 2019, <i>Napa, California</i>	-	59
Justin, <i>Paso Robles, California</i>	16	61
Austin Hope, 2023, <i>Paso Robles, CA</i>	20	90
Justin Isosceles, 2021, <i>Paso Robles, California</i>	-	120
Caymus, 2020, <i>Napa, California</i>	-	149
Happy Hour		
Daily: 4 to 7 PM		
\$2 OFF		
Draft Beer Wine by the Glass House Spirits		

Spirits		Whiskey	
<u>Gin</u>		<u>Rye</u>	
Gilby's	9	Sazerac	11
Bombay Sapphire	10	Templeton	12
Tanqueray	11	Bulleit	13
Hendrick's	14	<u>Bourbon</u>	
<u>Vodka</u>		Benchmark	9
Platinum 7X	9	Four Roses	11
Weber Ranch	10	Woodinville	12
Smirnoff Vanilla	11	Buffalo Trace	12
Tito's	13	Maker's Mark	13
Ketel One	13	Basil Hayden	13
Grey Goose	14	Bulleit	13
<u>Tequila</u>		Knob Creek	13
Pueblo Viejo Blanco	9	Woodford Reserve	14
Cazadores Reposado	11	Angel's Envy	14
Bandero Tequila Blanco	12	Eagle Rare	18
Corralejo Reposado	12	W.L. Wellers	22
Dos Hombres Mezcal	13	Old Fitzgerald	25
Bandero Café	12	Blanton's	30
Siete Leguas Blanco	14	<u>Single Malt Scotch</u>	
Casamigos Blanco	15	Glenmorangie	12
Tequila Ocho Plata	15	Laphroaig	12
Don Julio Blanco	15	Bowmore 12 Yr	15
Patron Silver	15	Glenfiddich 12 Yr	15
Siete Leguas Reposado	16	Balvenie 12 Yr	15
Casamigos Reposado	17	Glenlivet 12 Yr	15
Tequila Ocho Reposado	17	Macallan 12 Yr	20
Don Julio Reposado	17	Oban 14 Yr	25
Lalo Blanco	18	Glenfiddich 18 Yr	25
Mijenta Cristalino Reposado	18	Macallan 15 Yr	30
Herradura Ultra Anejo	19	<u>Blended Scotch</u>	
Tequila Ocho Anejo	21	Dewer's	9
Don Julio Anejo 70 Yr	27	Johnnie Walker Black Label	14
Tears of Llorona	42	Ballantine's 17 Yr	22
<u>Rum</u>		Johnnie Walker Blue Label	45
Ron Rio White	9	<u>Other</u>	
Gosling's Dark Rum	9	Seagram's 7	9
Bacardi Superior	10	Suntory Toki	10
Malibu Coconut	10	Shibui Grain Select	10
Captain Morgan	12	Skrewball Peanut Butter	10
Diplomatico Reserva	13	Fireball Cinnamon Whisky	10
Diplomatico Mantuano	15	Jagermeister	11
<u>Brandy</u>		Jack Daniel's	12
Christian Bros Brandy	9	Crown Royal Canadian Whisky	12
Hennessy	15	Jameson Irish Whiskey	13
Hennessy VSOP	25	Yamazaki	16
		Hibiki	16