

# STARTERS



**chef's daily soup** \$7

**pizza** \$14  
choice of: three cheese | pepperoni | margherita

**ahi tartar** \$15  
cucumber | avocado mousse | ponzu

**loaded potato skins** \$13  
shredded cheese | applewood bacon | sour cream | scallions

**short-rib quesadilla** \$14  
sun-dried tomato tortilla | shredded cheese | sour cream | pico de gallo

**jumbo hot wings** \$11 **GF**  
garden crudités | blue cheese dressing

**house-made guacamole** \$11  
house-made corn tortilla chips

**rbi angus cheeseburger** \$16  
tillamook cheddar | romesco aioli

**california cobb** \$16 **GF**  
diced chicken | blue cheese crumbles | avocado | bacon | farm egg | tomato | cilantro vinaigrette

# DESSERTS

**rbi bread pudding** \$10  
crème anglaise

**vanilla crème brûlée** \$10  
fresh berries

**cast iron cookie** \$10  
chocolate ice cream | chocolate sauce | whipped cream

**pineapple upside-down cake** \$10  
salted caramel pastry cream

**tahitian vanilla cheesecake** \$10  
lemon curd | raspberry coulis

**ice cream** \$9 **GF**  
vanilla | chocolate

**sorbet** \$9 **GF**  
lemon | mango

**GF** Gluten Free



# DAILY DELIGHTS

Each day at Veranda brings a delicious special to delight your taste buds. From **build-your-own burger** Mondays, **tacos & tequila** on Tuesdays, **all-you-can-eat prime rib** Wednesdays, **Sommelier Selects** Thursday to **fish & chips** on Fridays and a **clam bake** all weekend long, there's something new every night of the week.

**Live Music:** Listen to live entertainment by local artists while sampling some of our signature craft beers or wines by the glass.

*Please ask your server for details.*

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*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.*

## WHITE WINES

kenwood yulupa | sparkling \$9  
zonin | prosecco \$9  
famille perrin | rosé \$9  
scharffenberger | brut rosé \$15  
seaglass | riesling \$11  
benvolio | pinot grigio \$10  
whitehaven | sauvignon blanc \$11  
sycamore lane | chardonnay \$9  
nielson by byron | chardonnay \$11  
sonoma-cutrer | chardonnay \$16

## RED WINES

“a” by acacia | pinot noir \$13  
landmark “overlook” | pinot noir \$15  
sycamore lane | merlot \$9  
cartlidge & browne | merlot \$13  
altocedro | malbec \$10  
cline | zinfandel \$11  
d’arenberg “footbolt” | shiraz \$12  
sycamore lane | cabernet \$9  
skyfall | cabernet \$12  
martin ray | cabernet \$15  
zaca mesa “z cuvée” | red blend \$13

## DRAFT BEER

coors light \$5  
stone | pale ale \$7  
ballast point | sculpin ipa \$7  
green flash | 30th street pale ale \$7  
firestone walker | 805 blonde ale \$7  
karl strauss | red trolley ale \$7

## BOTTLED BEER

coors light \$4  
bud light \$4  
amstel light \$5  
heineken \$5  
corona \$5  
stella artois \$5  
guinness \$5  
blue moon \$5  
bass \$5

## SPECIALTY

**lemonade stand martini \$12**  
ketel one citroen | lemonade | sparkling limonata | mint

**smooth white sangria \$12**  
chardonnay | peach schnapps | mango juice | sierra mist | peaches | oranges | over ice

**velvet red sangria \$12**  
merlot | amaretto | apple juice | blackberries | raspberries | oranges | over ice

## SEASONAL

**spiced peach tea \$12**  
spiced rum | peach schnapps | citrus vodka | sweet n sour | splash of coke

**blue lemonade \$12**  
citrus vodka | blue curaçao | fresh squeezed lemon | simple syrup | club soda

## AFTER DINNER

**b52 coffee \$12**  
baileys | kahlúa | grand marnier | coffee | whipped cream

**irish coffee \$12**  
irish whisky | sugar cube | fill with coffee | whipped cream |  
green crème de menthe

**chip shot \$12**  
baileys | tuaca | coffee | whipped cream

