

((CATCH))

EST. 1978

SPECIALTY COCKTAILS

SINGLE BARREL OLD FASHIONED TAPS & Whistlepig Farms Collaborative Rye, Sugar, Bitters	18	THE DARKSIDE Rum, Cynar, Elderflower, Lime, Orgeat	13
BALLER MARTINI Absolut Elyx Vodka, Italian Vermouth, Served Tableside in a Copper Chalice	18	'MERICA!!! Bourbon, Orange Spice Sweet Tea, Lemon, Allspice, Ginger Ale	13
COSMOPOLITAN Vodka, Meyer Lemon, Curacao, Cranberry Cordial, Lime	13	MATCHA, MATCHA MAN Suntory Toki Japanese Whiskey, Spiced Pear, Lemon, Cinnamon, Matcha, Meringue	16
SON OF A BEE STING Gin, Lemon, Honey, Ginger, Rosewater	14	IT'S LIT Vodka, Honey, Sage, Lemon, Lavender	12
TODAY WAS A GOOD DAY Rum, Italian Vermouth, Fernet, Black Sea Salt, Grapefruit Oils	13	SUNDAY, BLOODY SUNDAY Vodka, House Bloody Mary Mix, Bacon Bomb, Fresh Vegetables, Cream Ale Back	13
ORGANIC ORANGE MULE Blinking Owl Orange Vodka, Lime, Ginger Beer	13	PINCH HITTER Not Finding The Right Player In Our Line-up? Inquire About Our Weekly Cocktail Creation	13
FAKE NEWS Tequila, Green Chartreuse, Lime, Agave, Cilantro, Firewater Bitters, Tajin	14		

WINES BY THE GLASS

SPARKLING		RED	
DOMAINE CHANDON Brut (Carneros) Split	10.5	SEAN MINOR Pinot Noir (Central Coast)	11
LAURENT PERRIER Brut (Champagne, France) Split	18	ALEXANDER VALLEY VINEYARDS Pinot Noir (Alexander Valley)	15.5
WHITE		ANCIENT PEAKS Merlot (Paso Robles)	12.5
LAGARIA Pinot Grigio (Italy)	10	GROVE RIDGE Cabernet Sauvignon (California)	8.5
GREYWACKE Sauvignon Blanc (Marlborough)	12.5	AUSTERITY Cabernet Sauvignon (Paso Robles)	12.5
GROVE RIDGE Chardonnay (California)	8.5	TEXTBOOK Cabernet Sauvignon (Napa Valley)	17
RODNEY STRONG SELECT Chardonnay (Sonoma Valley)	11	ALLEGRI VALPOLICELLA Red Blend (Italy)	12
RAYMOND RESERVE Chardonnay (Napa Valley)	16.5		
SHINE Riesling (Germany)	9.5		
CONUNDRUM White Blend (Sonoma Valley)	11		

HAPPY HOUR

Mon - Fri 2 - 7 pm | Sat & Sun 4 - 7 pm

SLIDERS & FRIES	7.5
Lettuce, pickle, onion, remoulade, sesame brioche bun	
CHOPPED HOUSE SALAD	7.5
Green goddess vinaigrette, bacon, vegetables	
BACON BOMBS	7.5
Pretzel bread, jalapeño, pepperjack cheese	
FRESH BAKED PRETZELS	7.5
German style pretzel, Kosher salt, honey mustard, beer mustard Add five-cheese sauce 1.99	
BRUSSELS GOCHUJANG	7.5
Korean chile aioli	
CAULIFLOWER CHORIZO MAC N' CHEESE	7.5
Fussili, five cheeses, breadcrumbs	
*FRESHLY SHUCKED OYSTERS	8.5
Four pieces, cocktail, mignonette, lemon	
*SEAFOOD CEVICHE CAMPECHANA	10.5
Citrus marinated shrimp, bay scallops, Spanish octopus, oyster, onion, tomato, cucumber, cilantro, jalapeno, avocado	
DRAGON CALAMARI	10.5
Dragon sauce, seasonal peppers, fresh herbs, lime	
THE CATCH BURGER	10.5
American classic served with fries	
SHORT RIB ARANCINI	8.5
Arborio rice, braised Harris Ranch short ribs, black truffles, Scamorza cheese, Calabrian chiles, piquillo pepper sauce	
CHOWDA FRIES	8.5
Garlic sidewinder fries, New England clam chowder, bacon	
SWAMPFIRE WINGS	8.5
Classic Buffalo sauce, celery, carrot	
SALT & VINEGAR POTATO CHIPS	6.5
House-made onion dip	

PREMIUM WELLS	7
TAPS ALES & LAGERS	5
MICRO BREWS	7 / 8
THE CATCH BUCKET	34
16 oz. Budweiser, Bud Light, Michelob Ultra	
SELECT COCKTAILS	8
Cold War Sour, Rum Daisy, Gold Rush \$3 off all other craft cocktails	
SELECTED WINES	7
House Chardonnay, House Cabernet Sauvignon \$2 off all other wines by the glass 1/2 off all bottles of wine \$60 or less	
HOUSE COCKTAILS	9.5
Old Fashioned, Manhattan, Martini	

BURGERS

THE CATCH BURGER	14.49
White & gold American cheese, caramelized onions, vine ripened tomato, shredded iceberg lettuce, remoulade, sesame brioche bun	
THE SUN DEVIL BURGER	16.49
Cheddar cheese, shredded iceberg lettuce, crispy bacon, flash-fried dill pickles, cherry peppers, jalapeños, sweet onions & pepperoncinis, sesame brioche bun	

THE O.M.G. 79.99

Over ten pounds of food! Five pounds of lean ground chuck, ten slices of American cheese, half head of iceberg lettuce, tomato, red onion, remoulade & dill pickles. Served on a 14-inch bun with four pounds of french fries.

Sharing recommended
Limited availability

Double Meat - 33.99 | Jalapeno - 6.49
Pecanwood Smoked Bacon - 13.49
Sun Devil Mix - 13.49 | Avocado - 15.49

FOR THE TABLE

Bread and butter served upon request. Please inquire with your server.

*RAW OYSTERS	MKT	CASTRO VALLEY ARTICHOKE	12.49
Ask your server about today's selection, minimum 6 per order, mignonette, cocktail, lemon		Charbroiled, Pecorino Romano cheese, gremolata, fried caper remoulade	
JUMBO SHRIMP COCKTAIL	20.49	SHORT RIB ARANCHINI	11.49
Old Bay poached, cocktail sauce, Atomic horseradish, lemon		Arborio rice, braised Harris Ranch short ribs, black truffles, Scamorza cheese, Calabrian chiles, piquillo pepper sauce	
SWAMPFIRE WINGS	15.49	*60° SOUTH SALMON POKE	13.49
Classic Buffalo sauce, celery, carrot		Diced sashimi grade salmon, sticky rice, togarashi aioli, crispy shallots, wontons, chili soy	
CALAMARI FRITTI OR DRAGON CALAMARI	14.49	*SEAFOOD CEVICHE CAMPECHANA	14.49
Flash-fried, lemon and roasted tomato aioli or wok-seared, blistered seasonal pepper, dragon sauce, lime, fresh herbs		Citrus marinated shrimp, bay scallops, Spanish octopus, oyster, onion, tomato, cucumber, cilantro, jalapeno, avocado	
PRIME RIBEYE MEATBALLS	15.49	CRAB CAKES	19.49
Spicy tomato & bacon jam, mozzarella, basil, grilled campagne		Lump blue crab, pan seared, arugula, shaved fennel, citrus, baby tomatoes, fried caper remoulade	
*YELLOWTAIL SASHIMI	15.49		
Sushi rice, green onion, cilantro, ginger, sizzling peanut oil, chili soy, crispy shallots, tobiko caviar			
FRESH BAKED PRETZELS	10.49		
German style pretzel, Kosher salt, honey mustard, beer mustard Add five-cheese sauce 1.99			

*Consuming raw or undercooked seafood may increase your risk of foodborne illness

**Happy Hour prices only valid with purchase of a beverage. Prices subject to change without notice. Happy Hour times & availability subject to change.