



Inspired by classic steakhouses, cozy comfort food and beloved neighborhood delis, we've crafted a vibrant selection of seasonal dishes that highlight the best of American cuisine, all made with fresh, local ingredients. Thoughtfully prepared and full of heart, each dish is designed to bring people together and celebrate the flavors that feel like home.

AMERICAN
BAR & GRILL

FEAST ON A BOWL OF

LOW COUNTRY CRAB SOUP 800 | 1,300
a club favorite since the '80s

DAILY OR VEGETARIAN SOUP 600 | 900
seasonally inspired

SALADS AND BOWLS

BOSTON BIBB GREEK SALAD 1,200 | 1,600
watermelon, feta, olives, cucumber, tomato, oregano vinaigrette

LITTLE GEMS CHOP CHOP SALAD 1,200 | 1,600
marinated asparagus, amazake-cured bacon, egg, chives, tomato, garden herb ranch

CHIMICHURRI BOWL 2,200
cilantro-lime quinoa, black beans, avocado, pico de gallo, corn, feta
customize with a protein of your choice: amazake-cured bacon, chicken, shrimp, steak or salmon

CRISPY CAESAR SALAD 1,000 | 1,400
creamy anchovy dressing, shaved parmesan and hand-torn garlic croutons

THE ESSENTIAL CHINESE CHICKEN SALAD 1,000 | 1,400
chow mein, cilantro, cashews and hoisin-sesame dressing
vegetarian option: swap chicken for fried tofu

SHOW YOUR SALAD A LITTLE EXTRA LOVE

tofu or falafel +250
half avocado +300

thick-cut amazake-cured bacon or chicken +400

shrimp, skirt steak or salmon +900

HANDHELDS

hand-formed burgers and sandwiches served with a choice of green salad, potato salad, coleslaw, onion rings, shoestring fries, brew fries or cajun fries
vegetarian option: plant-based patty substitute available for any burger

FISHIN' GOOD 1,900
beer-battered wild hoki, american cheese, house made tartar sauce, coleslaw, pickles, brioche bun

CREOLE SPICED CHICKEN SANDWICH 2,400
avocado, tomato, lettuce, social slather

CLASSIC BEEF DIP 3,000
thin-sliced roasted beef rib on a warm roll, served with au jus and american brown mustard
add swiss cheese +250

DOUBLE SMASH CHEESEBURGER 2,000
cheddar and sticky bourbon-bacon jam on maison kayser brioche bun

SARATOGA SPRINGS CLUBHOUSE 1,850
bacon, smoked chicken, lettuce, tomato, avocado and mayonnaise on white or multigrain toast

THE REUBEN OF ALL REUBENS 2,300
corned beef, melted gruyère, sauerkraut and russian dressing on grilled caraway rye
new york city deli-style +950 (signature)

BUILD YOUR OWN BURGER 1,500
starting with our classic hamburger on brioche bun

avocado +300 each
cheddar • blue cheese • swiss cheese • provolone • cherrywood bacon +250 each
mushrooms • fried egg +100 each



LUNCH SPECIALS

SOCAL'S SURF, SUNSHINE AND SIZZLE

JUNE 30-AUGUST 1

*main + today's soup/vegetarian soup or mini green salad
+ handcrafted petite dessert + bottomless soft drink*

CALIFORNIA TRI-TIP PLATE 3,400

grilled tri-tip steak, charred corn, heirloom tomato salad

CHILI-LIME SALMON BOWL 3,200

brown rice, chili-lime glazed salmon, avocado, roasted sweet potato, cherry tomatoes, citrus-yogurt drizzle

VENICE BEACH FRIED CHICKEN PLATE 3,000

buttermilk fried chicken thighs with hot honey drizzle, served with jalapeño cornbread and watermelon-feta salad

SANTA MONICA GRAIN BOWL 2,800

quinoa, baby kale, roasted sweet potato, grilled zucchini, cherry tomatoes, avocado, sunflower seeds, lemon-tahini dressing

WINE BY THE GLASS 330

SIGNATURE CREATIONS

GRILLED LINE-CAUGHT OKINAWAN SWORDFISH 3,500

thick-cut and flame-grilled, served with roasted eggplant and cherry tomatoes

SANTA MARIA BARBECUED CHICKEN 3,200

marinated in garlic, lemon and santa maria-style spice rub and slow-grilled, served with piquito beans and tangy slaw

GRILLED SUMMER VEGETABLE WRAP 1,700

eggplant caviar, zucchini, piquillo peppers, falafel, cucumber-mint yogurt

IPA-BATTERED JUMBO FISH AND CHIPS

ONE PIECE 1,700 | TWO PIECES 2,250

tartar sauce, brew fries

HOT OFF THE GRILL

*served with creamy mashed danshaku potatoes and
today's fresh vegetables | add soup or salad +300*

F1 WAGYU STRIP STEAK 9,200

9oz (250g) rich, marbled and flavorful wagyu x holstein cross

AUSTRALIAN LAMB CHOPS 3,000

with chimichurri

AUSTRALIAN GRAIN-FED TENDERLOIN 6,500

5oz (140g) buttery soft

GOT A SWEET TOOTH?

We got you covered...

CLUB-BAKED CHEESECAKE 900

mango-passion fruit sauce,
whipped cream

BOURBON-FROSTED CARROT CAKE 900

with cinnamon and walnuts

GRANDMA'S APPLE PIE 1,000

add vanilla ice cream +200

BANANA CARAMEL TART 850

dulce de leche, coffee-caramel sauce

A&W ROOT BEER FLOAT 750

YUZU SHERBET 400

BLOOD ORANGE SORBET 400

WE ALL SCREAM FOR ICE CREAM 400

vanilla • banana-pecan caramel

DRINKS

ICED DRINKS

- Streamer Iced Coffee 550
- Streamer Iced Latte 580
- Art of Tea 350
 - Essential Black Tea
 - Tropical Black Tea
 - Hibiscus Berry*
 - *caffeine-free
- Arnold Palmer 570
- Boston Iced Tea 570
- Iced Chocolate 570

SOFT DRINKS

- Fresh-Squeezed Orange Juice 1,020
- Juice • Lemonade • Lemon Squash Hibiscus Lemonade 570
- Soda 460
 - Coca-Cola • Coke Zero • Ginger Ale • Sprite • Dr Pepper • Root Beer • Diet Ginger Ale
- San Pellegrino sparkling 710 | 1,290
- Acqua Panna still 710 | 1,290

HOT DRINKS

- Handmade Barista Creations: Streamer Coffee Company**
TAC Original Premium Drip • Ristretto Espresso • Espresso Americano • Decaf 550
(complimentary refills)
- Macchiato • Cappuccino • Café Latte 580
[Substitute milk: Soy • Oat • Almond]
- Art of Tea 350**
Earl Grey • English Breakfast • Masala Chai • Jasmine Reserve • Mint Green • Apricot Escape* • French Lemon Ginger* • Egyptian Chamomile* • Italian Blood Orange*
*caffeine-free
- Yuzu-Ginger 690 Chai Latte 570 Hot Chocolate 570

MOCKTAILS

- Club-Crafted Ginger Ale 690
black pepper-ginger cordial, citrus, soda
- Vanilla Coke 570
house-infused vanilla bean cordial, coca-cola
- Gingerito 910
black pepper-ginger syrup, lime, spearmint, soda
- Citrus Cherry 570
cherry, lemon syrup, soda

BEER

- Traders’ Session IPA 1,100
draft
- Suntory The Premium Malt’s 800
draft
- Asahi Super Dry 800
draft | bottle
- Heineken 800
draft
- Corona 800
bottle
- Brooklyn Lager 1,020
bottle
- Magners Irish Cider 800
bottle
- Suntory All-Free 570
bottle
- Bière des Amis 0.0 1,000
bottle

WINE

- BUBBLES**
NV Charles Lafitte Brut 2,200 | 12,900
Champagne, France
- WHITE**
2023 Ally Bay Sauvignon Blanc 950 | 4,500
Spain
- 2022 Substance Sauvignon Blanc 1,400 | 6,600
Columbia Valley, Washington
- 2023 Decoy Chardonnay 1,500 | 7,100
California
- RED**
2021 Cignomoro Pepe Nero Primitivo 950 | 4,500
Salento, Puglia, Italy
- 2021 LangeTwins Family Sand Point Pinot Noir 1,500 | 7,100
California
- 2019 Pure Bred Old Vine Zinfandel 1,700 | 8,100
Lodi, California
- 2021 Smith & Hook Cabernet Sauvignon 1,900 | 9,100
Central Coast, California

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items).
Please discuss any food allergies or dietary requirements with your server.