



TRADERS' BAR

STARTING LINEUP

Daily or Vegetarian Soup 600 | 900
seasonally inspired

Low Country Crab Soup 800 | 1,300
a club favorite since the '80s

Crispy Cheese Curds 1,200
wisconsin style, with ranch and spicy ketchup

Eggplant Caviar 1,500
roasted eggplant, garlic, tahini, olive oil, herbs,
served with sourdough crostini

Traders' Bar Eggs two 400 | four 700
pickled shallots, cajun maple pork belly, chives

Fried Zucchini 1,000 cool ranch dressing

Hell-a-peño Poppers 1,000
cream cheese, bacon, ranch dressing

Nachos Supreme 1,500 | 2,300
guacamole, jalapeños, cilantro
choose one: pork & beef chili • pulled barbecued pork

TAPROOM TASTES

Sliced "Budo-Gyu" Grape-Fed Rib Eye 7,500
crispy onions, tomatoes and herb-garlic butter

Santa Maria Barbecued Chicken 3,200
marinated in garlic, lemon and spice rub and slow-grilled,
with piquito beans and tangy slaw

**Grilled Line-Caught Okinawan
Swordfish** 3,500
served with roasted eggplant and cherry tomatoes

Chimichurri Bowl 2,200
cilantro-lime quinoa, black beans, avocado, pico de gallo,
corn, feta
choose one: thick-cut bacon • chicken • shrimp • steak • salmon

Tex-Mex Taco Bowl 1,800
seasoned ground beef, lettuce, chipotle dressing, beans,
salsa, sour cream, guacamole, pickled red onions, corn,
fresh cilantro, served in a fried tortilla bowl

LUNCH SPECIAL

SOCAL'S SURE,
SUNSHINE AND
SIZZLE

June 30-August 1

Weekdays

11:30am-3pm

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, sweet potato, zucchini,
cherry tomatoes, avocado, lemon-tahini dressing

ALL-STARS

Little Gems Chop Chop Salad 1,200 | 1,600
marinated asparagus, bacon, egg, chives, tomato, and
garden herb ranch

Show Your Salad a Little Extra Love
tofu • falafel +250 half avocado +300
thick-cut amazake-cured bacon • chicken +400
shrimp • skirt steak • salmon +900

IPA-Battered Jumbo Fish and Chips
one piece 1,700 | two pieces 2,250
wild hoki, tartar sauce, brew fries

Berkwood Hot Dog 500
chopped onion, sweet relish
add shoestring fries +300

Fully Loaded Chili-Cheese Dog 700
pork and beef chili, sour cream
add shoestring fries +300

Grilled Summer Vegetable Wrap 1,700
eggplant caviar, zucchini, piquillo peppers, falafel,
cucumber-mint yogurt

Buffalo Chicken Wrap 1,400
buffalo chicken tenders, blue cheese, tossed romaine

END ZONE EATS

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

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

Fishin' Good 1,900
beer-battered wild hoki, american cheese, housemade
tartar sauce, coleslaw, pickles, brioche bun

Double Smash Cheeseburger 2,000
bourbon-bacon jam, cheddar, lettuce, tomato, mayonnaise

Saratoga Springs Clubhouse 1,850
bacon, smoked chicken, lettuce, tomato, avocado,
mayonnaise, white or multigrain toast

Reuben 2,300 | new york city deli-style +950
corned beef, melted gruyère, sauerkraut, russian dressing
on grilled caraway rye

WINGIN' IT

Buffalo Burner 1,000 | 1,900
classic buffalo heat: bold, buttery and just spicy enough,
served with blue cheese dressing

Double Barrel Barbecue Wings 1,000 | 1,900
jack daniel's barbecue glaze with brown sugar, garlic
and red pepper, served with blue cheese dressing

Nashville Knockout 1,000 | 1,900
dry-fried, dunked in spicy oil, with cayenne and
paprika heat, served with ranch dressing

Cauliflower Wings 1,500
maple-chili glaze, smoked salt

DESSERT

Club-Baked Cheesecake 900
mango-passion fruit sauce, whipped cream

Bourbon Carrot Cake 900
walnuts, bourbon cream cheese frosting

Apple Pie 1,000
add vanilla ice cream +200

Banana Caramel Tart 850
dulce de leche, coffee-caramel sauce

Guinness Float 850
vanilla ice cream

A&W Root Beer Float 750
vanilla ice cream

Yuzu Sherbet 400

Blood Orange Sorbet 400

Ice Cream 400
vanilla • banana-pecan caramel

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.