

TODAY'S MENU 08/14/2016

THE CHEFS' LINE

CHEF DAVID BARZELAY'S GRILLED BEEF SIRLOIN

SEARED SUNGOLDS, GRILLED SHISHITO,
TOMATO RAISINS, BASIL

BIG JIM'S CHILI

CILANTRO RICE, TRADITIONAL
GARNISHES

TEX-MEX MAINE LOBSTER

HEIRLOOM ORGANIC BABY SPINACH,
TORTILLA 'SOUP' SAUCE

BLACKENED GULF SNAPPER

ROASTED BRENTWOOD CORN
SUCCOTASH, LIME BUTTER

BBQ BAR

BBQ DUROC PORK SPARE RIBS

THAI COCONUT-CORNBREAD CRUST

SHELLFISH STATION

KUSSHI OYSTERS ON THE HALF SHELL

AHI TUNA POKE

KING CRAB LEGS

ASSORTED SAUCES

GOLDEN VALLEY FARM ARTISANAL CHEESE AND CHARCUTERIE

ACME BAKERY ARTISANAL BREADS, IN-HOUSE ACCOMPANIMENTS

TAILGATE KITCHEN

WHOLE ROASTED WINKLER FARMS MANGALITSA PIG

SOPEs WITH SALSA VERDE AND CHILI-SPICED CREMA

VEGETABLES

GRILLED SUMMER VEGETABLE SKEWERS

THYME VINAIGRETTE, ORZO SALAD

TENBRINK FARMS HEIRLOOM TOMATOES

BURRATA CHEESE, AVOCADO DRESSING

RIVERDOG FARMS BLISTERED SHISHITO PEPPERS

WATERMELON, YUZU KOSHO VINAIGRETTE

KIDS' CORNER

CRISPY HOT WINGS | SMOKED BLUE CHEESE DRESSING, SHAVED CELERY

BAKED STROZZAPRETI PASTA | ROASTED EGGPLANT, SPICY MARINARA

GOURMET HOT DOG BAR | CHICAGO STYLE ACCOMPANIMENTS,

BACON MARMALADE, 'MERICAN CHEESE SAUCE

PASTRY CARNIVAL

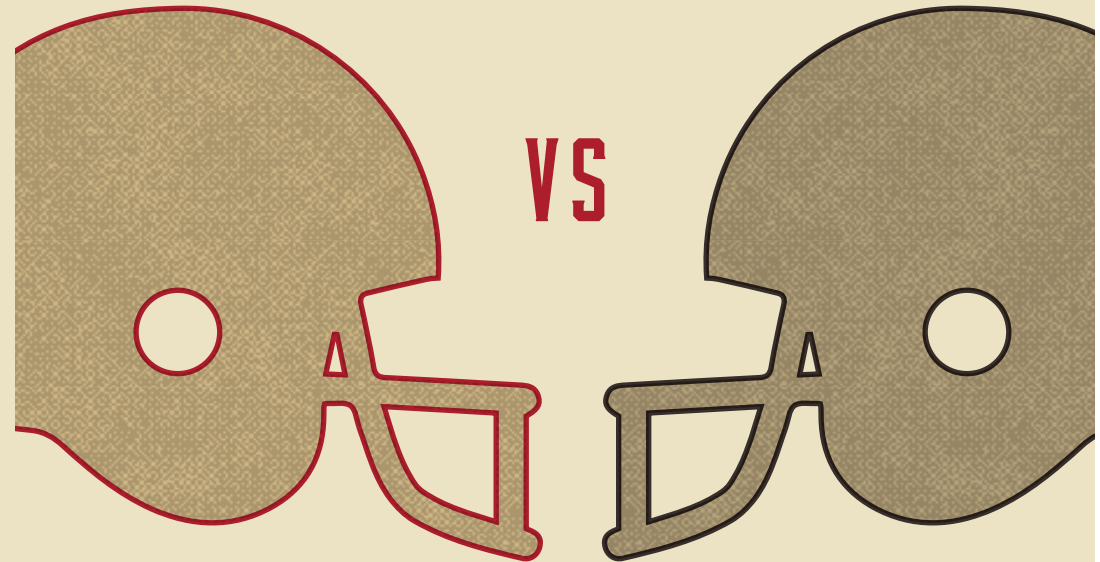
ASSORTED CAKES & CONFECTIONS | COOKIES & CANDIES |

FROZEN TREATS

GAMEDAY COCKTAIL

FRIENDS IN LOW PLACES

VODKA, HONEY WATER, LEMON JUICE, BASIL, BLACKBERRY



AUGUST 14, 2016

SAN FRANCISCO 49ERS

VS

HOUSTON TEXANS



#MINATAILGATE

SHARE YOUR GAME DAY MEMORIES USING
#MINATAILGATE FOR A CHANCE TO WIN
PRIZES THROUGHOUT THE DAY.