

Room 39 Mission Farms Bar Menu

Pommes Frites 4
room made fries with aioli

Calamari 11
crisp fresh calamari, grilled lemon and herb salt cod aioli

Arugula Salad 11
arugula, mustard vinaigrette, prosciutto Americano, pomegranate, pine nuts, goat cheese and sherry gastrique

Risotto 11
arborio rice, duck confit, caramelized onions, chard, preserved lemon and butternut squash

Pasta 11
fresh pappardelle, braised short ribs, mushrooms, greens, caramelized onions, tomato sauce and grana padano

Room 39 Burger 11
eight ounce prime grade chuck burger with lettuce, tomato, onion, roommade pickles and fries
(add fried egg: \$2 or cheese: 75¢)

Gnocchi 10
house made potato gnocchi, bacon lardons, onions, mushrooms, grana padano and E.V.O.O.

Veggie Burger 10
house made vegetable burger of bulgur wheat, black beans, sautéed vegetables with red pepper aioli, lettuce, tomato and fries

Scallops 15
seared sea scallops, butternut squash puree, creamy leeks, bacon and apple cider reduction

Desserts

Affogato (vanilla ice cream with espresso) 4
Vanilla crème brûlée, chocolate-hazelnut biscotti 6
Goat cheese beignet, caramel soup and whipped cream 3
Additional desserts are available on our dessert menu.

Martinis

Pomegranate Cosmopolitan	9 ⁵⁰
Grey Goose, Pama, Cointreau and Lime	
Lemondrop	10
Absolut Citron, fresh squeezed lemon juice and a sugared rim	
Bellini-tini	10
Absolut peach vodka, peach nectar and sparkling wine	
Vesper Martini	10
Beefeater gin, Stolé vodka, Lillet Blanc and a dash of bitters	
Yellow Cake Martini	8 ⁵⁰
Stolé Vanilla vodka, DiSaronno amaretto and pineapple juice	
Quackentini	11 ⁵⁰
Grey Goose Pear, lime juice, simple syrup and splash of tonic	

Cocktails

Old Fashioned	9 ⁵⁰
Bourbon, club soda and a mash of orange, cherry & sugar	
Rob Roy	9
Scotch, sweet vermouth and a cherry	
Traditional Manhattan Up	8 ⁵⁰
Jim Beam Rye, sweet vermouth, bitters and a cherry	
Kir Royal	9
Saint Hilaire Brut and Chambord	
Classic Daquiri	10
Rum, fresh squeezed lime juice, simple syrup	
Classic Champagne Cocktail	9 ⁵⁰
Saint Hilaire Brut, Asbach Uralt brandy, bitters and a sugar cube	
Royal Peach	9 ⁵⁰
Absolut Peach vodka, Royal Tokaji and Prosecco	
Horse feather	7
Jim Beam Rye, Barritt's Ginger Beer and a dash of bitters	
Negroni	9
Gin, Campari and sweet vermouth	

Specials

Monday: ½ Price Wine (glasses & bottles under \$100)
Tuesday: No Corkage Fee
Wednesday: \$5 Martinis (select list)
Thursday: ½ price Bubbles & Draft Beer (glasses & bottles under \$100)