

# CHRISTINO'S RESTAURANT

## SMALL PLATES

- Classic Wings** **\$11.75**  
Choice of housemade Buffalo, Sriracha or garlic Parmesan sauce. Served with blue cheese and celery
- Buffalo Mac & Cheese** **\$8.75**  
A start of macaroni tossed in aged cheddar sauce with Buffalo chicken and blue cheese crumbles
- Chicken Quesadilla** **\$11.00**  
Blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema

## SALADS & SOUP

*add chicken (+\$2.00) or steak (+\$4.00) to any salad*

- Cobb Salad** **\$11.50**  
Romaine lettuce, tomatoes, blue cheese crumbles, egg, avocado and bacon served with dressing of choice
- Caesar Salad** <sup>V</sup> **\$10.50**  
Romaine lettuce, garlic croutons and shaved Parmesan cheese served with Caesar dressing
- Blackened Salad** <sup>V</sup> ~~GF~~ **\$11.50**  
Romaine lettuce, dried cranberries, carrots and tomatoes with dressing of choice
- Harvest Salad** <sup>V</sup> **\$11.50**  
Spinach, apples, blue cheese crumbles and candied walnuts, served with raspberry vinaigrette
- Southwest Salad** <sup>V</sup> **\$11.50**  
Arcadian salad blend, pico de gallo, cheddar cheese, crispy onions and cilantro crema, served with Chipotle Ranch dressing
- Soup Du Jour** **\$4.75**  
Ask your server about the house made soup of the day

## BURGERS

*All burgers include your choice of French Fries or a side salad*

- Mushroom Swiss Burger** **\$14.25**  
sauteéd mushrooms, Swiss cheese, roasted garlic aioli
- BBQ Bacon Jack Burger** **\$14.25**  
Monterey jack cheese, bacon caramelized onions, bbq sauce
- House Burger** **\$12.00**  
8oz all beef patty, choice of cheese, house burger sauce, served on a locally-made bun.
- Southwest Veggie Burger** <sup>V</sup> **\$12.00**  
wheat bun, pico de gallo, pepper jack cheese, cilantro-lime crema

## MAINS

- Crowne Strip Steak** **\$22.75**  
8oz Strip steak served with bruschetta blend, spring veggies and Tuscan potatoes.
- Linguine Pomodoro** <sup>V</sup> **\$17.00**  
House made Pomodoro sauce and linguine
- Buffalo Mac & Cheese** **\$17.75**  
A large portion of macaroni tossed in aged cheddar sauce with Buffalo chicken and blue cheese crumbles
- Lemon Salmon** **\$20.75**  
Salmon filet seared with fresh vegetables and a side salad

## HANDHELDS

*All handhelds include your choice of French Fries or a side salad*

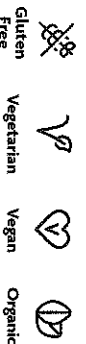
- Crowne Turkey Club** **\$13.00**  
Avocado, lettuce, tomato, bacon, cheddar cheese, mayo, served on a locally made wheat bread
- Bruschetta Chicken** **\$13.75**  
Fresh mozzarella, house made bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, served on a locally made bun
- Southwest Chicken Wrap** **\$13.75**  
Spicy Ranch, lettuce, tomato, cheddar cheese and crema, served in a wheat wrap

## DESSERTS

- Double Chocolate Cake** **\$6.75**  
Chocolate cake served with whipped topping
- Turtle Cheesecake** **\$6.75**  
Decadent Cheesecake with caramel and chocolate drizzle and candied walnuts

## SIDES

- French Fries** **\$5** <sup>V</sup>
- House Salad** **\$5** ~~GF~~
- Lettuce, tomatoes, carrots and cucumber served with choice of dressing



**NOTICE:** Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*\* For parties of 8 or more, 18% gratuity will be automatically added to bill.*

## COCKTAILS

<b>Margarita</b> Corazon Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	<b>\$10.00</b>
<b>Rye Old Fashioned</b> Knob Creek or Basil Hayden's Dark Rye, housemade simple syrup, orange bitters	<b>\$12.00</b>
<b>Crowne Rose Manhattan</b> Four Roses bourbon, M&R sweet vermouth, Angostura bitters	<b>\$10.00</b>
<b>Storm's Brewing</b> Myer's dark rum, Cointreau, fresh lime juice, ginger beer	<b>\$10.00</b>
<b>Sidacar</b> Remy Martin 1738 Accord Royale, Cointreau, fresh lemon juice, house made simple syrup	<b>\$9.00</b>
<b>Island Breeze</b> RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice	<b>\$10.00</b>
<b>Bee's Knees</b> Hendrick's gin, honey, fresh lemon juice	<b>\$10.00</b>
<b>Crowned Mule Jewel</b> Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	<b>\$10.00</b>









## BEERS

<b>DRAFT</b>	
<b>Bud Light</b>	<b>\$6.75</b>
<b>Stella Artois</b>	<b>\$7.75</b>
<b>Blue Moon</b>	<b>\$7.75</b>
<b>New Belgium Fat Tire</b>	<b>\$7.75</b>
<b>BOTTLED</b>	
<b>Bud Light</b>	<b>\$5.00</b>
<b>Budweiser</b>	<b>\$5.00</b>
<b>Miller Lite</b>	<b>\$5.00</b>
<b>Coors</b>	<b>\$5.00</b>
<b>Yuengling</b>	<b>\$5.00</b>
<b>Michelob Ultra</b>	<b>\$5.00</b>
<b>Heineken</b>	<b>\$5.50</b>
<b>Corona Extra</b>	<b>\$5.50</b>
<b>Guinness</b>	<b>\$5.50</b>
<b>Dogfish Hazy-O</b>	<b>\$6.25</b>
<b>Lagunitas IPA</b>	<b>\$6.25</b>
<b>Goose Island IPA</b>	<b>\$6.25</b>
<b>Goose Island 312</b>	<b>\$6.25</b>
<b>Heineken 0.0</b>	<b>\$5.50</b>
<b>Angry Orchard Hard Cider</b>	<b>\$6.25</b>
<b>White Claw Hard Seltzer</b>	<b>\$5.25</b>

## ZERO PROOF

<b>Cucumber Gimlet</b> Fresh lime juice, muddled fresh cucumber, house made simple syrup, Fever-Tree club soda	<b>\$7.00</b>
<b>PANOMA</b> Seedlip Spice 94, Fever-Tree sparkling grapefruit	<b>\$7.00</b>

## WINES

<b>WHITES</b>		Glass   Bottle
<b>Trimbach Classic Riesling</b>  	<b>\$11.00</b>   <b>\$40.00</b>	
Aisace Contrôlée, France		
<b>Masi Masianco, Friuli D.O.C Pinot Grigio</b> 	<b>\$11.00</b>   <b>\$41.00</b>	
Venezia, Italy		
<b>Emmolo Sauvignon Blanc</b>  	<b>\$10.00</b>   <b>\$37.00</b>	
Napa & Solano, California		
<b>Kim Crawford Sauvignon Blanc</b>	<b>\$10.00</b>   <b>\$37.00</b>	
Marlborough, New Zealand		
<b>Sea Sun by Wagner Chardonnay</b>	<b>\$8.00</b>   <b>\$28.00</b>	
California		
<b>Hartford Court Chardonnay</b> 	<b>\$12.00</b>   <b>\$43.00</b>	
Russian River Valley, California		
<b>BUBBLES &amp; ROSÉS</b>		
<b>LaMarca Prosecco</b>	<b>\$8.00</b>   <b>\$28.00</b>	
Prosecco, Italy		
<b>Piper Sonoma Brut NV</b>	<b>\$10.00</b>   <b>\$38.00</b>	
Sonoma County, California		
<b>Côte des Roses Rosé</b>	<b>\$10.00</b>   <b>\$38.00</b>	
Languedoc, France		
<b>Beringer White Zinfandel</b>	<b>\$8.00</b>   <b>\$32.00</b>	
California		
<b>REDS</b>		
<b>Meiomi Pinot Noir</b>	<b>\$10.00</b>   <b>\$37.00</b>	
California		
<b>Decoy by Duckhorn Merlot</b> 	<b>\$11.00</b>   <b>\$34.00</b>	
California		
<b>Murphy-Goode Red Blend</b>	<b>\$7.00</b>   <b>\$26.00</b>	
California		
<b>Banfi Centine Toscana IGT Red Blend</b> 	<b>\$8.00</b>   <b>\$28.00</b>	
Tuscany, Italy		
<b>Starmont Cabernet Sauvignon</b>	<b>\$11.00</b>   <b>\$42.00</b>	
North Coast, California		



Certified Sustainable

Highly Rated

Female Winemaker