

## STARTERS

**TAMALE PIE** "a delicious baked classic", chili, cheddar cheese, olives, onions, spicy tomato sauce, sour cream, served with tortilla chips..... 10

**BACON DEVILED EGGS** lightly fried, fun to eat, crumbled bacon, a LH favorite..... 8

**PASTRAMI SLIDERS** (2) shaved seasoned juicy pastrami, mustard, dill pickles, skinny fired onions, toasted roll.....13

**HUMMUS PLATTER** roasted pine nut and traditional, mixed greens, ginger vinaigrette, house made chips and garlic flatbread.....13

**GREEN BEAN FRIES** crispy parmesan crusted, buttermilk ranch dipping sauce..... 9

**TOSTADAS** (2) hickory smoked pulled pork, crunchy cabbage, house-made fresh mango salsa, avocado, house chipotle sauce, fresh cheese..... 12

**WINGS** spicy, crispy, tossed and smothered in our house made wing sauce, buttermilk ranch dipping.....14

**POT STICKERS** (5) lightly sautéed, tender chicken, fresh vegetables, our signature soy sauce ..... 8

## SALADS AND SOUPS

**MADE FROM SCRATCH SOUP** chef's seasonal selection, changes daily, served with garlic cheese bread .....9 · w/market salad 16

**SPRING APRICOT** spring mix, wild baby arugula, grated parmesan, marinated apricots, slivered almonds, fresh tomato, parmesan croutons, lemon vinaigrette.....13

**CLASSIC WEDGE** iceberg lettuce smothered in creamy bleu cheese dressing, bleu crumbles, heirloom tomatoes, smoked bacon, red onion, chopped hard boiled eggs.....11

**CHICKEN ARUGULA** wild baby arugula, tomatoes, kalamata olives, lemon vinaigrette, parmesan cheese, sautéed herb crusted chicken breast..... 16 · grilled shrimp 20

**CAESAR** hearts of romaine, shaved parmesan cheese, croutons, garnished with skinny fried onions and creamy caesar dressing ..... 11 · grilled chicken 16 · grilled salmon 20

**MARKET SALAD** local mixed greens, tomato, cheddar cheese, red onions, crumbled egg, bacon, croutons ..... 11

## LH SPECIALTIES Add market salad for 7

**PAN SEARED SALMON** served with a lemon caper and garlic puree, chef's vegetables, whipped mashed potatoes ..... 25

**USDA PRIME CHOICE BEEF RIBEYE** boneless, topped with steak butter and grilled to perfection, chef's vegetables, whipped mashed potatoes..... 31.5

**CHILE RELLENO BURRITO** roasted poblano chile, sautéed shrimp, jack cheese, spanish rice, avocado, drizzled with sour crème & tomatillo salsa, flour tortilla..... 17

**RIGATONI AND SPICY SAUSAGE** cooked in our homemade meat sauce, tossed and sprinkled with romano cheese, garlic cheese bread..... 15

**SHRIMP TACOS** (3) sautéed shrimp, avocado, mango salsa, crunchy cabbage, chipotle dressing, lime wedge, house made corn tortillas, black beans & rice..... 15

**BABY BACK PORK RIBS** beer braised, tender, fall off the bone delicious, bourbon whiskey bbq sauce, served with french fries, chef's vegetables..... 23

**PENNE ALLA ITALY** sautéed shrimp, tossed in a light crème lemon sauce, sundried tomatoes, capers, garlic, dusted in romano cheese.....16.5

**MAC AND CHEESE** creamy, delicious, cheddar, bacon, tomato, house made garlic crouton crust, topped w/ a dash of fresh jalapeños .....11

## SANDWICHES AND BURGERS Served with your choice of: chef's vegetables, thin fries, sweet potato fries

**TOP HAT BURGER** ground chuck, provolone cheese, thinly sliced pastrami piled high, spicy mustard, dill pickle, lettuce, tomato, skinny fried onions, brioche bun..... 17

**ABE'S CHICKEN SANDWICH** grilled or blackened chicken breast, apple smoked bacon, lettuce, tomato, pepper jack cheese, chipotle mayo, toasted brioche roll..... 16

**THE CALIFORNIA DIP** seasoned and slow roasted beef thinly sliced, provolone, mayonnaise, horseradish, red wine au jus, toasted roll.....16.5

**VIVA ORTEGA** grilled ortega chile, ground chuck, grilled onions, melted pepper jack, chipotle mayo, grilled ciabatta bun..... 16

**CLASSIC CHEESEBURGER** ground chuck, double thick cheddar, lettuce, pickles, tomato, onion, mustard, mayonnaise, brioche bun..... 14.5

**VEGGIE BURGER** chipotle black bean, baby arugula, tomato, skinny fried onions, herb mayonnaise, cheddar cheese, brioche bun..... 13.5

## DESSERTS AND COFFEE

**BUTTER CAKE · FRESH STRAWBERRIES · VANILLA ICE CREAM · 9**

**BANANA PUDDING · FRESH BANANAS & WHIPPED CREAM · 8**

**CHOCOLATE BROWNIE SUNDAE & VANILLA ICE CREAM · 9 BAILEYS & COFFEE · 8 KAHLUA & CREAM · 8**

THELINCOLNHOUSE.COM FOR OUR EVENT MENU  
LIVE MUSIC – JAZZ – CLASSIC ROCK – BLUES

WE SINCERELY HOPE WE MEET YOUR EXPECTATIONS. IF WE DID, GREAT! IF WE DID NOT, PLEASE LET US KNOW SO WE CAN CHANGE IT.

Reminder: Consuming raw or undercooked poultry, meat, eggs, shell fish, or seafood may increase your risk of foodborne illnesses.  
Food and beverages are prepared in a facility that uses milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts and soybeans as ingredients.

# HANDCRAFTED COCKTAILS



## HENRY FORD

sazerac rye, orange & angostura bitters, sugar cube, twist of citrus rind..... 13

## ROCKEFELLER (new york sour)

maker's mark, gran gala, simple syrup, fresh lemon juice, egg white, red wine..... 14

## NINETEENTH AMENDMENT

cazadores reposado tequila, greenbar ginger liqueur, fresh watermelon and lime juice, agave nectar, tamarind-chamoy & tajin rim..... 14

## PONZI

cucumber vodka, st.germain, muddled cucumber & mint, lemon & lime juice, agave & celery bitters..... 13

## BEARCAT

wheatley vodka, blood orange, lemon, lime, ginger beer..... 14

## PANCHO VILLA

jalapeno infused tequila, grand marnier, fresh lime juice, agave nectar, vanilla extract, muddled grilled pineapple, tamarind-chamoy & tajin rim..... 14

## GOLD DIGGER

cane rum, peach vodka, peach schnapps, lemon, lime, agave, mint..... 13

## AIR TIGHT

grey goose pear vodka, wild elderflower liqueur, muddled pineapple, fresh citrus juice..... 14

## PAUL GETTY (high ball)

suntory whisky toki, ginger ale, twist of citrus rind..... 13

## "ANGEL" JIMÉNEZ (old fashioned style)

corazón añejo tequila, orange and black walnut bitters, cube of sugar & citrus rind..... 13

# FEATURED WINES

## WHITE



POEMA BRUT, spain.....	9/32
CHAMPAGNE PERRIER-JOUET, france.....	75
SPARKLING MOSCATO, CUPCAKE, italy.....	9/32
CHATEAU LA COSTE, rose, france.....	12/42
RIESLING, KUNG FU GIRL, washington state.....	10/36
PINOT GRIGIO, BORGO COVENTI, italy.....	9/32
WHITE ZINFANDEL BERINGER, california.....	9/32
SAUVIGNON BLANC, KIM CRAWFORD, new zealand.....	11/39
CHARDONNAY, DE LOACH, santa rosa.....	9/25
CHARDONNAY, SANFORD FLOR DE CAMPO, santa barbara.....	9/32
CHARDONNAY, FRANCISCAN, napa.....	11/39

## RED

SANGRIA, house recipe, covina.....	9
PINOT NOIR, DE LOACH, santa rosa.....	9/32
PINOT NOIR, CHLOE, monterey county.....	11/39
MERLOT, DE LOACH, santa rosa.....	9/32
MERLOT, BLACKSTONE, california.....	9/32
MALBEC, TRAPICHE BROQUEL, argentina.....	12/42
CABERNET SAUVIGNON, DE LOACH, santa rosa.....	9/32
CABERNET SAUVIGNON, JOSH, north coast.....	12/42
CABERNET SAUVIGNON, JUSTIN, paso robles.....	16/60
CABERNET SAUVIGNON, STAGS LEAP ARTEMIS, napa.....	105
CABERNET SAUVIGNON, JOSEPH PHELPS, napa.....	125
ZINFANDEL, FOLIE A DEUX, sonoma valley.....	10/36
ZINFANDEL, DRY CREEK OLD VINE, sonoma valley.....	81

# COLD BEER

CHIMAY PREMIERE RED 750ml bottle.....	22
ALASKAN AMBER draft.....	7
STELLA draft.....	7
COORS LITE draft.....	6
DOS EQUIS XX LAGER draft.....	7
FIRESTONE 805 draft.....	7
DOGFISH HEAD 90 MINUTE IPA draft.....	(12 oz.) 8.5
STONE BREWERY seasonal handle.....	?
REFUGE BREWERY BLOOD ORANGE WIT draft.....	8
DUVEL BELGIAN GOLDEN ALE draft.....	(12 oz.) 9

ST. BERNARDUS ABT 12 draft.....	(12 oz.) 10
DOGFISH HEAD rotating handle, draft.....	?
GARAGE BREWERY marshmallow milk stout, draft.....	8.5
GARAGE BREWERY mango hefeweizen, draft.....	7.5
BUD LITE draft.....	6
CORONA EXTRA bottle.....	7
MODELO ESPECIAL bottle.....	7
HEINEKEN bottle.....	7
GOLDEN ROAD, HEFEWEIZEN 12oz. can.....	6
ANGRY ORCHARD bottle.....	7

BAILEYS AND COFFEE • 9  
KAHLUA AND CREAM • 9  
COCKBURNS TAWNY PORT • 10  
MILLARD FILLMORE BRANDY • 9

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