

Bar Staples

Wings	(10) 9 • (20) 18 • (30) 27
Hot • Med • Mild • BBO • Teriyaki • Mustard BBO • Hoisin Ginger	
Myers Ranch All Natural Burger	11
Lettuce, tomato, onion & fries.	
Fiscalini Cheddar - Neuske Bacon Burger	13
Lettuce, tomato, onion & fries.	
Maytag Blue - Balsamic Mushroom Burger	13
Lettuce, tomato, onion & fries.	
Quesadilla	10
Sonoma Jack cheese blend, pico de gallo, salsa, sour cream.	
add chicken 2.5 • add skirt steak 4 • add Laughing Bird shrimp 5	
Mishima Ranch "Kobe" Skirt Steak Nachos	14
House made queso fundido, black beans, pickled jalapenos, tomato, green onion and Oaxacan style cheese.	
Kobe Beef Sliders	15
Mishima ranch beef, housemade pickles, violet mustard, truffled arugula.	
Mongolian BBO Ribs	13.5
Taro chips, sesame seed crust, pineapple, kim chee.	
Crispy Point Judith Calamari ☹	10
La quercia ham, white anchovy, artichoke confit, basque tomato sauce.	
Baja Fish Tacos	(2) 8 • (3) 11
Cabbage salad, pico de gallo, warm tortilla with lime, onion & cilantro.	

Salads, Sandwiches n Soup

Sandwiches come with choice of fruit, French fries, cottage cheese, coleslaw & salsa

Soup Of the Day	Mkt
Ask your server	
Onion Soup ~ Not Traditional	7
5 "lillies broth", glazed sweetbreads, mustard "espuma."	
The "Wedge"	9
Poached seasonal pear, Maytag blue cheese, Neuske bacon, Maytag vinaigrette.	
Entrée Caesar Salad	9
Parmiggiano crisp and white anchovies from barcelona.	
Large House Salad	8
Roasted Beet and Vermont Goat Cheese Salad	9
Organic spring mix, citrus dressing, poppadam.	
Tomato Mozzarella Salad	11
Fresh mozzarella, la quercia ham, heirloom tomatoes, basil.	
The Cobb	14
Neuske bacon, tomato, cucumber, egg, chicken, avocado.	
Georgia Peach Salad	10
Grilled chicken, onions, peaches, candied pecans, sweet Vidalia onion.	
Chicago Italian Style Beef	12
Artisan roll, giardinere.	
House made Corned Beef Reuben	11
Sauerkraut, house made 1000, rye.	
Caliente Club	11
Roast turkey breast, plum rose ham, neuske bacon, wheat.	
"Veggie Burger"	11
Roasted portobello, piquillo peppers, roasted tomatoes, grilled romaine, ciabatta crisps.	
Smoked Tuna Club	11
Baby romaine, tomato, neuske bacon, Texas toast.	
Bistro Chicken Sandwich	11
Caramelized onion, mixed greens, gruyere, herb mayonnaise.	

"Gastropub" Bar Snacks n Munchies

Olive Assortment	7
House cured olives, la quercia prosciutto, baguette.	
Charcuterie Plate ☹	14
Artisan ham, cheeses, olives with pear mostarda, accoutremets	
Parmiggiano Reggiano Arrancini	10
Traditional tomato sauce, crispy basil.	
Vermont Goat Cheese Stuffed Piquillo Peppers ☹	10
Shaved fennel, Cerignola olives, Meyer lemon vinaigrette.	
Seared Sea Scallops ☹	14
Celery root puree, la quercia ham, mushroom confit, romesco.	
Kobe Beef Carpaccio "Pizza" ☹	15
Horseradish crème fraiche, pickled enoki mushroom, Reggiano cheese, bird chilies, garlic chive.	
Peruvian Marinated Filet and Chorizo Skewers	14
Tacu tacu, huacatay (black mint sauce).	
Steamed Mussels or Clams Adele ☹	13
Shallot, garlic, Absinthe broth, herbs, shellfish butter.	
Chefs Favorite ☹ Old School "Sammies" ☹	11
Fried Bologna	
Mortodella, Pickled radish, harissa mustard	
Grilled Cheese "Caprese"	
Truffle ricotta, reggiano, and burrata, tomato, basil.	
B²LT	
Neuske bacon, bacon tomato jam, fried onions, grilled Romaine.	

Caliente Pizza Menu

12" ~ 9.00
18" ~ 14.00
Toppings
Pepperoni • Sausage • Ground Beef • Ham • Green Peppers • Onion Olives • Mushroom • Jalapeno • Banana Pepper • Anchovy • Spinach
1.00 Each
Gourmet Toppings
Extra Cheese • Ricotta • Mozzarella di Buffalo • La Quercia Prosciutto Sun Dried Tomato • Heirloom Tomato • Artichokes • Chicken • Steak, Pesto • Roasted Garlic • Kalamata Olive • Cerignola Olive Cherry Tomato • caramelized onions
2.00 Small / 2.50 Large
Specialty Pizzas
12" Only
Traditional Tomato Pie
San Marzano tomato sauce, basil pesto, parmiggiano reggiano, Gianfranco extra virgin olive oil.
Pizza Bianco
White truffle ricotta cheese, garlic spinach, parmiggiano reggiano, toasted pine nut.
Al Crudo
San Marzano tomato, buffalo mozzarella, prosciutto, arugula, cherry tomato, basil.
Al Funghi
Truffled ricotta, balsamic portobellas, roasted shiitake, maitake, morel.
Mexican Pizza
Cheddar and jalapeno jack cheese, black beans, jalapeno, taco seasoned beef, roasted corn, lettuce, tomato.
Greek Pie
Marinated chicken, pepperoncini peppers, kalamata olive, crumble feta, oregano.

Make Any Pizza a Calzone for additional 3

From the Sea

After 6pm - Sportsbar Only

Cioppino

Clams, mussels, calamari, and head-on shrimp in traditional tomato-saffron sauce.

25

Vadouvan Spiced BigEye Tuna

Seasonal vegetable tagine, couscous, harissa broth

25

Grilled Mahi-Mahi

Salsa verde-potato mash, crab-lobster-heirloom tomato salad

24

Braised Swordfish "Pesce Spada"

Scallop "arroz verde", Sicilian spinach and tomato sauce, baby basil

26

Pan Seared Sea Scallops

Quinoa "paella", white asparagus, kalamata olive vinaigrette

25

Steaks & Chops

After 6pm - Sportsbar Only

All of our Meats are sourced to be raised without the use of any hormones, antibiotics, or steroids. The Selections with * denotes a USDA Certified Humane Product. All Steaks are Aged a Minimum of 28 Days.

Myers Ranch Farms New York Strip*

Chorizo-potato hash, hen of the woods mushrooms, organic baby spinach, chimmichurri.

31

Hereford Beef Filet Mignon

Lyonnais style fingerling potato, creamed spinach ravioli, red wine-cocoa reduction.

Petit 25 • 8oz 33

Vande Rose Duroc All Natural Pork Chop*

Anson Mills heirloom grits, braised greens, apricot BBQ.

21

Bell and Evans Chicken "Al Mattone"

Roasted corn fregola, escarole, heirloom tomatoes, herb pesto.

20

Mishima Ranch Wagyu Skirt Steak

Gloria's black beans, white rice, Kings Farms tomato escabeche.

25

Duet of Marcho Farms Lamb*

Roasted rack with lamb bolognese, Vermont goat cheese croquette, bearss grove bean salad, house made organic mint jelly.

29

All Products on Café Menu are raised using Sustainable Practices and are local and/or organic whenever Possible. Caliente Resorts would like to thank the following for making Most of these products available- Herb and Kathy Eckhouse of La Quercia Farms, Pam Lunn @ The "Dancing Goat", John @ Suncoast Food Alliance, EcoFarms, Hunsader Farms, Kings Farm, Hi-Hat Ranch, Cahaba Club, Barry @ Bearss Groves, Sweetwater Organics, Myers and Mishima Ranch for Beef and Anson Mills Flours and Grains.

Martinis

Dirty Russian

Russian Standard Vodka, Dry Vermouth, Olives

Pomegrante Citrus Cosmo

Cointreau, Van Gogh Pomegranate Vodka & Splash of Pomegranate Juice

McIntosh Apple Martini

Cranberry juice & Van Gogh Wild Appel Vodka

Double Espresso Chocolate Martini

Van Gogh Double Espresso Vodka & Crème de Cacao

Espresso Martini

Van Gogh Double Espresso Vodka. Shaken and strained, garnish with a lemon twist

Mojitos

The Original Mojito

Don Q silver rum, simple syrup, fresh mint and lime (muddled)
Topped with club soda

Cherry Mojito

Jack Cherry Rum, simple syrup, fresh mint and lime (muddled)
Topped with club soda

Rocks

High Tide

Mt Gay Eclipse Rum, Blue Curacao, Orange juice, Pineapple juice

Caliente Island Punch

Mt Gay Eclipse rum, Cointreau, Pineapple Juice & Cranberry Juice

Planter's Punch

Mt Gay Rum, Cranberry Juice, Orange Juice, Pineapple Juice, Lemon Juice

Spiked Lemonade

Firefly Sweet Tea Vodka, Lemonade, Lemon garnish

Rumrunner

Appleton Light Rum, Coruba Dark Rum, Blackberry Brandy, Crème de Banana
Lime Juice, Grenadine & Pineapple Juice

Hurricane

Light Rum, Dark Rum, Galliano, Orange Juice, Pineapple Juice, Passion Fruit,
Lime & 3 dashes bitters

Frozen

Pina Colada

Light Rum, Pineapple juice, Cream of Coconut & Blended to perfection

Strawberry Daquiri

Light Rum & Strawberry Mix

Bottle & Can Beers

Amstel Light
Blue Moon
Bud Light
Bud Light Lime

Budweiser
Coors Light
Coors Original
Corona

Corona Light
Guinness
Heineken
Heineken Light

Mich Ultra
Mikes Hard Lemonade
Miller Light
Miller 64

Newcastle
Odouls
Presidente
Presidente Light

Red Stripe
Sam Adams
Select 55
Yuengling

Draft Beer

Bud Light • Coors Light • Killians • Mich Ultra • Miller Light

House Wines & Champagne

by the glass

Francois Montand Champagne

Foxhorn

Merlot • Cabernet Sauvignon • Chardonnay • Pinot Grigio • White Zinfandel

(Ask your server to see a wine list)