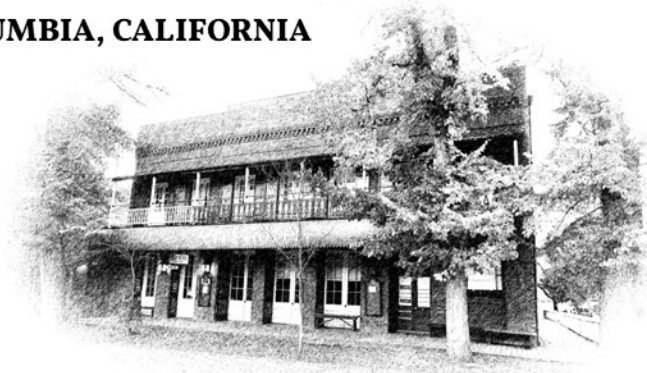


# City Hotel Restaurant

COLUMBIA, CALIFORNIA



## Soup du Jour

Ask server for selections

Cup . . . 6      Bowl . . . 9

## Starters

**Crab Cakes with Harissa Aioli . . 18**

Snow and Dungeness lump meat,  
charred corn, avocado chimichurri

**Fried Brussels Sprouts . . 15 / Half 9**

Golden sun-kissed raisins, pancetta  
lardons, champagne-agave dressing  
(vegetarian upon request)

**Gold Country Flatbread . . . . . 16**

Oven-crisp bread, fontina cheese,  
Honeycrisp apples, blue cheese crumbles,  
prosciutto, golden raisins, hot honey,  
microgreens

**Basket of House-Cut Fries . . . . . 8**

### Fries Add-Ons:

**Garlic Parmesan . . . . . 2**

**Duck Confit with Prosciutto . . 4**

## Salads

**City Hotel House Salad . . . 10**

Baby greens, shaved onions, cucumbers,  
grape tomatoes, house croutons,  
honey lemon thyme vinaigrette  
(vegetarian upon request)

**What Cheer Caesar . . . . . 16**

Hearts of romaine, shaved Parmesan  
cheese, grape tomatoes, white anchovies,  
croutons, house Caesar dressing

**Roasted Beet Salad . . . . . 12**

Gold and red oven-roasted beets, baby  
greens, toasted walnuts, feta crumbles,  
blood oranges, pomegranate vinaigrette

### Salad Add-Ons:

**Airline Chicken Breast . . . . . 12**

**Creative King Salmon . . . . . 14**

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*18% gratuity will be added  
for parties of 8 or more.*

*\$2 split check fee may be added  
for groups desiring separate checks.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS.

## From the Sea and More

### Harissa Spiced King Salmon . . . 34

Tahini crema, parsley oil, dukkah, pomegranate gems, garlic smashed potato, seasonal vegetables (*gluten-free*)

### Fish & Chips . . . . . 21

Beer-battered and fried golden Unicorn Fish filet, house tartar, grilled lemon, hand-cut French fries

### Grilled Portobello . . . . . 24

Farro medley, seasonal vegetables, avocado chimichurri (*vegetarian, vegan*)

### Avocado Toast . . . . . 16

Fresh avocado, verde crema, garlic smashed potato, charred tomato, paprika oil, feta crumbles, soft fried egg

### Mushroom Ravioli . . . . . 26

Wild mushrooms, whiskey cream sauce (*vegetarian*)

### Mary's Chicken . . . . . 32

Sous Vide Airline Breast, herb velouté, roasted garlic mash, seasonal vegetables (*gluten-free*)

### Turkey Club . . . . . 18

Pepper and herb roasted turkey, Applewood smoked bacon, tomato, mayo, focaccia bread

### Served 11 am to 3 pm Sundays

### Eggs Benedict . . . . . 18

Soft poached eggs, grilled English muffins, garlic smashed potato, Canadian bacon, Hollandaise sauce

## Butcher's Block

### Build Your Own Burger . . . 16

½ pound Harris Ranch beef patty; Swiss, cheddar or blue cheese; romaine, tomato, onion, mayo, brioche bun

### Burger Add-Ons:

Avocado . . . . . 3    Mushrooms . 3

Extra Cheese . 3    Bacon . . . . . 4

Double Beef . . 8

### Columbia Golden Ticket . . . 24

Snake River Farms Kobe beef, Gouda cheese, Nueske's candied bacon, black garlic aioli, tomato, baby greens, brioche bun

### Hanger Steak . . . . . 35

Achiote marinade, avocado chimichurri, creamed corn and bacon, garlic smashed potato, seasonal vegetables

### Seared 10 oz New York

### Strip Loin . . . . . 36

Au Poivre peppercorn brandy cream, garlic smashed potato, seasonal vegetables (*gluten-free*)

### Braised Beef Short Rib . . . . 32

White creamy polenta, sarsaparilla beef jus, seasonal vegetables



Chef de Cuisine Jimmy Vela and staff welcome you to the City Hotel Restaurant & What Cheer Saloon.

The Columbia City Hotel Cooperative Corporation, a unique patrons' co-op created to re-open the restaurant and saloon with community support, is the proprietor of this Columbia State Historic Park concession. Memberships are available for \$1,000. Contact the Board at CCHCCBoard@gmail.com or 209-559-7723 for more information.

# City Hotel Restaurant

## Desserts

<b>Chef's Cheesecake</b>	<b>7</b>
Ask Server for Daily Option	
<b>S'mores Cake</b>	<b>8</b>
Chocolate cake, graham cracker dust, campfire marshmallow, rich cocoa drizzle	
<b>Crème Brulee</b>	<b>6</b>
Rich custard, layered caramelized sugar	
<b>Cookie Plate</b>	<b>6</b>
Baked cookie shot-filled with cocoa crème Double chocolate cookie Chef's daily special cookie	
<b>Vanilla Bean Ice Cream</b>	<b>4</b>
Large scoop with caramel or chocolate drizzle	

## Digestifs

<b>Courvoisier VS Cognac</b>	<b>10</b>
<b>Rémy Martin VSOP</b>	<b>13</b>
<b>Rémy Martin 1738</b>	<b>16</b>
<b>Dow's Late Bottled Vintage Port</b> 2016	<b>9</b>
<b>St. Amant Bootleg Amador Port</b>	<b>9</b>
<b>Baileys Irish Cream</b>	<b>7</b>
<b>Kahlúa Coffee Liqueur</b>	<b>7</b>
<b>Disaronno Amaretto</b>	<b>9</b>
<b>Grand Marnier</b>	<b>10</b>

# What Cheer Saloon

## MENU

**Build Your Own Burger . . . . . 16**  
1/2 pound Harris Ranch beef patty; Swiss, cheddar or blue cheese; romaine, tomato, onion, mayo, brioche bun. Served with house fries.

**Burger Add-Ons:**

Avocado . . . . . 3    Mushrooms . . . . . 3  
Extra Cheese . . . . . 3    Bacon . . . . . 4    Double Beef . . . . . 8

**City Hotel B.L.T. . . . . 16**  
Thick-cut Applewood smoked bacon, tomato, lettuce, bacon aioli, brioche bun. Served with house fries.

**Short Rib Sloppy Joe Fries . . . . . 14**  
Sarsaparilla braised shredded beef, savory gravy, house-cut fries, feta crumbles

**Grilled Chicken Skewers . . . . . 14**  
Soy-chili garlic marinated chicken thigh meat, glazed with peanut sauce, baby greens, blood orange, cocoa nibs

**Fried Brussels Sprouts . . . . . 15 / Half 9**  
Golden sun-kissed raisins, pancetta lardons, champagne-agave dressing (vt upon request)

**Boursin Cheese Stuffed Shallots . . . . . 12**  
Petite shallots stuffed with herbed Boursin cheese, tempura fried, Harissa aioli

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# What Cheer Saloon

## COCKTAILS

- Columbia Gold** . . . . . 9  
Yukon Jack Liqueur, strawberry liqueur, orange juice
- Man-Killer Irish Coffee** . . . . . 10  
Bushmills Irish Whiskey, coffee,  
served with whipped cream  
**Add Baileys Irish Cream** . . . . . 1
- Gold Fever Hot Toddy** . . . . . 12  
Bulleit Bourbon Whiskey, honey, lemon, hot water,  
cinnamon stick, whole star anise, clove
- Blacksmith Old Fashioned** . . . . . 12  
Pendleton Whisky, bitters, brown sugar,  
amarena cherry, orange twist
- Cradle Espresso Martini** . . . . . 13  
Smirnoff Vanilla Vodka, Mr. Black Coffee Liqueur,  
Kahlúa, Baileys Irish Cream
- Gooley Gimlet** . . . . . 10  
Tito's Vodka, lime juice, simple syrup
- Levi's White Linen** . . . . . 13  
Empress 1908 Indigo Gin, St-Germain Liqueur,  
cucumber, lime juice, soda water