

# MANTRA

bar & grille

## small plates

Crab Cakes .....	10.00
Lump Crab Meat and Shrimp with sauteed Onions and Celery. Served with Lemon Garlic Aioli and Small Salad	
Dijon Shrimp or Dijon Escargot .....	11.00
Sautéed in Garlic Butter and Broiled with Havarti Cheese	
Steamed Mussels.....	12.00
Your Choice of Tomato Broth, Thai Curry, or Gorgonzola White Wine Broth	
House Cut Potato Chips .....	8.00
With Maytag Blue Cheese Sauce	
Mantra Lollipops.....	
With Cilantro Shallot Cream Sauce Lamb & Pork \$11.00   Turkey \$7.00   Meatloaf \$8.00   Combo (2 each) \$9.00	
Bacon and Tomato Flatbread.....	9.00
Goat & Cream Cheese, Peppered Bacon, Roasted Tomato, Fresh Basil, Mozzarella and Romano Cheese with Balsamic Glaze	
Lavosh.....	8.00
Herb Cream Cheese, Artichoke, Green Onion, Tomato, and Havarti Add Chicken \$2.00	
Tuna Nachos.....	14.00
Seared Ahi Tuna on Fried Wontons with Napa Cabbage Slaw and Thai Peanut Sauce	
Artichoke and Spinach Dip.....	9.00
With Cream Cheese and Parmesan Cheese. Served with Bread.	

## salads

Mantra Salad.....	4.00/8.00
Mixed Greens, Carrot, Garbanzo Beans, Grape Tomato, and Shaved Romano Cheese Drizzled in a Honey Shallot Dijon Vinaigrette Add Chicken \$3   Add Salmon or Shrimp \$4	
Wedge Salad with Blue Cheese .....	6.00
Red Onion, Tomato, Cucumber, Balsamic Glaze Add Bacon 75¢	
Thai Vegetable Salad.....	9.00
Fresh Zucchini, Yellow Squash, Bell Pepper, Tomato, Spaghetti Noodle, Carrot, Napa Cabbage, and Peanuts with Chili-Lime Dressing Add Chicken \$3   Add Salmon or Shrimp \$4	
Crab Cake Salad .....	13.00
Lump Crab Cakes Served on Field Greens with Tomato, Red Onion, Cucumber, Artichoke Hearts, Penne, Warm Baguette, and Feta Cheese Tossed in a Balsamic Pesto Vinaigrette	
Cobb Salad .....	9.00
Field Greens with Tomato, Red Onion, Avocado, Bacon, Egg, and Gorgonzola with a Side of Herb Vinaigrette Add Chicken \$3   Add Salmon or Shrimp \$4	

## sides

Soup of the Day.....	4.00/5.00
French Fries, Cole Slaw, House Cut Chips, Fruit Cup .....	3.00

## sandwiches

All Sandwiches served with choice of French Fries, House Cut Chips, Fresh Fruit, Cole Slaw, Side Salad, or Cup of Soup

Cucumber Sandwich.....	9.00
Sliced Cucumber on Whole Wheat with Red Onion, Tomato, and Havarti Cheese with Basil Mayonnaise and Tofu Walnut Pesto	
Mediterranean Chicken .....	12.00
Grilled Focaccia with Garlic Mayo, Feta, Napa Cabbage Sauteed in Pesto, Roasted Tomatoes, Grilled Chicken and Balsamic Glaze	
B.L.T. ....	11.00
Peppered Bacon, Balsamic Glazed Tomato, Mixed Greens, and Feta Cheese on Grilled Focaccia with Garlic Mayonnaise	
Mantra Burger.....	10.00
Served on a Pretzel Bun with Lettuce, Tomato, Red Onion and Pickle. Served with Chipotle Peanut BBQ. Add Cheddar, Swiss, Jack, Havarti, Gorgonzola Cheeses, Bacon, Grilled Onions, Mushrooms 75¢ each	
Lamb Burger.....	13.00
House Blend of Ground Lamb and Pork, Served on a Pretzel Bun with Lettuce, Tomato and Onion. Served with Lemon Garlic Aioli	
Turkey Burger.....	10.00
Served on a Pretzel Bun and Topped with Melted Jack Cheese and Fresh Avocado. Served with Fresh Pico Salsa	

## entrees

Chicken Enchilada .....	12.00
Corn Tortillas Filled with Roasted Chicken and Topped with Melted Jack Cheese and Cumin Cream Sauce, Served with Rice, Beans, Fresh Avocado, Salsa, and Sour Cream	
Seafood Enchilada .....	13.00
Corn Tortillas Filled with Shrimp, Scallops, and Salmon and Topped with Melted Jack Cheese and Cumin Cream Sauce, Served with Rice, Beans, Fresh Avocado, Salsa, and Sour Cream	
Mantra Meatloaf .....	12.00
Beef, Pork, and Turkey. Served with Mashed Potatoes and Gravy with House Vegetables	
Fish and Chips .....	12.00
Hand Beer Battered Fresh Atlantic Cod, Fried and Served with Cole Slaw and French Fries	
Pasta Penne .....	9.00
Served in a Creamy Vodka Tomato Sauce with Artichokes and Spinach. Topped with Fresh Grated Romano Cheese and Pesto. Add Grilled Chicken \$3   Add Lamb Meatballs, Turkey Meatballs, Shrimp \$4	
Mac N Cheese.....	10.00
Cellantani Noodle with a Leek & Mushroom Cheese Sauce topped with Crispy Panko-Herb Crust. Your Choice of Side Salad or Fruit. Add Chicken \$3   Add Shrimp or Salmon \$4	

## desserts

Pistachio Cake French Toast.....	8.00
Ice Cream and Maple Syrup	
Crepe Brulee.....	6.00
Brownie Sundae .....	7.00
Napolean Torte .....	6.00
Chocolate Peanutbutter Pie .....	7.00

# MANTRA

## bar & grille

### Wine & Bar

---

#### Red Wine

	Glass	Bottle
Belle Glos "Meomi" by Caymus Pinot Noir .....	N/A	36
Willamette Pinot Noir.....	11	42
Trapiche Broquel Pinot Noir .....	7.50	28
Joel Gott Cabernet.....	9	34
House Cabernet .....	6	22
Houge Cellers "Genesis" Merlot.....	8.00	30
House Merlot.....	6	22
D' Arenberg "Stump Jump" GSM.....	N/A	26
Boxhead Shiraz .....	7.50	28
Durigutti Malbec .....	10	38
Alamos Malbec Blend .....	7	26
Rosenblum Vintners Cuvee Zinfandel .....	8	30

#### White Wine

	Glass	Bottle
Sonoma Cutrer Chardonnay .....	10.00	38
Edna Valley Chardonnay .....	7.00	26
House Chardonnay.....	6	22
Bollini Pinot Grigio.....	7.00	26
House Pinot Grigio .....	6	22
Kim Crawford S. Blanc.....	8.50	32
Caymus "Conundrum" White Blend .....	N/A	34
Movendo Moscato .....	7	26
Berringer White Zin.....	6.50	24
St. Michelle Riesling .....	7.50	29

#### Bottled Beer

Budwieser	Miller Lite	4.00
Bud Light	Coors Light	
Mich Ultra		

#### Tap Beer

Lucky Bucket.....	4.00
Stella.....	4.50
90 Shilling .....	5.00
Seasonal (Ask your Server) .....	4.50

#### Bottled Beer

Amstel Light	Pyramid Apricot Ale	4.50
Sam Adams	Siera Nevada Pale Ale	
Corona	O'Dells IPA	
Heineken	Sam Adams	
Czechvar	Blue Moon	
Newcastle	Shock Top Belgium Wheat	
Woodchuck	Sam Adams Seasonal	

#### Beer

Guinness	Boddingtons	5.50
Rogue Hazelnut		

### Mantra Cocktails

Stoli-Doli..... 8.00  
Pineapple Infused Vodka, Vanilla Vodka, Simple Syrup Served up or on the Rocks

Pomegranate Hibiscus..... 8.00  
Bacardi O, Pomegranate Liqueur, Hibiscus Syrup

Black & Blue Manhattan..... 8.00  
Bulleit Rye, Blackberry Preserves, Bitters

Old World..... 8.00  
Gin, St. Germaine, Lemon Juice, Simple Syrup

Fresa Fresco..... 8.00  
1800 Coconut, Triple Sec, Strawberry Puree, Pineapple Juice

Paloma..... 8.00  
Tequila, Cointreau, Blood Orange Puree, Lime Juice, Soda

Cable Car..... 8.00  
Spiced Rum, Grand Marnier, Lemon Juice, Simple Syrup

St. Germaine..... 8.00  
Absolut Pear, St. Germaine, Sauvignon Blanc

Ask About Our Infusions and Hot Cocktails