



COCKTAILS



DESIGNATED DRIVER TRADER'S PUNCH \$3.00

OJ, Pinapple, Strawberry, Ginger Ale, Tall

ULTIMAT BLOODY MARY \$8.00

Ultimat Vodka is Grain & Potato Distilled.

HIDIVE MOHITO \$8.00

Mango or White Rum, mint, sugar, lime.

"JENNIFER JUNIPER" \$8.00

San Francisco Gin 209 Martini Up With Olives!

PEACH ARNOLD PALMER \$7.00

Absolut Apeach, DeKuyper Peach Brandy & Iced Tea with a splash of Fresh Lemonade

RUSS' ABSOLUT LEMONADE \$7.50

Absolut Citron vodka, Amaretto Splash & Lemonade.

NACERA'S PISCO SOUR \$7.00

San Francisco Original From the 1940's. Pisco Peruvian Brandy & Sour Mix, Sugar & Lemon. Lemon-Sugar Rim.

PATIO MARGARITA \$7.00

Hi-Dive's Classic Fresh-made Margarita, Salt?

HAWAII DREAMS MAI TAI \$8.00

Tommy Bahama Rum Classic! with a Dark Rum Floater

PINK POMEGRANITE MARGARITA \$8.00

La Pinta Pomegranite Tequila Margarita.

MELON-BULL \$7.50

Tall Vodka, Splash Midori Melon, & Red Bull Energy Drink

STANHATTAN \$7.00

Bulleit Bourbon Manhattan.

BALLET RUSSE \$7.50

Russian Vodka, Chambord, lemon chilled & up.

TEACHER RICK SHOCKER \$8.00

Shot of Sauza Hornitos & Coors Light.

LEMONDROP \$7.00

Skyy Citrus chilled & up with a sugar rim

COSMOPOLITAN \$8.00

Classic Recipe With Ketel One. (See Wikipedia for John Caine)

CABO WABO MARGARITA \$8.00

Silver Tequila, fresh lime summer breeze.

IRISH COFFE TRADITIONAL \$7.00

Tullemore Dew Irish Whiskey, Illy Coffee, & fresh cream.

KEOKE COFFEE \$7.50

Kahlúa, brandy, Illy Coffee, fresh cream.

KIMMIE'S KOOL-AID KOOLER \$7.50

Raspberry vodka & strawberry lemonade.

NIKO'S RAYMOS FIZZ \$9.00

New Orleans recipe with local No. 209 Gin.

BIRHA'S GUILTY PLEASURE \$7.50

Chocolate-Hazelnut Martini with Stoli Vanilla, Creme de Cacao, Frangelico, Chilled & Up.

MESSY JESSIE \$7.50

Tall Ketel One, muddled lemon-lime-orange with simple syrup, club soda.

ANGEL'S BLUEBERRY LEMONADE \$7.00

Blueberry vodka with tall lemonade.

PREMIUM WINES



SPARKLING WINE



GLASS BOTTLE

MIMOSA

7

HI DIVE HOUSE SPARKLING

7 25

GLORIA FERRER BRUT, SONOMA

10 39

GOSSET, ("GO-SAY") CHAMPAGNE, FRANCE

71

CHARDONNAY

MERRYVALE STARMONT, NAPA

8.50 35

RAVENSWOOD "VINTNERS BLEND", SONOMA

7 27

HI DIVE HOUSE WHITE WINE, CALIFORNIA

6 19

SAUVIGNON BLANC

GEYSER PEAK, ALEXANDER VALLEY, NAPA

7.50 29

MONKEY BAY, NEW ZEALAND

7 28

CHARLES KRUG, NAPA VALLEY

8.50 32

OTHER WHITES

CANDONI PINOT GRIGIO, ITALY

6.50 24

BERINGER WHITE ZINFANDEL

6 21

WENTE VINEYARDS RIESLING

7 25

CABERNET SAUVIGNON

GREG NORMAN "THE SHARK", NORTH COAST

8.00 33

ROBERT MONDAVI "PRIVATE SELECT" (375 ml)

7 12

HI DIVE HOUSE RED WINE, CALIFORNIA

6.50 21

MERLOT

CLOS DU BOIS, SONOMA

(½ BOTTLE) 9 17

BERINGER "3RD CENTURY", CENTRAL COAST

8.00 21

PINOT NOIR

RODNEY STRONG, RUSSIAN RIVER

8 32

HOB NOB, LANGUEDOC, FRANCE

7 27

ZINFANDEL

TOAD HOLLOW 'CACOPHONY', PASO ROBLES

8.50 33

MALBEC

COLORES DEL SOL MALBEC, ARGENTINA

\$7

THE FIRST TAP LIQUOR IN THE WORLD!

Patrón Silver Tequila \$9.00
Maker's Mark Bourbon \$7.00





APPETIZERS

TORTILLA CHIPS & SALSA FRESCA	\$4.95
FRESH-MADE GUACAMOLE CUP, Made-To-Order	\$7.95
FRENCH FRIES , Chipotle Aioli (Add Chili & Cheese \$1.00 each) Our French Fries are seasoned with a homemade light spice recipe	\$7.55
GARLIC FRIES , with Roasted Garlic	\$7.95
ONION RINGS , with House-Made Barbecue Sauce	\$7.50
FRIED CALAMARI , Cocktail Sauce & Caper Remoulade	\$10.95
MOZZARELLA STICKS , with Marinara Dip	\$7.95
CHICKEN WINGS , Spicy Frank's Hot Sauce, Bleu Cheese Dip, Celery	\$10.50
VEGETABLE POTSTICKERS , with Soy-Ginger Dipping Sauce	\$9.95
GARLIC TIGER PRAWNS GAMBERI , Sautéed in Gilroy Garlic Butter, white wine & parsley	\$9.95
BACON-WRAPPED PRAWNS , with Mango-Ginger Habanero Sauce	\$10.95
LAMB SKEWERS (SEASONAL) , Niman Ranch Lamb with Tsatsiki Cucumber Sauce	\$10.95
SURF & TURF , 2 Lamb Skewers, 3 Grilled Bacon-Wrapped Prawns, Onion Rings	\$14.95
BOURBON PRAWNS , Broiled in Bourbon Glaze, on a bed of Baby Spinach, Candied Walnuts	\$11.95
TEQUILA PRAWNS , Tequila & Garlic, Black Beans, Salsa Fresca, Sour Cream	\$12.50
ST. LOUIS RIBS , 5 Niman Ranch Ribs Appetizer, House-Made BBQ Sauce, Fall-Off-The-Bone	\$13.95
APPETIZER SAMPLER , Mozzarella Stix (4), Hot Chicken Wings (3), Onion Rings (5) & Fried Fish (1)	\$11.95



FISH & CHIPS

Battered & fried served with Hi-Dive French Fries or House-made Cole Slaw, Remoulade **\$8.95**

SOUPS - SALADS & STARTERS

(Served with San Francisco Sourdough Bread)

SOUP OF THE DAY! (CHOWDER ON FRIDAY)	CUP \$4.25 BOWL \$5.95
BLACK BEAN CHILI WITH TORTILLA , Veggie Chili!	\$6.95
BLUE WEDGE , Iceberg Lettuce, Creamy & Crumbled Bleu Cheeses & Candied Walnuts Add Crumbled Bacon...\$1.00	\$8.95
CAESAR SALAD , Romaine, Croutons, Parmesan Cheese, Classic Caesar Dressing Add Grilled Chicken...\$3.25 Add Grilled Prawns...\$4.50 Add Grilled Salmon...\$4.50	\$10.95
SPINACH SALAD , Baby Spinach, Bacon, Bleu Cheese, Tomato, Onion, Poppy Seed Dressing Add Grilled Chicken...\$3.25 Add Grilled Prawns...\$4.50 Add Grilled Salmon...\$4.50	\$10.95
SANTA FE SALAD , Iceberg, Romaine & Chopped Napa Cabbage Tossed in Our Own Spicy Dressing with Chicken, Mushrooms, Green Onion, Diced Tomato, Avocado, Croutons & Cheddar	\$12.50
GRILLED SESAME SALMON SALAD , Grilled Ginger-Soy-Honey Marinated Salmon, Mixed Greens, Roasted Red Bell Pepper & Onion, Pickled Ginger, Mandarin Orange, Sesame Seeds with Ginger Dressing	\$14.95

TACOS

(Served with Side of Our Famous Veggie Chili,
Chopped Lettuce, Tomato, Avocado, Red & Green Salsa,
Sour Cream, White Corn Tortillas)

FISH TACOS	\$9.95
STEAK TACOS (NIMAN RANCH BEEF)	\$13.95
PRAWN TACOS	\$14.95
CHICKEN TACOS	\$10.95
TOFU TACOS	\$9.95

QUESADILLAS

(Served with Pepper Jack Cheese & Roasted Red Bell
Pepper. Sides of Red & Green Salsa & Sour Cream)

CHEESE QUESADILLA	\$8.95
CHICKEN SAUTEE QUESADILLA	\$10.95
FISH QUESADILLA	\$10.95
GRILLED PRAWN QUESADILLA	\$13.95
STEAK QUESADILLA	\$13.95
TOFU QUESADILLA	\$9.95

HAMBURGERS & SANDWICHES

(All Served with Lettuce, Tomato, Onion & Pickle, Lightly Spiced French Fries or Fresh Tarragon Slaw)

DOWNTOWN BURGER , All Natural Beef (Niman Ranch Happy Cows) Add any one for...\$1.00: Cheese, Caramelized Onions, Avocado, Bacon, Sautéed Mushrooms, Chili	\$10.95
F-LINE BURGER , Topped with Bacon, Caramelized Onions, Cheddar & Home-Made BBQ Sauce	\$12.95
TURKEY BURGER , Freshly Ground Turkey Add Avocado, Jack & Grilled Onion...\$2.95	\$10.95
B.L.T.&A , Bacon, Lettuce, Tomato & Avocado on Wheat or Sourdough	\$9.95
SMOKED TURKEY GRILL , Bacon, Monterey Jack and Ranch dressing on Grilled Sourdough	\$10.95
SNAPPER FISH SANDWICH , with Caper Remoulade, Fries or Slaw. Add Cheddar...\$1.00	\$10.95
PORTOBELLO MUSHROOM SANDWICH , Marinated Portobello, Bleu Cheese, Red Onion & Avocado Sourdough or Wheat Bread	\$10.95
CHICKEN BREAST BROILED SANDWICH , Add Bacon & Swiss...\$1.00 (Each) Add House-Made Barbecue Sauce on the Side...50¢ or Avocado & Jack...\$1.95	\$10.95
GARDEN BURGER , Add Caramelized Onions, Avocado, Jack...\$2.95	\$9.95
8 RIB ENTRÉE , Served With Fresh Sautéed Spinach, French Fries & Onion Ring, BBQ SAUCE	\$22.95

DESSERT

CHOCOLATE CHIP COOKIE , House-Made	\$2.00
VANILLA ICE CREAM , Add Chocolate Syrup...50¢	\$3.25
ROOT BEER FLOAT	\$5.50
KING TRITON SUNDAE , Chocolate Brownie, Vanilla Ice Cream, Whipped Cream, Crumbled Skor Bar & Strawberries	\$6.95



BREWED COFFEE, ESPRESSO & CAPPUCCINO

T-SHIRTS \$10

PARTY/GROUP MENUS AVAILABLE