

Attitude Adjustment

tuesday. wednesday. thursday. friday.

3 - 6

half price on selected starters •

house wines & well cocktails \$8

TACO TUESDAY

tuesdays in the bar - *only in the bar please* - from 5 pm

Two of the same tacos on whole grain tortillas. beans. guacamole. salsa. chips. 12

Sirloin

carne asada. marinated. sautéed. onion. queso fresco. cilantro salsa.

Swordfish

mesquite grilled. cilantro slaw. QW chipotle cream.

Chicken

Mary's organic. slow roasted. queso fresco. cilantro salsa.

Carnitas

shredded roast pork. smoked tomatillo salsa and jalapeno jack.

Shrimp

spinach. jalapeno jack. pineapple teardrop salsa.

Short Rib

slow roasted all day. smoked tomatillo salsa. queso fresco. cilantro salsa.

the drinks

QW Classic Margarita. Skinny Margarita. Hot Stuff Margarita. 8

Corona. Pacifico. Stella on tap. 5

Sunday is Restaurant Industry Night & Monday is Wine Night

If you're in the business enjoy 50% off your food - up to 4 people per employee. *business card or check stub please.*

All regular wines being poured by the glass are 50% off bottles with dinner on Mondays.

s n a c k s & s m a l l p l a t e s

• *Attitude Adjustment in the Bar. Half Price. T.W.TH.F. 3 - 6*

OYSTERS

Shucked to order. 1/2 dozen dozen

AVOCADO TOAST

Avocado. radish. tomato. goat cheese. sprouts. Jalapeno olive oil drizzle.

CEVICHE •

Seasonal selection. marinated in lime juice and cilantro tomato relish.

COCONUT THAI MUSSELS

A Thai coconut - lick the bowl - experience. crispy fries. 1 LB . 1/2 LB .

TEMPURA SHRIMP

Crunchy chunks of juicy shrimp. Thai chili dipping sauce.

RICOTTA MEATBALLS •

Housemade meatballs. Bolognese sauce.

CUTTYHUNK SCALLOPS

Caramelized scallops. roasted red pepper cream. cilantro slaw.

BRITTANY MUSSELS

Sweet black mussels baked with lemon garlic butter.

SEAFOOD COCKTAIL

King crab & juicy white shrimp with horseradish & cocktail sauce.

AHI STACK

Ahi poke with ginger & mango stacked. jasmine rice. avocado.

KING CRAB CAKE

Crab & shrimp. orange beurre blanc. arugula side salad.

CRISPY CALAMARI •

Melt in your mouth hand pounded calamari. horseradish & cocktail sauce.

AHI TASTER

Seared rare. drizzle of sweet soy hoisin & spicy soy wasabi. rice.

ARTICHOKE •

Whole steamed artichoke served with yuzu basil aioli for dipping. market

CRAB MAC & CHEESE

Gruyere & cheddar. chunks of crab & shrimp. shaved truffle.

PRIME RIB BITES

Prime rib hash tarts. onion bacon jam. creamed horseradish. chives.

HOUSEMADE RAVIOLI

Spinach, artichoke & ricotta. parmesan lemon cream.

GRILLED SKEWERS •

Dijon honey chicken. Sierra Nevada mustard. sweet & sour.

ROASTED GARLIC •

Baked with olive oil & herbs, served with brie and warm Greek bread.

ZUCCHINI •

Crispy golden fried zucchini spears. ranch.

SEAFOOD BISQUE •

Our signature soup. fresh fish simmered in a tomato cream.

SOUP OF THE DAY •

A different soup prepared fresh every day.

THE FRIES

Crunchy classic & Heinz 7. Sweet potato & ranch 8. Truffle & truffle aioli.

c h a r c u t e r i e

ARTISAN CHEESE

Truffle Tremor. Brillat Savarin. San Joaquin Gold. Comte Fort St Antoine. crackers. apple. grapes. pear moustarde. strawberry comfiture. fig. apricot .

add: Parma prosciutto & salami secchi.

s a l a d s

QW SALAD

Our signature salad made to order.

MA'S SALAD

Tomato. avocado. red onion. olives. Maytag Bleu. vinaigrette.

KALE or CLASSIC CAESAR

Garlicky lemon Caesar dressing. house made croutons.

BLT WEDGE

Iceberg. grape tomato. bacon. red onion. Maytag Bleu. maple balsamic.

BURRATA BASIL

Heirloom tomatoes. basil. Italian burrata. aged cherry balsamic.

SOUFFLÉ SALAD

Fallen goat cheese soufflé. watercress. endive. balsamic vinaigrette.

l a r g e p l a t e s

SHORT RIB PAPPARDELLE

Roasted all day short rib and natural gravy tossed with pappardelle.

SWORDFISH TACOS

Mesquite grilled swordfish. cilantro slaw. chipotle cream.

BBQ BABYBACK RIBS

House made pineapple lime tequila BBQ sauce. fries. half full

MESQUITE CHICKEN

Grilled Dijon chicken. Gruyere. avocado. red onion. ranch. on a bun. classic fries.

WELLINGTON

Prime Angus sirloin. sautéed mushrooms. cherry bordelaise. brioche bun. fries.

CHILI SEARED SHRIMP

Lime & honey. Thai chili seared shrimp. coconut rice.

CARNITAS QUESADILLA

Shredded roast pork. smoked tomatillo salsa. jalapeno Jack.

BASEBALL® SANDWICH

Mesquite grilled Angus Prime. creamy horseradish. frizzled onions. classic fries.

the QW burgers

QW CLASSIC	Our amazing hand made, half pound all natural black angus burger. Swiss. Cheddar. American or jalapeno Jack. pickles. frizzled onion. lettuce. tomato & 1000. classic fries.
QW CLASSIC SLIDERS	QW Classic in the 4 oz version.
QW DOUBLE-DOUBLE	Our take on the quintessential Southern California Classic. House blend of slow roasted, seriously rich short rib, all natural black angus choice, and a splash of tequila lime BBQ sauce. caramelized onions. melted Gruyere & Maytag Bleu. house made tomato jam. classic fries. <i>(no substitutions, additions or deletions)</i>
QW TURKEY BURGER	House blend. fresh ground turkey breast. onions. oatmeal. wheat germ. tequila. lime BBQ sauce. herbs. Swiss. Cheddar. American or jalapeno Jack. avocado. pickles. caramelized onions. miso mayo. housemade tomato jam. classic fries. <i>(no substitutions, additions or deletions)</i>

the sweets

Our desserts are all made here at the QW except the ice cream, made by our friends at Florentino.

BANANARAMA	Layers of salted caramel sauce. caramelized bananas. pound cake. brownie. & hot fudge served warm with banana gelato.
BITTERSWEET	Flourless bittersweet chocolate cake. coffee Haagen Dazs. pecan crunch. & our decadently addictive, silky smooth, salted caramel sauce.
CRÈME BRULÉE	Vanilla crème brûlée. fresh raspberries.
ROOT BEER FLOAT	Two scoops of vanilla bean gelato. artisan root beer from Maine Root.
APPLE CRISP	Warm deep dish apple crumble. vanilla bean ice cream.
TOLL HOUSE PIE	Walnut & chocolate chip pie. vanilla bean ice cream.
TONI'S BREAD PUDDING	Brioche & banana wrapped in layers of creamy egg brûlée served warm. vanilla bean ice cream. vanilla rum sauce.
MUD PIE	Oreo crust, coffee Haagen Dazs, fudge and walnuts.
FLORENTINO ICE CREAM	Locally created artisan ice creams & sorbets.

A 20% gratuity will be added: on parties of five or more,
to mixed tender split checks, if you leave without closing your credit card tab, and to late night checks at our discretion.