



Our world is upside down right now. Let the QW at least make dinner right. We've got you covered.

QW GROCERY	Everything you need to cook a complete meal at home
QW TO GO	Our regular menu TO GO
QW SIP	Cocktails, wine by the glass, bottle or case, beer and cider

CALL THE QW AT 949.640.7440 OR ORDER ONLINE AT QUIETWOMAN.COM  
PICK UP IS IN THE BACK PATIO AREA ONLY. CALL US WHEN YOU ARRIVE TO PICK UP.

OPEN FOR GROCERY & TO GO ORDERS TUESDAY - SATURDAY 4 - 8

QW GROCERY	COOK AT HOME	Instructions, seasonings and sauces included.
• FISH	\$12 ea	Salmon. Mahi. Scallops Bristol Dry. Shrimp. (6 oz )
	\$14 ea	Ahi (6 oz)
	\$16 ea	Swordfish Prime Center Cut Back Loin (8 oz) Chilean Seabass (6 oz)
	\$18 ea	Northern Halibut (6 oz)
• MEATS & CHICKEN		
	\$ 6 ea	Mary's Free Range Skinless Breasts (6 oz)
	\$ 8 ea	Jidori Free Range SKIN ON Airline Breasts (8 - 9 oz)
	\$ 6 ea	QW Burgers. All natural ground chuck (8 oz)
	\$18 ea	QW Baseball. Prime Angus Top Sirloin (12 oz)
	\$18 ea	Short Rib Boneless (these are cooked) w natural gravy (8 oz)
	\$22 ea	New York Strip. Prime Angus (12 oz)
	\$24 ea	T Bone. Prime Angus (16 oz)
	\$24 ea	Tenderloin. Choice Angus Filet Mignon (9oz)
	\$30 ea	Rib Eye. Prime Angus Bone In (14 - 16 oz)
	\$22/\$44 ea	Lamb. Colorado Grass Fed. Half Rack (8 oz/3 chops) Full (16 oz/6 chops)
	\$22 ea	Marinated Lamb Chops. Colorado Grass Fed (8 oz / 3 chops)
• SIDES	\$6 pint	Butter mashed potato. Jasmine rice. Coconut jasmine rice. Sautéed spinach. Char-grilled garlic jalapeno broccoli with almonds. Butternut squash.

• KIDS & LUNCH	PULLED PORK & BBQ SAUCE. MARY'S CHICKEN SALAD. ALBACORE TUNA SALAD. \$10 / PINT SLICED TURKEY & CHEDDAR \$10 / HALF POUND (COMBO PACK)
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QW SIP	DRINK AT HOME
• COCKTAILS	\$12/6 oz \$22/12 oz \$40/24 oz lasts 3 days in the frig ! Sugar Dog. Cucumber Crisp. Lemon Drop. Hot Stuff. Red Pigeon. Cosmo. QW Old Fashioned and really anything else you want !
• WINE WHITE BOTTLE	ROEDERER BUBBLES 26.HONIG SB 18. CADE SB 26. TIKI PINOT GRIS 16. KUNG FU RIESLING 14. RAEBURN CHARD 16. GREGORY GRAHAM CH 26. PATZ & HALL SC CH 32. PLUMPJACK CH 38. BARNETT SANGIACOMO CH 60.
• WINE RED BOTTLE	MOSSBACK PN 18. COBBLESTONE PN 18. PATZ & HALL PN 34. DUCKHORN DECOY MERLOT 22. BONANZA CAB 18. DAOU CAB 26. TURNBULL CAB 32. PRISONER 38. PARADUX 28. PETITE BATARD 36. GRGICH ZIN 26. DAOU PESSIMIST 20. CADE CAB 55.
• BEER & CIDER	Blue Moon. Laugunitas Pilsner. Sierra Nevada. Ballast Point Sculpin IPA. Modelo. Pacifico. Stone IPA. Schacksbury DRY Cider.

FAMILY STYLE NIGHTS START APRIL 1. BURGER. TACO. STEAK. BBQ. SEAFOOD NIGHTS.

QW TO GO	We have very limited ability to accommodate substitutions at this time.
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SMALL STUFF & SANDWICHES

ARTICHOKE	Whole herb steamed artichoke. yuzu basil aioli. 12
SHRIMP COCKTAIL	Five juicy white shrimp. horseradish cocktail sauce. 20
CALAMARI	Melt in your mouth hand pounded calamari. tartar & cocktail sauce. 15
RICOTTA MEATBALLS	Housemade meatballs. Bolognese sauce. 14
COCONUT STIX	Crispy, crunchy, coconut chicken & shrimp lollipops. Thai chili. honey mustard. 16
PRIME RIB BITES	Prime rib hash tarts. onion bacon jam. creamed horseradish. chives. 15
SWORDFISH TACOS	Mesquite grilled swordfish. cilantro slaw. chipotle cream. 16
FILET SLIDERS	Angus tenderloin. onion bacon jam. creamed horseradish. arugula. 16
QW CLASSIC BURGER	Our amazing handmade half pound angus all natural burger. classic fries. 16
MESQUITE MARY'S CHICKEN	Grilled with melted Swiss, guacamole & ranch. classic fries. 16
THE FRIES	Crunchy classic & Heinz 7. Sweet potato & ranch 8. Truffle & truffle aioli. 12
ARTISAN CHEESE	Truffle Tremor. Brillat Savarin. Midnight Moon. Fort St Antoine Comte. crackers. apple. grapes. pear moustarde. strawberry comfiture. fig. apricot. 24 <i>add:</i> Parma prosciutto & salami secchi. cornichon. grain mustard. 10

SALADS & SOUP

QUIET WOMAN SALAD	Our signature salad made to order. 10.
CLASSIC CAESAR	Garlicky lemon Caesar dressing. Parmesan crisp. croutons. 10 Dijon chicken 18.
BLT WEDGE	Iceberg. grape tomato. bacon. red onion. Maytag Bleu. maple balsamic. 10
SOUPS	Seafood Bisque. Chicken Tortilla. Fire Roasted Tomato Sausage. Chicken Tomatillo. French Onion. Tomato Basil Bisque. Pint 10. Quart 20.

ENTREES

CHILEAN SEABASS	Hong Kong style. soy ginger broth. spinach. coconut rice. 30
SWORDFISH	Thick cut 8 oz mesquite grilled steak. kalamata & heirloom tomato sauté. mashed. 30
NANTUCKET	Caramelized scallops. cauliflower puree. pistachios. roasted red pepper sauce. 30
SALMON	Savory spice crust. soy mustard sauce. coconut rice. 26
JIDORI PICCATA	Mary's crispy herb chicken breast. lemon caper sauce. mashed. 22
LAMB RACK	Colorado grass fed lamb rack. butter mashed. 1/2 rack. 36 full rack. 58
LAMB CHOPS	Four marinated Colorado grass fed chops with fresh sweet & sour mint sauce. 36
SHORT RIB	Slow roasted all day with dazzling flavors - a favorite. mashed. butternut squash. 28
BASEBALL STEAK®	Twelve ounces of center cut Prime Black Angus. mashed. 32. teriyaki 34
PRIME T-BONE	Our favorite steak! Sixteen ounces of Prime Black Angus on the bone heaven. 38
NEW YORK STRIP	Twelve ounces of Prime Angus strip sirloin. mashed. 36. pepper onion sauté.38
FILET MIGNON	Ten ounces of melt in your mouth Choice Angus tenderloin. mashed. 38
STEAK SAUCES	Béarnaise. Hollandaise. Melted Maytag. Onion Bacon Jam. Truffle. Horseradish cream. 3

SIDES

Char-grilled broccoli tossed with crunchy caramelized garlic. sautéed jalapeno. 6	Sautéed spinach. 6
Coconut jasmine rice. 6	Jasmine rice. 6
Butter mashed potato. 6	Butternut Squash 6.

DESSERTS

STRAWBERRY SHORTCAKE	Strawberry rolled sponge cake. sliced strawberries. whipped cream. 12
TOLL HOUSE PIE	Walnut & chocolate chip pie. vanilla bean ice cream. 12

SERVICE CHARGE OF 20% WILL BE ADDED TO ALL CHECKS AND SHARED AMONG STAFF

consuming raw or undercooked seafood, shellfish, poultry, meat or eggs may increase your risk of foodborne illness