

PARAGON CLASSICS

MONDAY: PRIME RIB AU JUS
WITH MASHED POTATOES & GARLIC SPINACH \$20.00

TUESDAY: CHICKEN POT PIE
WITH SAGE-CHEDDAR BISCUIT TOPPING \$14.00

WEDNESDAY: BEEF & VEAL MEATLOAF
WITH POTATOE PUREE, GLAZED CARROTS,
& MUSHROOM DEMI-GLACE \$16.00

THURSDAY: GRILLED ANDOUILLE SAUSAGE
WITH RED BEANS & RICE \$14.00

FRIDAY: SEAFOOD GUMBO
WITH RICE AND OKRA \$16.00

SATURDAY: PAN FRIED PORK CHOPS
WITH PAN CREAM GRAVY & CHEDDAR GRITS \$16.00

SUNDAY: POT ROAST
WITH BABY ROOT VEGETABLES & POTATO PUREE \$16.00

STARTERS

SOUP OF THE DAY \$7.00

CHEDDAR MOON BISCUITS
ANCHO CHILI-HONEY BUTTER \$6.00

CHILLED MARKET OYSTERS
WITH GINGER MIGNONETTE & COCKTAIL SAUCE
½ DOZEN \$12.00 DOZEN \$22.00

LOCAL FIELD GREENS
TOASTED HAZELNUTS, GOAT CHEESE, TOMATOES
& WHITE BALSAMIC VINAIGRETTE \$8.00

CAESAR SALAD
GARLIC CROUTONS, SPANISH ANCHOVY,
& PARMESAN CHEESE \$9.00
ADD CHICKEN \$3.00

ROASTED MARINATED BEET SALAD
SHAVED FENNEL, PICKLED ONIONS, DRY AGED
JACK CHEESE, BURGOMET ORANGE VINAIGRETTE \$7.00

LOCAL ARTISAN CHEESE PLATE
YELLOW BUCK CAMEMBERT, HUMBOLDT FOG,
FISCALINI CHEDDAR, DATE CAKE
& TOASTED ALMONDS \$14.00

AHI TUNA TARTARE
PABLANO CHILIES, AVOCADO, PUMPKIN SEEDS,
JALAPEÑO-LIME VINAIGRETTE & TARO ROOT CHIPS \$13.00

CRISPY CALAMARI
FRIED GREEN TOMATOES, DILL PICKLES
& SPICY REMOULADE \$12.00

ROASTED VEAL MEATBALLS
PECORINO CHEESE
& ROASTED TOMATO-PEPPER SAUCE \$8.00

BBQ SHORT RIB SLOPPY JOE SLIDERS
MAYTAG BLUE CHEESE \$13.00

ST. LOUIS STYLE RIBS
BOURBON BBQ SAUCE \$9.00

DUNGENESS CRAB CAKE
WATERMELON GAZPACHO, FENEL-ARUGULA SALAD \$12.00

SANDWICHES

PARAGON BURGER
CHEDDAR, SWISS OR BLUE CHEESE & GARLIC FRIES \$12.00
ADD APPLEWOOD SMOKED BACON \$1.00

GRILLED CHEESE
CHEDDAR, AGED TILLAMOOK CHEESE, ROSEMARY
PULLMAN BREAD & CUP OF TOMATO BASIL SOUP \$9.00

ENTREES

CHEF'S ADDITION A.Q.

ROASTED CHICKEN
MACARONI & CHEESE,
SAUTÉED SPINACH & THYME JUS \$19.00

PAN ROASTED HALIBUT
FAVA BEAN SUCCOTASH, SWEET-CORN BACON REDUCTION \$19.00

GRILLED FLATIRON STEAK
BLUE CHEESE GRITS,
BOURBON PEPPERCORN DEMI-GLACE \$19.00

CASTROVILLE ARTICHOKE RAVIOLI
MOREL MUSHROOM-PARMESAN BROTH, PEA SHOOTS,
SHAVED PECORINO CHEESE \$17.00

PAN SEARED LAMB SIRLOIN
QUINOA ENGLISH PEA PILAF,
GREEN GARLIC-MINT SALSA VERDE \$18.00

MUSSEL & CLAM CHOWDER
POTATOES, LEEKS, FENNEL, THAI BASIL,
COCONUT CURRY BROTH \$16.00

SEASONAL MENU SUBJECT TO CHANGE
CALL 510-549-8585 FOR MORE INFORMATION

SPECIALTY COCKTAILS \$10.00

RUBY RED COSMO
SMIRNOFF CRANBERRY VODKA, TRIPLE SEC,
RUBY GRAPEFRUIT & LIME JUICE

POMEGRANATE MARGARITA
LA PINATA PLATA, POMEGRANATE JUICE,
TRIP SEC, HOUSE-MADE SWEET & SOUR

BERRY DROP
BLUEBERRY INFUSED VODKA, CHAMBORD,
TRIPLE SEC, HOUSE-MADE SWEET & SOUR

EL MOJITO GRANDE
MYERS PLATINUM RUM, FRESH LIME JUICE & MINT SPRIGS

FENG SHUI
KETEL ONE CITROEN, GINGER, CUCUMBER, FRESH LIME

CHILLANTRO
PINEAPPLE INFUSED VODKA, FRESH CILANTRO, LEMON, LIME

PACIFIC SUNSET
PINEAPPLE INFUSED VODKA, TRIPLE SEC, LIME JUICE,
PINEAPPLE JUICE, DROP OF CHAMBORD

CLAREMONT
BLUEBERRY INFUSED VODKA, HOUSE-MADE LEMONADE

LYCHEE COOLER
LIME, ORANGE & MINT MUDDLED
WITH LYCHEE INFUSED VODKA & SODA WATER

PINK GRAPEFRUIT
FINLANDIA GRAPEFRUIT, CAMPARI,
RUBY RED GRAPEFRUIT JUICE & 7UP

POMEGRANATE COSMO
CITRUS VODKA, COINTREAU, POMEGRANATE JUICE
& HOUSE-MADE SWEET & SOUR

SUNBURN
PEARL COCONUT VODKA, TRIPLE SEC,
PINEAPPLE & CRANBERRY JUICE,
HOUSE-MADE SWEET & SOUR, FRESH COCONUT

WINES BY THE GLASS & 500ML

CHAMPAGNE & SPARKLING WINE	GLASS	500ML
ZONIN PROSECCO, VENETO, ITALY	\$8.00	
GLORIA FERRER BRUT, SONOMA	\$12.00	
WHITE		
HOUSE WHITE	\$8.00	\$18.00
MARTIN CODAX ALBARINÓ, SPAIN	\$9.00	\$22.00
LOOSEN BROS. "DR. L" RIESLING, MOSEL	\$10.00	\$24.00
BENVOLIO PINOT GRIGIO, FRUILI, ITALY	\$8.00	\$18.00
MATUA VALLEY SAUVIGNON BLANC, MARLBOROUGH, NZ	\$8.00	\$18.00
KUNDE SAUVIGNON BLANC, SONOMA	\$9.00	\$20.00
ST. FRANCIS CHARDONNAY, SONOMA	\$9.00	\$20.00
AU BON CLIMAT CHARDONNAY, SANTA BARBARA	\$13.00	\$30.00

ROSE

PAUL JABOULET AINES "PARALLELE 45" CÔTES-DU-RHÔNE ROSE	\$9.00	\$20.00
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RED

HOUSE RED	\$8.00	\$18.00
EL COTO RIOJA, SPAIN	\$9.00	\$20.00
RAZOR'S EDGE SHIRAZ, SOUTH AUSTRALIA	\$9.00	\$20.00
CHATEAU ST. JEAN PINOT NOIR, SONOMA	\$12.00	\$28.00
SOVERAIN MERLOT, ALEXANDER VALLEY	\$10.00	\$24.00
JOEL GOTT '815' CABERNET SAUVIGNON, CA	\$12.00	\$28.00
ROSENBLUM NORTH COAST ZINFANDEL	\$13.00	\$28.00

DRAFT BEER \$6.00

TRUMER PILS
LAGUNITAS IPA
GUINNESS STOUT
DRAKE'S AMBER ALE
FRANZISKANNER HEFEWEIZEN
SIERRA NEVADA PALE ALE

BOTTLED BEER

BUDWEISER \$5.00
BUD LIGHT \$5.00
COORS LIGHT \$5.00
AMSTEL LIGHT \$5.50
CORONA \$5.50
HEINEKEN \$5.50
GORDON BIERSCHE MARZEN \$5.50
ANCHOR STEAM \$5.50
STELLA ARTOIS \$5.50
WYDER'S PEAR CIDER \$5.50
ST. PAULI GIRL \$5.50