

# PARAGON

*Restaurant & Bar*

## LUNCH MENU

### STARTERS

mushroom cigars porcini aioli 8.5  
crispy calamari anaheim peppers, fennel, chipotle aioli 10.5  
roasted pork meatballs marinara, parmesan 7.5  
soup of the day cup 3.75 bowl 6.5

### SALADS

grilled chicken baby spinach, shitake mushrooms, leeks, goat cheese, mustard vinaigrette 12  
olive oil poached tuna capers, mixed greens, grilled bread 14  
grilled hanger steak wild arugula, radish, cherry tomatoes, chimichurri 16  
caesar garlic croutons, anchovy, parmesan cheese 9  
cobb salad red leaf lettuce, black forest ham, applewood smoked bacon, red & green onions, cherry tomatoes, crumbled blue cheese, avocado, cucumber, egg, blue cheese dressing 12  
local field greens cherry tomatoes, balsamic vinaigrette 6.5

### SANDWICHES

grilled cheese sharp cheddar, vermont white cheddar, tomato soup, field greens 9.5  
add bacon, ham or turkey 3  
lamb burger smoked tomato compote, mint yogurt, pickled red onions, cucumber salad 15  
grilled vegetable squash, peppers, eggplant, olives, tomato, arugula, house-made chips 13  
fried chicken 1000 island, romaine, hot sauce, tomato, mixed greens 12  
bbq pork smoked pulled pork, carolina bbq sauce, cole slaw, potato salad 13  
paragon burger choice of swiss, cheddar, or blue cheese, garlic fries 12.5

### MAIN

fresh fish a.q.  
chefs special a.q.  
fish tacos black beans, shredded cabbage, pickled jalapenos, pico de gallo, chipotle aioli, lime-cilantro sour cream 13  
cornucopia pasta bolognese, parmesan 17  
quinoa butternut squash, chard, shallots, leeks, truffle butter 15

### SIDES

mac-n-cheese rosemary, white cheddar, parmesan crust 7  
roasted garlic mashed potatoes 5  
romanescos cheese sauce 6  
sautéed spinach garlic, lemon 5

### DESSERTS

butter pecan bread pudding warm banana bourbon sauce 7.5  
paragon chip-wich vanilla ice cream sandwiched between chocolate chip cookies, chocolate sauce 7

## WINES BY THE GLASS

### sparkling wines

segura viudas brut, cava, spain 8

gloria ferrer brut, sonoma county 11

### white

acrobat pinot gris, oregon 2010 9

bonterra sauvignon blanc, lake county 2009 8

matua valley sauv. blanc, new zealand 2011 9

honig sauvignon blanc, napa 2010 10

crios torrentes, argentina 2009 9

paco and lola albarino, spain 2010 11

paragon chardonnay, california nv 6.5

joel gott unoaked chardonnay, monterey  
2010 8.5

franciscan chard., napa valley 2009 9.5

wente "riva ranch" chard., monterey 2009 11

### red

rodney strong pinot noir, russian river  
2009 10

artesa pinot noir, carneros 2008 11.5

david bruce petit syrah, central coast 2005 11

fogdog pinot noir, sonoma coast 2008 13.5

paragon merlot, california nv 6.5

ferrari-carano merlot, sonoma county 2008 12

paragon cabernet sauvignon, california nv 6.5

pierce cabernet sauvignon, monterey 2007 10

simi cabernet sauvignon, alexander valley  
2008 12

justin cabernet sauvignon, paso robles 2009 14

colores del sol malbec, argentina 2010 8

j.rickards zinfandel, alexander valley 2008 12

## COCKTAILS

pear hot toddy pear cognac, templeton rye,  
lemon 9.5

new fashion bulleit, luxardo, orange syrup,  
bitters 12

autumn fizz bombay gin, cava, pumkin pie spice  
syrup, lemon twist 8

moscow mule russian standard vodka, ginger  
beer, lime 9

el mojito grande silver rum, lime juice,  
soda, mint 9

ruby red cosmo grapefruit vodka, cranberry  
juice, triple sec, lime juice 8

basil lemonade ginger vodka, basil,  
lemonade 9

cucumber gimlet hendricks gin, cucumber,  
lime juice 10

cadillac margarita gran centenario repo,  
lime, grand marnier 12

## BEER

### draft

lagunitas czech pilsner, petaluma  
crisp, light, dry finish, 5.3% 5.5

marin brewing mt tam pale ale, larkspur  
green apple, floral, light hops, 5.4% 5.5

drake's red eye, san leandro  
malty, sweet, caramel 6.5% 5.5

sierra nevada kellerweis, chico  
hefeweizen, refreshing, creamy 5.3% 5.5

firestone pale 31, paso robles  
crisp, malty, clean finish, 4.8% 5

devil's canyon full boar, belmont  
scotch ale, caramel, earthy, 7.4% 5

anchor christmas, winter warmer, sf  
sweet, baking spice, dark fruit 5.5% 6

new belgium/elysian kick, fort collins  
rich, tart, cranberry, 8.5% 5.5

stone brewing ipa, escondido  
bitter, strong hops, 6.9% 5.75

lost coast downtown brown, eureka  
caramel, nutty, sweet 5.0% 5.5

new belgium 1554 black ale, fort collins  
roasted malts, light body, crisp, 5.5% 6

north coast old #38 stout, ft bragg  
malty, chocolate, coffee, 5.5% 5.75

### bottled

goose island matilda, chicago  
belgian pale ale, fruity, spicy, 7% 8

duchesse de bourgogne belgium  
sour/ wild ale, red, sweet 6.2% 12

orval trappist ale, belgium  
dry, spice, earthy, 6.2% 11.5

anchor steam san francisco  
refreshing, caramel, crisp, 4.9% 6

stone pale escondido  
amber, delectate hops, rich malts, 5.4% 6

lagunitas maximus imperial ipa, petaluma  
strong hops, sweet finish, 7.5% 6

delirium tremens belgium  
strong pale ale, sweet, pepper, 8.2% 11.5

duvel strong pale ale, belgium  
crisp, spice, strong 8.5% 11.5

anchor porter san francisco  
chocolate, toffee, coffee 5.6% 6

stone vertical epic 11.11.11 escondido (22oz)  
strong, sweet, chili pepper, burnt caramel 9.4% 15

stone arrogant bastard escondido (22oz)  
aggressive, strong red ale, 7.2% 13

### NON-ALCOHOLIC DRINKS 3.75

ginger julep ginger beer, fresh mint sprigs,  
grenadine

peach cranberry iced tea peach & cranberry  
juices, fresh brewed iced tea

mango ginger soda mango puree, ginger  
beer