

SPECIALTY COCKTAILS

RON BURGUNDY – 13

Monkey Shoulder Scotch-Whiskey blend, dry vermouth, and peach schnapps, topped off with pineapple juice and lemon-lime soda.

BARREL-AGED MANHATTAN – 14

Perfect blend of Buffalo Trace Bourbon Whiskey, sweet vermouth, and Angostura bitters, barrel-aged 4+ weeks in-house, served over ice.

SUPERMAN'S KRYPTONITE – 13

Sailor Jerry Spiced Rum, Don Q Coconut Rum, Bols Melon Liqueur, and pineapple juice, topped with Don Q 151 rum, served over ice.

COBB'S LEMONDROP – 12

Three Olives Citrus Vodka, Triple Sec, and lemon, served in a sugar-rimmed glass.

FRENCH MARTINI – 12

Three Olives Vanilla Vodka, pineapple juice with a splash of Chambord.

COBB'S MOPOLITAN – 12

Three Olives Orange Vodka, Cointreau, lime juice, and a cranberry juice served in a chilled glass.

SEXY SIDECAR - 12

Korbel Brandy, lime juice, and Triple Sec, with a splash of sweet & sour.

COBB'S MARGARITA - 12

El Jimador Tequila, Triple Sec, lime juice, sweet & sour, and a dash of orange juice, served in a salt-rimmed glass.

MELLOW COCOA - 12

Hot cocoa with Three Olives Vanilla Vodka.

COBB'S SWEET TEA - 12

Seagram's Sweet Tea Vodka and lemonade, served over ice with a lemon wedge.

SMOKY WATERMELON SOUR - 13

Jack Daniels, watermelon purée, sweet & sour, lime juice, and club soda, shaken over ice.

NOT YOUR FATHER'S ROOT BEER FLOAT - 12

Not Your Father's Root Beer served over vanilla ice cream.

MIDNIGHT KISS - 12

Wildberry purée, and Gancia Prosecco, served in a chilled glass.

SMASHING PUMPKIN - 13

Tito's Handmade Vodka and orange juice with a splash of Gancia Prosecco.

SKINNY BITCH - 12

Three Olives Vanilla Vodka and Diet Pepsi, served over ice with a cherry.

PINK LEMONADE - 12

Three Olives Citrus Vodka and lemonade with a splash of Chambord.

MOSCOW MULE - 13

Russian Standard Vodka, lime juice, and ginger beer, served over ice.

NEGRONI - 13

Hendrick's Gin, Gancia Americano, and sweet vermouth, served over ice.

SPIRITS

VODKA

| | |
|-----------------------|----|
| Grey Goose | 13 |
| Ketel One | 12 |
| Tito's Handmade Vodka | 11 |
| Three Olives Vanilla | 11 |
| Three Olives Citrus | 11 |
| Three Olives Orange | 11 |
| Russian Standard | 11 |
| Seagram's Sweet Tea | 11 |
| Well | 10 |

GIN

| | |
|-----------------|----|
| Bombay Sapphire | 12 |
| Hendrick's Gin | 11 |
| Tanqueray | 11 |
| Well | 10 |

RUM

| | |
|------------------|----|
| Don Q 151 | 12 |
| Bacardi Superior | 11 |
| Malibu Coconut | 11 |
| Myers's Dark | 11 |
| Captain Morgan | 11 |
| Sailor Jerry | 11 |
| Well | 10 |

TEQUILA

| | |
|------------------|----|
| Don Julio Anejo | 14 |
| Patron Silver | 13 |
| Cazadores Blanco | 12 |
| El Jimador | 11 |
| Jose Cuervo | 11 |
| Well | 10 |

BOURBON

& WHISKEY

| | |
|---------------------|----|
| Maker's Mark | 12 |
| Crown Royal | 12 |
| Jameson | 12 |
| Jack Daniel's | 12 |
| Bulleit Rye Whiskey | 12 |
| Bulleit Bourbon | 12 |
| Seagram's 7 | 11 |
| Well | 10 |

SCOTCH

& SINGLE MALTS

| | |
|---------------------|----|
| Macallan 12yr | 14 |
| Glenlivet 12yr | 13 |
| Johnny Walker Black | 12 |
| Johnny Walker Red | 11 |
| Monkey Shoulder | 10 |

LIQUEURS

| | |
|---------------------|----|
| Grand Marnier | 11 |
| Chambord | 11 |
| Midori | 11 |
| Jägermeister | 11 |
| Baileys Irish Cream | 11 |
| Kahlua | 11 |
| Amaretto Disaronno | 11 |
| Gancia Americano | 11 |

COGNAC & BRANDY

| | |
|------------------|----|
| Remy Martin VSOP | 13 |
| Courvoisier | 12 |
| Hennessy VS | 12 |
| Korbel Brandy | 10 |

2 DRINK MINIMUM PER PERSON

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WINE LIST

RED*

| | <u>glass</u> | <u>bottle</u> |
|--|--------------|---------------|
| St. Francis Cabernet (Sonoma) | 14 | 55 |
| Folie à Deux Merlot (Sonoma) | 13 | 51 |
| Three Thieves Cabernet (Monterey County) | 12 | 47 |
| Twisted Red Zinfandel (Sonoma) | 11 | 43 |
| Trinity Oaks Pinot Noir (Mendicino) | 11 | 43 |
| House Red | 10 | |

WHITE/ROSÉ*

| | <u>glass</u> | <u>bottle</u> |
|------------------------------------|--------------|---------------|
| Folie à Deux Chardonnay (Sonoma) | 12 | 47 |
| Joel Gott Sauvignon Blanc (Sonoma) | 11 | 43 |
| Sea Glass Rosé (Monterey County) | 11 | 43 |
| House White Zinfandel | 10 | |
| House White | 10 | |

BUBBLES*

| | <u>glass</u> | <u>bottle</u> |
|----------------------------------|--------------|---------------|
| Veuve Clicquot (Yellow Label) | | 100 |
| Moët Chandon (Imperial) | | 80 |
| Gloria Ferrer Private Cuvée Brut | | 53 |
| House Sparkling | 10 | 39 |

*corkage fee - 35

BEERS

BOTTLES

8.50

Anchor Steam
Corona
Fat Tire
Voodoo Ranger IPA
Heineken
Peroni
Not Your Father's Root Beer
Angry Orchard Hard Cider

7.50

Coors Light
PBR (16oz can)
Clausthaler (non-alcoholic)

DRAFT BEER *

10

Drake's Denogginizer
~Double IPA-Berkeley, CA-ABV: 9.75% IBUs: 90
New Belgium Citradelic IPA
~Tangerine IPA-Fort Collins, CO-ABV: 6% IBUs: 50

8.50

Anchor California Lager
~San Francisco, CA-ABV: 4.9%
Blue Moon
~Belgium White Ale-Denver, CO-ABV: 5.4% IBUs: 9
Newcastle Brown Ale
~England-ABV: 4.7% IBUs: 18
Sierra Nevada Pale Ale
~Chico, CA-ABV: 5.6% IBUs: 38
Anchor Go West IPA
~San Francisco, CA-ABV: 6.7%
Pilsner Urquell
~Czech Republic-ABV: 4.4% IBUs: 33

*selection may vary

2 DRINK MINIMUM PER PERSON

NON-ALCOHOLIC

HUCKLEBERRY TWIST – 8

Huckleberry syrup, pineapple juice, and cranberry juice, with a splash of lemon-lime soda, shaken over ice.

SWEET WATERMELON TEA – 8

Watermelon purée and tea, with ginger ale and a splash of lime juice, served over ice.

WILDBERRY LEMONADE – 8

Wildberry purée, lemonade, and a splash of orange juice, topped with lemon-lime soda.

COBB'S FLOAT – 9.50

A frosty glass of root beer topped with a few hefty scoops of vanilla ice cream.

BOTTLED WATER – 7 / 5.50

Sparkling or flat.

RED BULL – 6.25

Original or Sugar-free.

SNAPPLE – 6.25

Kiwi Strawberry or Diet Peach Tea.

PREMIUM BOTTLED SODAS – 6.25

Root Beer or Black Cherry.

FOUNTAIN SODA & JUICES – 5.50

Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, lemonade, ginger ale, orange juice, unsweetened iced tea, cranberry juice, grapefruit juice, tomato juice, pineapple juice, ginger beer, club soda, and tonic.

HOT DRINKS – 5.50

Coffee, decaf, hot chocolate, and tea (chamomile, Earl Grey, mint, or green tea)

2 DRINK MINIMUM PER PERSON

SHAREABLE PLATES

POPCORN SHRIMP – 14.50

Zesty breaded shrimp, golden-fried. Served with cocktail sauce and a lemon wedge.

☺ Pairs well with Pilsner Urquell.

COBB'S CHICKEN WINGS – 13.50

Crispy fried chicken wings & drumettes served naked or tossed in a sauce of your choosing: Buffalo, BBQ, Korean, or Cajun dry rub.

Served with your choice of ranch or bleu cheese.

☺ Pairs well with Drake's Denogginizer Double IPA.

COBB'S NACHOS - 12

Multi-color tortilla chips covered with nacho cheese, puréed black beans, cilantro, diced red onions and tomatoes, then topped with sour cream.

- ◆ add shrimp – 5
- ◆ add marinated chicken or carnitas – 3.50
- ◆ add pickled jalapeños - 1
- ◆ add steak – 4
- ◆ add guacamole – 3

MAC & CHEESE BITES – 11

Classic mac & cheese bites, fried golden-brown and ready for dipping.

Served with your choice of ranch, chipotle aioli, ketchup, bleu cheese, or BBQ.

HUMMUS PLATE - 11

Housemade hummus served with warm pita, falafel, and crudités.

FRENCH FRIES - 10

Fries served with ketchup*.

SWEET POTATO FRIES - 11

Sweet potato fries served with ketchup*.

GARLIC FRIES - 11

Fries tossed in garlic and parsley, served with ketchup*.

CAJUN FRIES - 11

Fries tossed in a spicy-sweet dry rub, served with ketchup*.

*Available for extra charge: ranch chipotle aioli, bleu cheese, and BBQ.

HALF & HALF FRIES - 12

Your choice of two style fries, served with ketchup and another dip of your choice: ranch, chipotle aioli, bleu cheese, or BBQ.

SALADS

COBB SALAD – 13

Crisp Romaine lettuce tossed in red wine vinaigrette then topped with avocado, bleu cheese, tomato, grilled chicken, pickled hard-boiled egg, and crispy bacon.

CAESAR SALAD – 10

Romaine lettuce tossed with Parmesan cheese and herb croutons.

Served with our Caesar dressing.

- ◆ add shrimp – 5
- ◆ add marinated chicken or carnitas – 3.50
- ◆ add steak – 4
- ◆ add bacon – 2.50

SPINACH SALAD – 10

Baby spinach tossed with red onion, mandarin oranges, and herb croutons.

Served with your choice of balsamic vinaigrette, red wine vinaigrette, ranch dressing, or bleu cheese dressing.

- ◆ add shrimp – 5
- ◆ add marinated chicken or carnitas – 3.50
- ◆ add steak – 4
- ◆ add bacon – 2.50

HOUSE SALAD – 10

Field greens tossed with diced cucumber, tomatoes, feta cheese, and herb croutons.

Served with your choice of balsamic vinaigrette, red wine vinaigrette, ranch dressing, or bleu cheese dressing.

- ◆ add shrimp – 5
- ◆ add marinated chicken or carnitas – 3.50
- ◆ add steak – 4
- ◆ add bacon – 2.50

2 DRINK MINIMUM PER PERSON

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ENTRÉES

CHICKEN TENDERS – 13.50

Hand-cut chicken breasts marinated in buttermilk and coated in a zesty breading. Served with your choice of dipping sauce: ranch, bleu cheese, BBQ, honey mustard, or ketchup.

- ♦ add a salad of your choice – 5
- ♦ add sweet potato fries – 3
- ♦ add garlic fries – 3
- ♦ add fries – 2.50

YOU CALL IT SLIDERS – 13

Three sliders served on soft Hawaiian rolls. Your choice of beef or marinated grilled chicken breasts, with lettuce, tomato, and dill pickles, or pulled pork with purple cabbage slaw. Choose your favorite or try one of each!

☺ Pairs well with Drake's Denogginizer Double IPA.

- ♦ add a salad of your choice – 5
- ♦ add sweet potato fries – 3
- ♦ add bacon – 2.50
- ♦ add garlic fries – 3
- ♦ add fries – 2.50
- ♦ add cheese – 1.50

ROASTED PORTABELLA SANDWICH – 12

Roasted portabella mushroom topped with smoked Gouda, daikon sprouts, and tomato, served on toasted whole wheat bread with chipotle aioli.

☺ Pairs well with Newcastle Brown Ale.

- ♦ add a salad of your choice – 5
- ♦ add sweet potato fries – 3
- ♦ add garlic fries – 3
- ♦ add fries – 2.50

COBB'S QUESADILLA – 12

Flour tortilla filled with a blend of cheddar and Monterey Jack cheese, caramelized onions, bell peppers, tomatoes, mild green chilis, and cilantro.

A perfect entrée to share!

- ♦ add shrimp – 5
- ♦ add marinated chicken or carnitas – 3.50
- ♦ add portabella mushrooms – 2
- ♦ add steak – 4
- ♦ add bacon – 2.50
- ♦ add pickled jalapeños – 1

DESSERTS

CHOCOLATE LAVA CAKE – 9

Warm chocolate cake with a gooey chocolate center.

- ♦ add a hefty scoop of vanilla ice cream – 3

NY CHEESECAKE – 9

Cheesecake served with a chocolate drizzle.

- ♦ add a hefty scoop of vanilla ice cream – 3

ICE CREAM SUNDAE – 8

Vanilla ice cream with chocolate sauce, whipped cream, and a cherry on top.