

# CATALINA

Kitchen & Bar

## SHAREABLES

**CRISPY BRUSSELS SPROUTS** VG GF 13  
sweet chili, peanut, scallion

**WHIPPED BURRATA** VG 15  
honey balsamic blistered sweet pepper & tomato,  
nut free pesto, grilled sourdough

**CALIFORNIA DEVILED EGGS** GF 14  
avocado, crispy prosciutto, chow chow,  
tomato, radish

**OVEN FIRED BREAD** VG 9  
rosemary, kosher salt, butter,  
extra virgin olive oil and parmesan dip

## SEAFOOD STARTERS

**SPICY AHI TUNA\*** 22  
soy sriracha sauce, sesame, yuzu guacamole,  
scallion, seasoned crispy wontons

**MARYLAND STYLE CRAB CAKE** 24  
house tartar, frisee & mixed green salad  
tossed in lemon vinaigrette, grilled lemon

**FRESH-SHUCKED OYSTERS OF THE DAY\*** GF 22  
mimosa mignonette, house cocktail sauce, tabasco

## SOUPS & SALADS

**SOUP OF THE DAY**  
bowl 9 | cup 6

**A NICE LITTLE HOUSE SALAD** VG GF 9  
radicchio, onion, cucumber, garbanzo bean,  
fontina, red wine vinaigrette

**LITTLE CAESAR SALAD** 9  
romaine leaves, romaine hearts,  
parmigiano reggiano, garlic croutons

## BIG SALADS

**SONOMA CHICKEN SALAD** 19  
grilled chicken, avocado, corn, almond, date, bacon, tomato,  
danish blue cheese, cornbread croutons, green goddess dressing

**CHOPPED SALAD** GF 18  
radicchio, genoa salami, pepperoncini, onion, cucumber, garbanzo bean,  
fontina, creamy italian herb dressing add grilled chicken 4

**TUSCAN FILET MIGNON SALAD\*** 26  
frisee, sundried tomato, red onion, artichoke, pumpkin seed, goat cheese,  
garlic croutons, sweet basil vinaigrette

**SEAFOOD COBB SALAD** 26  
shrimp, lump crab, bay scallops, avocado, egg, tomato, bacon,  
danish blue cheese, ditalini pasta, lemon vinaigrette

**BIG CAESAR SALAD** 14  
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons  
add grilled chicken 4 • add filet mignon 11 • add verlasso salmon 13 •  
add lemon poached shrimp 9 • add shrimp, crab & scallops 11

## HANDHELDS

served with fries, slaw or small salad

**LOBSTER & SHRIMP ROLL** 22  
poached lobster, herb boiled shrimp, celery, lemon aioli,  
lettuce, traditional new england roll

**SPICY BUTTERMILK FRIED CHICKEN** 17  
pickle, slaw, ranch dressing

**DITKA BURGER\*** 17  
half pound steakhouse blend, aged cheddar, lettuce, tomato,  
onion, pickle, mustard, mayo

**MAHI MAHI TACOS** GF 19  
pan-seared, chipotle mayo, sour cream, jalapeno slaw, white corn tortillas



## HOUSE MADE PASTA

with house filtered water & caputo 00 semolina flour

**TAGLIATELLE** 26  
scallops, lump crab, shrimp, white wine, butter, chili flake,  
fresh herbs, fresh lemon

**GEMELLI** VG 22  
wild mushrooms, mushroom cream, parmigiano reggiano,  
white truffle  
gluten free pasta available upon request

**BUCATINI** VG 19  
san marzano pomodoro sauce, fresh basil,  
parmigiano reggiano add spicy italian sausage 4

**RIGATONI** 19  
vodka sauce, whipped ricotta, prosciutto, fresh basil

**PAPPARDELLE** 24  
short rib ragu, roasted tomato, fresh herbs

## HOUSE SPECIALITIES

**SALMON CON POMODORO FRESCO\*** GF 28  
baby spinach, crushed italian tomatoes, fresh herbs

**FISH OF THE DAY PICCATA** mkt  
marinated butter beans, crispy capers, lemon butter,  
chopped broccolini

**AHI TUNA POKE BOWL\*** 25  
sushi grade tuna, sesame seed, edamame, cucumber, avocado,  
scallion, pineapple, cherry pepper, pickled carrot, sushi rice

**FISH N' CHIPS** 24  
alaskan cod, triple c golden boy beer batter, slaw, fries, tartar

**BUTTERMILK FRIED HALF CHICKEN** 24  
fries, slaw, side of ranchero sauce

**RED TOP FARMS BERKSHIRE PORK CHOP** GF 28  
10oz. bone-in, cherry jus, apple chutney,  
french whipped potatoes

**HEAVY-AGED STEAK FRITES\*** GF 34  
long island strip steak, horseradish cream sauce, bistro fries

**BARREL-CUT FILET MIGNON\*** GF 53  
8oz. center cut, chopped asparagus, french whipped potatoes,  
roasted tomato



all of our fish and seafood are sourced from the most sustainable sources possible, delivered daily, and butchered in house.



local is important. here are a few examples of our commitment: sunburst farms, harmony ridge farms, and boy & girl farms.



meats by linz from chicago breeds, butchers & heavy-ages all of our meat.

## SIDES

**CRISPY BRUSSELS SPROUTS** VG 10

**CHOPPED BROCCOLINI** VG GF 10

**FRENCH WHIPPED POTATOES** VG GF 8

**GRILLED ASPARAGUS** VG GF 10

**FRENCH FRIES** 7

**GF** = gluten free **VG** = vegetarian  
cashless payments preferred

FOOD PEOPLE LOVE

\*These items may be consumed raw. Consuming raw or under-cooked meats, poultry, eggs or seafood poses a health risk of foodborne illness.

## WINE SELECTIONS

### CHAMPAGNE AND SPARKLING

	GLASS	BOTTLE
risata • prosecco • veneto	11	44
chandon • brut rosé • california	16	64
pommery • brut • champagne	25	90
veuve clicquot “yellow label” • brut • champagne		135

### INTERESTING WHITES & ROSÉS

tormaresca “salento calafuria” • rose • italy	11	44
chat d’esclans “whispering angel” • rose • france	14	56
chehalem • pinot gris • willamette valley	11	44
banfi • vermentino • tuscan	12	48
sauvion vovray • chenin blanc • lourie valley	13	52

### CHARDONNAY

noah river • california	10	40
sonoma cutrer • russian river valley	14	56
stags’ leap winery • napa valley	18	72
flowers • sonoma coast		95
dumol “western reach” • russian river valley		115

### SAUVIGNON BLANC

the ned • marlborough	10	40
le garenne • sancerre	17	68
rombauer • california		65
cakebread • napa valley		70

### INTERNATIONAL REDS

dona paula “velvet red” • malbec blend • mendoza	10	40
southern belle • blend in pappy v.w. barrels • spain	13	52
bodegas lan “reserva” • rioja • spain	13	52
querceto • chianti classico • tuscan	13	52
quattro mani • montepulciano • abruzzo	10	40
mollydooker “the boxer” • shiraz • south australia		55
grands periples • bordeaux • margaux		75
corino “la morra” • barolo • piemonte		95
perrin “les sinards” • chateauneuf-du-pape • rhone		98
gaja “promis” • super tuscan • tuscan		105

### OTHER REDS AND RED BLENDS

lapis luna • cabernet franc • california	13	52
qupe • syrah • central coast	13	52
quilt “fabric of the land” • blend by caymus • napa val	16	64
alpha omega “II” • blend • napa valley	22	88
goldschmidt “fidelity” • blend • alex valley		45
walla walla vineyards • merlot • washington		59
mauritson • zinfandel • dry creek valley		70
penner-ash • syrah • oregon		70
caymus “the walking fool” • blend • suisun valley		72
ramey “claret” • blend • napa valley		75
stags’ leap winery • petite sirah • napa valley		85
shafer “td-9” • blend • napa valley		125
orin swift “papillon” • blend • napa valley		145

### PINOT NOIR

westmount • willamette valley	11	44
belle glos “clark & telephone” • santa maria valley	16	64
the calling • russian river valley		50
bouchard reserve bourgogne • burgundy		58
crustom • willamette valley		70
etude • carneros		92
chev by costa browne russian river valley		140

### CABERNET SAUVIGNON

browne family “heritage” • columbia valley	12	48
austin hope “austin” • paso robles	14	56
valrav • sonoma county	16	64
magnolia • sonoma county		58
delille cellars “metier” • columbia valley		62
clos pegase • napa valley		85
honig • napa valley		95
faust • napa valley		105
my favorite neighbor • san luis obispo county		115
nickel & nickel “state ranch” • napa valley		175

## PREMIUM BEER

### DRAFT

triple c “golden boy” • blonde ale • charlotte, nc	7
stone brewing “buenaveza” • mexican lager • richmond, va	7
red oak • amber lager • whitsett, nc	7
dales • american pale ale • brevard, nc	7
omb “hornets nest” • hefeweizen • charlotte, nc	7
birdsong “hazy sexy cool” • east coast ipa • charlotte, nc	7
noda brewing “jam session” • pale ale • charlotte, nc	7

### ROTATING BREWERY PARTNER

#### BURIAL BREWING CO: CHARLOTTE, NC

“prophetmaker” • dry-hopped pale ale	8
“shadowclock” • german style pilsner	8
“surf wax” • west coast ipa	8

### BOTTLES + CANS

modelo especial • mexican lager • mexico	6
winchester • apple cider • shenandoah, virginia	5
coors light • light lager • golden, co	5
miller lite • light lager • milwaukee, wi	5
bitburger • na euro lager • germany	6
topo chico ranch water - lime - hard seltzer - lime	6

## HANDCRAFTED COCKTAILS

### BARREL-AGED OLD FASHIONED

elijah craig small batch bourbon • demerara • aromatic & orange bitters	17
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### BARREL-AGED OAXACAN OLD FASHIONED

lunazul reposado tequila • los vecinos mezcal • agave • chocolate bitters	17
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### THE PAPER PLANE

journeyman last feather rye • aperol apertif • amaro nonino • cold-pressed lemon	17
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### VICTORIAN QUEEN

appleton estate rum • hibiscus • ginger • cold-pressed lemon	15
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### STAY COOL BABY!

ketel one vodka • il tramonto limoncello • cucumber • lemon • topped with prosecco	14
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### STRAWBERRY BASIL SANGRIA

spanish albarino wine • brandy • orange liqueur • strawberry • basil • cold-pressed lemon	13
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### ESPRESSO MARTINI

tito’s vodka • kahlua • licor 43 vanilla liqueur • fresh brewed la colombe espresso	15
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### BRAZILIAN BLOSSOM

leblon cachaca rum • hendrick’s gin • rose • coconut • cold-pressed lime	15
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### CENOTE

hornitos cristalino anejo tequila • blue curacao • cold-pressed lime & pineapple	14
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### PHILOSOPHER’S STONE

espolon blanco tequila • cointreau • passion fruit • jalapeño tincture	16
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## ZERO PROOF COCKTAILS

### LAVENDER LEMONADE

fresh lemonade • lavender infused syrup • cold-pressed lemon (tito's vodka \$2)	11
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### QUEEN CITY SPRITZ

cold-pressed grapefruit • rose infused syrup • cold-pressed lime (lunazul reposado tequila \$3)	11
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