

# CATALINA

*Kitchen & Bar*

## SMALL PLATES

- CRISPY BRUSSELS SPROUTS** VG GF 13  
sweet chili, peanut, scallion
- WHIPPED BURRATA** VG 16  
honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough
- CALIFORNIA DEVEILED EGGS** GF 14  
avocado, crispy prosciutto, chow chow, tomato, radish
- ARANCINI** VG 13  
crusted red pepper risotto, stuffed mozzarella, pomodoro, parmigiano reggiano, sweet basil vinaigrette
- MEATBALLS & POLENTA** 14  
100% angus beef, arrabbiata, parmesan reggiano, mascarpone whipped polenta, grilled sourdough
- SPICY AHI TUNA\*** 22  
soy sriracha sauce, sesame, yuzu guacamole, scallion, seasoned crispy wontons
- FRESH-SHUCKED OYSTERS OF THE DAY\*** GF 22  
mimosa mignonette, house cocktail sauce, tabasco
- PARMESAN FRIES** 11  
bistro fries, extra virgin olive oil, parmigiano reggiano, truffle aioli, ketchup
- OVEN FIRED BREAD** VG 9  
rosemary, kosher salt, butter, extra virgin olive oil & parmesan dip

## SOUPS & SALADS

- SOUP OF THE DAY**  
bowl 9 | cup 6
- THE HOUSE SALAD** VG 8  
mixed greens, grape tomato, red onion, cucumber, french feta, toasted pine nut, garlic crouton, creamy herb vinaigrette
- LITTLE CAESAR SALAD** 9  
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons

## ENTREE SALADS & BOWLS

- SONOMA CHICKEN SALAD** 20  
grilled chicken, avocado, corn, almond, date, bacon, tomato, danish blue cheese, cornbread croutons, green goddess dressing
- HARVEST SALMON SALAD\*** GF 28  
organic kale, romaine, butternut squash, dried cranberry, red quinoa, goat cheese, toasted pine nut, granny smith apple, citrus vinaigrette
- TUSCAN FILET MIGNON SALAD\*** 27  
arugula, sundried tomato, red onion, artichoke, pumpkin seed, goat cheese crumbles, garlic croutons, sweet basil vinaigrette
- BIG CAESAR SALAD** 14  
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons  
add grilled chicken 5 • add filet mignon\* 12 • add salmon\* 13 •  
add lemon poached shrimp 9
- AHI TUNA POKE BOWL\*** 24  
sushi grade tuna, sesame seed, edamame, cucumber, avocado, scallion, pineapple, cherry pepper, carrot, sushi rice
- SANTA FE BLACKENED CHICKEN BOWL** GF 20  
organic kale, romaine, cheddar-jack, avocado, pico de gallo, corn & black bean salsa, chipotle mayo, cilantro rice

## 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  
**ALL LOBSTER ADD \$10**
- SPICY BUTTERMILK FRIED CHICKEN SANDWICH** 17  
pickle, slaw, ranch dressing
- DITKA BURGER\*** 17  
half pound steakhouse blend, aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo
- WILD 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
- PAPPARDELLE** 24  
short rib ragu, roasted tomato, fresh herbs
- gluten free pasta available upon request

*Add a protein to the pastas listed below*

chicken 5 • shrimp 9 • spicy italian sausage 5 • meatballs 6

- BUCATINI** VG 19  
pomodoro sauce, fresh basil, parmigiano reggiano
- RIGATONI** 19  
vodka sauce, whipped ricotta, prosciutto, fresh basil
- GEMELLI** VG 21  
wild mushrooms, mushroom cream, parmigiano reggiano, white truffle

## HOUSE SPECIALITIES

- CHICKEN PARMESAN** 22  
pan seared, herb breadcrumb, arrabbiata, house bucatini
- PISTACHIO CRUSTED WILD SALMON\*** GF 29  
honey dijon glaze, french green beans, roasted tomatoes
- NC MOUNTAIN TROUT** 29  
sage brown butter, spinach, almond, wild mushroom, butternut squash
- HEAVY-AGED STEAK FRITES\*** GF 34  
long island strip steak, horseradish cream sauce, bistro fries
- LINZ HERITAGE ANGUS FILET MIGNON\*** GF 39  
6oz. cut, cabernet sauvignon demi, mascarpone whipped polenta, french green beans



*Catalina Club*

**\$20 OFF YOUR NEXT VISIT**  
scan to join our newsletter



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



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

## SIDES

- CRISPY BRUSSELS SPROUTS** VG 10
- FRENCH GREEN BEANS** VG GF 9
- MASCARPONE WHIPPED POLENTA** GF 8
- JALAPENO SLAW** GF 6
- BISTRO FRIES** 8
- FRENCH FRIES** 8

**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
codorniu • brut cava • spain	11	44
risata • prosecco • veneto	12	48
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	12	48
chat d’esclans “whispering angel” • rose • france	14	56
chehalem • pinot gris • willamette valley	12	48
banfi • vermentino • tuscan	13	52
sauvion vouvray • chenin blanc • lourie valley	13	52

### CHARDONNAY

noah river • california	12	48
sonoma cutrer • russian river valley	14	56
stags’ leap winery • napa valley		72
flowers • sonoma coast		95
dumol “western reach” • russian river valley		115

### SAUVIGNON BLANC

stoneleigh • marlborough	11	44
mason • napa valley	14	56
le garenne • sancerre	18	72
rombauer • california		68
cakebread • napa valley		74

### INTERNATIONAL REDS

bodegas lan “reserva” • rioja • spain	13	52
belposto • montepulciano • abruzzo	11	44
querceto • chianti classico • tuscan	13	52
clos de los siete “c7” • malbec blend • mendoza	13	52
poggio al tersoro • super tuscan • tuscan	14	56
mollydooker “the boxer” • shiraz • south australia		58
grands periples • bordeaux • margaux		78
corino “la morra” • barolo • piemonte		96
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
jax “y3 taureau” • cabernet blend • napa valley	16	64
quilt “fabric of the land” by caymus • blend • napa val	18	72
goldschmidt “fidelity” • blend • alex valley		50
walla walla vineyards • merlot • washington		62
day • zinfandel • sonoma county		62
bedrock • syrah • california		64
caymus “the walking fool” • blend • suisun valley		76
ramey “claret” • blend • napa valley		78
stags’ leap winery • petite sirah • napa valley		87
alpha omega “II” • blend • napa valley		96
orin swift “papillon” • blend • napa valley		145

### PINOT NOIR

block nine “caiden’s vineyards” • california	12	48
montinore • willamette valley	14	56
the calling • russian river valley		55
justin girardin bourgogne • burgundy		59
crustom • willamette valley		74
etude • carneros		96
chev by kosta browne russian river valley		144

### CABERNET SAUVIGNON

cataclysm • columbia valley	12	48
austin hope “austin” • paso robles	14	56
post & beam by far niente • napa valley	19	76
magnolia • sonoma county		64
delille cellars “metier” • columbia valley		68
clos pegase • napa valley		88
honig • napa valley		97
faust • napa valley		115
my favorite neighbor • san luis obispo county		118
nickel & nickel “state ranch” • napa valley		175

## HANDCRAFTED COCKTAILS

### Classics to Perfection

<b>BARREL-AGED OLD FASHIONED</b>	17
bourbon • demerara • aromatic & orange bitters	
<b>BARREL-AGED BLACK MANHATTAN</b>	17
rye • china-china amaro • black walnut bitters	
<b>BARREL-AGED OAXACAN OLD FASHIONED</b>	17
reposado tequila • mezcal • agave • chocolate & orange bitters	
<b>THE PAPER PLANE</b>	17
rye • aperol • amaro • cold-pressed lemon	
<b>AVIATION</b>	16
london dry gin • creme de violette • maraschino liqueur • cold-pressed lemon	
<b>MONTE CASSINO</b>	18
rye • yellow chartreuse • benedictine • cold-pressed lemon • honey	

### Signature

<b>LOVE ON THE ROCKS</b>	16
reposado tequila & grand marnier clarified with coconut milk • luxardo cherry juice & chocolate	
<b>STAY COOL BABY!</b>	16
vodka • limoncello • cucumber-lemon • topped with prosecco	
<b>PHILOSOPHER’S STONE</b>	16
blanco tequila • cointreau • passion fruit • jalapeño tincture	
<b>APPLE-CINNAMON SANGRIA</b>	14
spanish grenache wine • apple brandy • orange liqueur • ginger beer • cinnamon sugar rim	
<b>CLASSIC ESPRESSO MARTINI</b>	16
vodka • coffee liqueur • vanilla liqueur • fresh brewed espresso	
<b>COCO LOCO ESPRESSO MARTINI</b>	16
reposado tequila • coconut cream • rumchata • fresh brewed espresso	

### Zero Proof Cocktails

<b>LAVENDER LEMONADE</b>	11
fresh lemonade • lavender infused syrup • cold-pressed lemon (add vodka \$3)	
<b>QUEEN CITY SPRITZ</b>	11
cold-pressed grapefruit • rose infused syrup • cold-pressed lime (add reposado tequila \$4)	

## PREMIUM BEER

### DRAFT

triple c “golden boy” • blonde ale • charlotte, nc	7
stone brewing “buenaveza” • mexican lager • richmond, va	7
burial “surf wax” • west coast ipa • charlotte, nc	8
sycamore “mountain candy” • ipa • charlotte, nc	8
wicked weed “milk & cookies” • imperial stout • asheville, nc	8
omb “copper” • german amber ale • charlotte, nc	7
birdsong “hazy sexy cool” • east coast ipa • charlotte, nc	7
noda brewing “lager days” • american lager • charlotte, nc	7
southern tier “pumking” • imperial ale • lakewood, ny	7
stella artois • belgian pilsner • leuven, belgium	8

### BOTTLES + CANS

modelo especial • mexican lager • mexico	6
coors light • light lager • golden, co	5
miller lite • light lager • milwaukee, wi	5
michelob ultra • light lager • st. louis, mo	6
potter’s “petite cider” • hard cider • charlottesville, va	6
sycamore “southern girl” • na blonde • charlotte, nc	6
topo chico ranch water • lime • hard seltzer	6

