

# CATALINA

*Kitchen & Bar*

## SMALL PLATES

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

## SOUPS & SALADS

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

## ENTREE SALADS & BOWLS

<b>SONOMA CHICKEN SALAD</b>	20
mixed greens, grilled chicken, avocado, corn, almond, date, bacon, tomato, danish blue cheese, cornbread croutons, green goddess dressing	
<b>HARVEST SALMON SALAD*</b> <small>GF</small>	28
organic kale, romaine, butternut squash, dried cranberry, red quinoa, goat cheese, toasted pine nut, granny smith apple, citrus vinaigrette	
<b>TUSCAN FILET MIGNON SALAD*</b>	27
arugula, sundried tomato, red onion, artichoke, pumpkin seed, goat cheese crumbles, garlic croutons, sweet basil vinaigrette	
<b>BIG CAESAR SALAD</b>	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	
<b>AHI TUNA POKE BOWL*</b>	24
sushi grade tuna, sesame seed, edamame, cucumber, avocado, scallion, pineapple, cherry pepper, carrot, sushi rice	
<b>SANTA FE BLACKENED CHICKEN BOWL</b> <small>GF</small>	20
organic kale, romaine, cheddar-jack, avocado, pico de gallo, corn & black bean salsa, chipotle mayo, cilantro rice	

## HANDHELDS

served with fries, slaw, small mixed greens salad or small caesar salad	
<b>LOBSTER &amp; SHRIMP ROLL</b>	22
poached lobster, herb boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll <b>ALL LOBSTER ADD \$10</b>	
<b>SPICY BUTTERMILK FRIED CHICKEN SANDWICH</b>	17
pickle, slaw, ranch dressing	
<b>DITKA BURGER*</b>	17
half pound steakhouse blend, aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo	
<b>WILD MAHI MAHI TACOS</b> <small>GF</small>	19
pan-seared, chipotle mayo, sour cream, jalapeno slaw, white corn tortillas	



## HOUSE MADE PASTA

with house filtered water & caputo 00 semolina flour

<b>TAGLIATELLE</b>	26
scallops, lump crab, shrimp, white wine, butter, chili flake, fresh herbs, fresh lemon	
<b>PAPPARDELLE</b>	24
short rib ragu, roasted tomato, fresh herbs	
gluten free pasta available upon request	

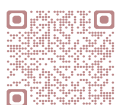
*Add a protein to the pastas listed below*

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

<b>BUCATINI</b> <small>VG</small>	19
pomodoro sauce, fresh basil, parmigiano reggiano	
<b>RIGATONI</b>	19
vodka sauce, whipped ricotta, prosciutto, fresh basil	
<b>GEMELLI</b> <small>VG</small>	21
wild mushrooms, mushroom cream, parmigiano reggiano, white truffle	

## HOUSE SPECIALITIES

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



*Catalina Club*

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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

<b>CRISPY BRUSSELS SPROUTS</b> <small>VG</small>	10
<b>FRENCH GREEN BEANS</b> <small>VG GF</small>	9
<b>MASCARPONE WHIPPED POLENTA</b> <small>GF</small>	8
<b>JALAPENO SLAW</b> <small>GF</small>	6
<b>BISTRO FRIES</b>	8
<b>FRENCH FRIES</b>	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

