



Mickey Mantle's

BAR MENU

Served every day starting at 3pm

SHARED PLATES

NEW YORK STYLE WINGS \$18

12 New York Style Wings.

Served with Celery, Carrots and Choice of Our Signature Bleu Cheese Dressing or Mickey's Ranch

ARTURO'S CHIPS & SALSA \$11

Arturo's Secret Recipe! Served Warm with Homemade Tortilla Chips

DIP DUO \$13

Fresh Guacamole and Juan's White Cheddar Queso. Served with Tortilla Chips
Make It a Trio! Add Arturo's Salsa - \$2

FRIED SHRIMP \$16

8 Fried Gulf Shrimp Served with Absolut Peppar Vodka Cocktail Sauce, Tartar Sauce and Lemon

BUFFALO SHRIMP \$16

Our Fried Shrimp Tossed in Our Signature Buffalo Sauce.
Served with Your Choice of Bleu Cheese or Ranch Dressing

FRIED CHEESE CURDS \$14

A Heaping Pile of Spicy Cheese Curds Served with Mickey's Ranch Dressing.

Sandwiches

CLUB SANDWICH \$15

Double Layered with Black Forest Ham, Turkey, Bacon, Swiss, Smoked Cheddar, Lettuce, Onion, Tomato, Avocado, and Chipotle Mayo.
Served with House-Cut Fries.

FRENCH DIP \$21

Shaved All-Natural Rib Eye & Swiss Cheese on a Hoagie Bun, and Accompanied by Thick Au Jus. New York Style with Peppers, Onions, and Mushrooms by Request. Served with House-Cut Fries.

SOONER BURGER \$18

Double Burger with Shredded Cheese, Bacon, and Mickey's Ranch.
Served with House-Cut Fries.

LONGHORN BURGER \$18

Single Patty Cheeseburger with Mustard. Topped with Chili, Shredded Cheese, Sliced Jalapeños, and Chopped Onion.
Served with House-Cut Fries.

COWBOY BURGER \$18

Single Patty Cheeseburger Topped with Grilled Black Forest Ham, BBQ Sauce, Fried Onions, and Fried Pickles.
Served with House-Cut Fries.

"YOUR WAY" DOUBLE BURGER \$18

All-Natural Wagyu Steak Blend on a Brioche Bun Done Your Way!
Served with House-Cut Fries.
(Additional Charges May Apply)

GRILL FAVORITES

CHICKEN QUESADILLA \$18

6 oz. Marinated Grilled Chicken with Sautéed Onions, Jalapeños and Monterey Cheeses.
Served with Guacamole, Pico de Gallo, and Salsa

STEAK SKILLET \$23

6 oz. Beef Tenderloin Tips. Grilled and Served in a Cast Iron Skillet with Peppers, Onions and Mushrooms.
Served with Texas Toast and Hickory Aioli.

BREAKFAST CUT RIB EYE \$22

All-Natural Breakfast Cut Rib Eye with Au Jus, Mushrooms, Onions, and Texas Toast.
Served with House-Cut Fries.

CHICKEN FRIED RIB EYE \$22

Rib Eye Steak Battered and Deep Fried. Topped with Caramelized Onion and Bacon Gravy.
Served with Susie's Famous Mashed Potatoes.

FEATURED COCKTAILS

SUMMER PUNCH \$8

Malibu Pineapple Rum, Pineapple Juice, Watermelon Puree

MEXICAN SCREWDRIVER \$8

Jose Cuervo Especial Gold, Orange Juice, Fresh Lime Juice, Sprite

SUMMER MELON-TINI \$8

Absolut Watermelon Vodka, Watermelon Puree, Fresh Lemon Juice

BLUEBERRY MIST \$8

Stoli Blueberry Vodka, Simple Syrup,
Muddled Blueberries, Sprite

CUCUMBER LEMONADE \$8

Stoli Cucumber Vodka, Simple Syrup,
Fresh Lemon Juice, Sliced Cucumbers



FEATURED WINE

DAOU FAMILY ESTATES

Family owned and operated, DAOU Vineyards is committed to producing collectible, world-class wines to rival the most respected appellations in the world. Situated on a 212-acre hilltop estate in the Adelaida District of Paso Robles, our remarkable geology, favorable microclimate, and high elevation were once described by renowned California winemaker Andre Tchelistcheff as "a jewel of ecological elements." As stewards of this beautiful terroir, DAOU's goal is to make unique fine wines that honestly and accurately reflect the potential of the estate and to craft Bordeaux style wines that combine Old World tradition with New World techniques.

