

BAR MENU

Grilled Artichoke

Chipotle aioli | Half 9- | Full 13-

Grilled Steak Bites

Chipotle ranch | Garlic bread 16-

Linguica Skillet

Grilled bellpeppers | Mushrooms | Onions 16-

Steamed Clams

One pound | Garlic white wine broth | Thyme 12-

Loaded Potato Skillet

Ranch style potatoes | Cheddar cheese |
Bleu cheese | Bacon | Chives 12-

Nacho Skillet

Tortilla chips | Cheddar cheese |
Trail Camp Beans | Tomatoes | Jalepenos | Olives |
Green onions | Sour cream | Guacamole 12-

Add: Ground beef, chicken, or pulled pork 8-

MASON JAR COCKTAILS

FMC Lemon Drop

Svedka citrus vodka | Fresh lemon juice |
Sugar | Sweet & sour 12-

Add: Strawberry or raspberry 1-

Shell Beach Breeze

Coconut rum | Blue curacao | Peach schnapps |
Sweet & sour 12-

Carribbean Mai Tai

Coconut rum | Orange juice | Pineapple juice |
Dark rum | Grenadine 12-

Ketel One Peach Blossom

Peach & orange blossom botanical vodka |
Chambord | Wild elderflower liqueur |
Fresh lemon juice | Citrus bitters | Sugar rim 12-

Cowgirl Lemonade

Svedka raspberry vodka | Malibu rum | Disaronno |
Lemonade | Lemon twist garnish 12-

Strawberry Lemon-Tini

Svedka strawberry vodka | Limoncello |
Sweet & sour | Strawberry puree splash 12-

Southern Belle

Svedka peach vodka | Amaretto | Sweet & sour |
Cranberry juice 12-

Black Cherry Manhattan

Redemption High Rye bourbon |
Black cherry liquor | Two dashes of bitters
& sweet vermouth | Black cherry garnish 12-

Rye Old Fashion

Redemption Rye whiskey | Muddled cherries
& oranges | Sugar | Bitters | Soda water finish 12-

FMC Margarita

Tequila | Triple sec | Fresh lime juice |
Sugar | Sweet & sour 12-

Add: Strawberry or make it a cadillac 1-

TRY OUR F. MCLINTOCKS CRISPY TURKEY NUTS!

Served with cocktail sauce |

Single order 10- | Double order 15-

BEER

Draft

Firestone 805 7

SLO Cali-Squeeze 7

Figueroa Mountain Hoppy Poppy 7

Bottled

Bud Light 4

Budweiser 4

Coors Light 4

Michelob Ultra 4

Pacifico 5

Modelo 6

Ace Pineapple Hard Cider 7

Figueroa Mountain Lizard Mouth 8

Firestone Velvet Merlin* 7

*Canned

WINE

Champagne & Sparkling

Chandon, Brut, California 8

Chandon, Rose, California 8

Kenwood, Brut, California 15

California White Wines

Harmony, Riesling, Central Coast 8/27

California, White Zinfandel, Central Coast 8/27

Daou, Sauvignon Blanc, Paso Robles 8/27

J.Dusi, Pinot Grigio, Paso Robles 8/27

Opolo, Pinot Grigio, Paso Robles 9/31

Chamisal, Chardonnay, Edna Valley 10/35

J.Lohr, Chardonnay, Arroyo Seco River 9/31

Sextant, Chardonnay, Paso Robles 8

Opolo, Chardonnay, Paso Robles 35

California Red Wines

Chamisal, Pinot Noir, Edna Valley 11/39

Laetitia, Pinot Noir, Arroyo Grande 12/40

Opolo, Merlot, Paso Robles 31

Tobin James, "Ballistic", Paso Robles 31

Opolo, Mountain Zinfandel, Paso Robles 12/40

Troublemaker, Paso Robles 9/31

Justin "ISOSCELES", Paso Robles 81

Sextant, Cabernet Sauvignon, Paso Robles 8

Daou, Cabernet Sauvignon, Paso Robles 41

J.Lohr, Cabernet Sauvignon, Paso Robles 9/31

Justin, Cabernet Sauvignon, Paso Robles 41

Opolo, Cabernet Sauvignon, Paso Robles 12/40

Qupe, Syrah, Central Coast 35

ALL ENTRÉES INCLUDE

Onion rings & salsa, one basic side,
and choice of ice cream or liqueur for dessert

BUTCHER CUTS

Rib Eye

14 ounces 37-

New York

12 ounces 37-

Filet Mignon

6 ounces | Bacon wrapped 33-

9 ounces | Bacon wrapped 38-

Top Sirloin

8 ounces 28-

SPECIALTY CUTS

Bone-In Rib Eye

18 ounces | Prime rib chop 44-

Baseball Top Sirloin

16 ounces 39- | Limited availability

HOUSE SMOKED RIBS

Pork Spare Ribs

Half rack 26- | Full rack 31-

Pork Baby Back Ribs

Half rack 26- | Full rack 31-

HEN-CHOPS

Oak Pit Chicken Breast

8 ounces 27-

Pork Chops

Two 7 ounce chops 35-

SEAFOOD & COMBOS

Salmon

Grilled | Herb butter 31-

Seabass

Pan seared | Buerre blanc sauce 35-

Shrimp Scampi

Sautéed | Garlic & white wine sauce 33-

Calamari Steaks

Panko crusted | Grilled | Lemon caper sauce 31-

Surf & Turf

6 ounce Canadian lobster tail |

Two 3 ounce bacon wrapped filet medallions 40-

Trail Ride Combo

8 ounce top sirloin | Shrimp scampi |

Three spare ribs 40-

Blackened Salmon Pasta (Excludes side)

Fettuccine | Pesto alfredo sauce 29-

BURGERS & SANDWICHES

F.McLintocks Burger

Half pound aged sirloin | American cheese |

Lettuce | Tomato | Pickles 17-

Tri-Tip Sandwich

BBQ sauce | Sautéed onions 17-

Rib Eye Sandwich

6 ounces | Garlic bread | Sautéed onions |

Au jus | Creamy horseradish 19-

STARTERS

Artichoke

Half 9- | Full 13-

Salads

Small 6- | Dinner 10-

Mixed green | Caesar | Spinach | Wedge

Salad Additions

Chicken 8- | Shrimp 12-

Salmon 15- | Tri-tip 12-

BASIC SIDES

Rice pilaf

Broccolini

Sautéed spinach

Fire-roasted vegetable kabob

Garlic mashed potatoes

French fries

Sautéed mushrooms

Sautéed onions

Add an additional side to your entree 4-

Ask about our Farmers's Market Plate 20-



MAKE MINE THE TRADITIONAL

**With Family Style Trail Camp Beans,
Ranch Fried Potatoes, & Garlic Bread**

TEN DOLLARS PER TABLE

- Up to 4 guests -

TEN DOLLARS

- For every additional 4 guests -

**“Y’ALL DON’T BE SHY
ABOUT ASKIN’ FOR REFILLS”**

SPECIALTY SIDES

Scampi 12-

Asparagus 6-

Baked potato 5- | Add bacon & cheese 3-

Canadian lobster tail 25-

One calamari steak 10-

Three pork spare ribs 11-

STEAK COMPLEMENTS

Bleu Style 6-

Bleu cheese sauce | Port reduction sauce |

Garlic mashed potatoes

Pepper Style 5-

Pepper crusted | Cognac cream sauce |

Garlic mashed potatoes

Mattie Special 8-

Jumbo shrimp | Asparagus | Béarnaise

Cajun Style 5-

Cajun butter | Garlic mashed potatoes

Chimichurri Sauce 4-

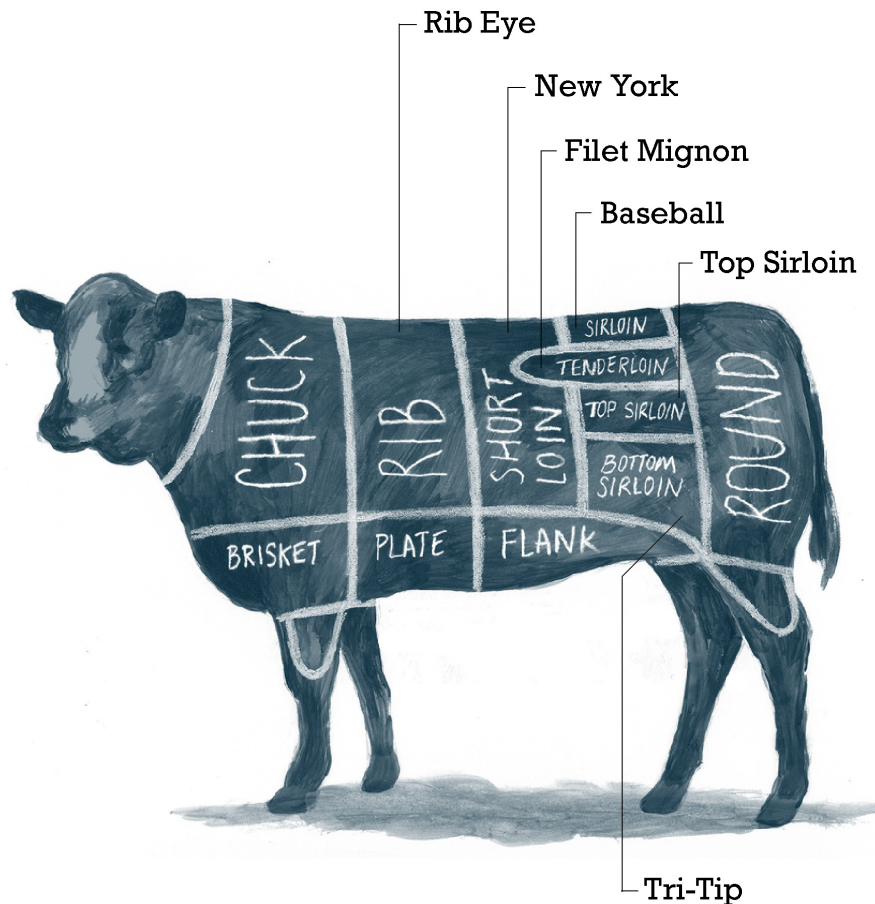
Lime | Cilantro | Jalepenos | Kale | Onions |

Chili flakes

Taste the Great American West!®

F.McLintocks

Serves American-fed, USDA-choice beef that is aged 30 days and hand cut by resident butchers. Our beef is cooked to your liking over our oak-pit barbecue using locally sourced oak to ensure the quality and flavor of each cut we offer.



We thank you now more than ever for your patronage during these challenging times. It is with your continued support that we will be able to keep the F.McLintocks legacy alive.

www.mclintocks.com

