



CEDAR ROOM

An automatic gratuity of 20% will be added to the following: tables of 6 or more, guests attending Queen Bingo events, or guests ordering before attending a film or event in the cinema.

HANDMADE COCKTAILS

FRESH JUICED MARGARITAS \$15

Monte Alban Blanco Tequila, Fresh Squeezed Lime Juice, Cointreau, Agave

TRADITIONAL - (Ask for salted or unsalted rim)

BLOOD ORANGE MARGARITA - Blood Orange Purée

PRICKLY PEAR MARGARITA - Prickly Pear Purée

MARGARITA PICANTE - Spicy Habanero-Infused Tequila, Salted Rim

JACK THE RIPPER \$16

Ballantine's Scotch, Carpano Sweet Vermouth, Amaro Nonino, House-Made Lavender-Infused Simple Syrup, Angostura & Peychaud's Bitters

ROYAL GARDEN \$16

Empress Gin, Luxardo Maraschino Liqueur, Fresh Squeezed Lime Juice, House-Made Lavender-Infused Simple Syrup, Fresh Sage Leaves

VAMPIRE COSMO \$14

Pinnacle Vodka, Fresh Squeezed Lime Juice, Blood Orange Purée, Grandezza Orange Liqueur, Simple Syrup

TITANIUM SALUTE \$16

Tito's Vodka, Fresh Squeezed Lime Juice, Spicy Habanero-Infused Simple Syrup, St. Germain Elderflower, Fresh Mint Leaves

WHEN HARRY MET SALLY \$16

Hendrick's Gin, Fresh Squeezed Lime Juice, Fresh Cucumber Juice, Mint-Infused Simple Syrup

ABSOLUT MULE \$16

Fresh Squeezed Lime Juice, Cock N Bull Ginger Beer, Angostura Bitters
Choice of Vodka:

WATERMELON - PEACH - CITRON - TRADITIONAL

PIGEON HEAD \$16

Evan Williams Bourbon, Montenegro Amaro, Laphoag Scotch, Fresh Squeezed Lemon Juice, Orgeat

RESPECTED IN JALISCO \$16

Tequila Reposado, Vida Mezcal, Aperol, Strega, Lime Juice, Lavender Syrup, Angostura Bitters

THAI TEA LONG ISLAND \$15

Tito's Vodka, Seagram's Gin, Cruzan Rum, Rémy 1738 Cognac, Fresh Squeezed Lemon Juice, Thai Tea-Infused Simple Syrup

GOLD RUSH \$14

Evan Williams Bourbon, Fresh Lemon Juice, Honey, Angostura Bitters

CEDARWOOD OLD FASHIONED \$16

George Dickel Rye, Cedarwood-Infused Simple Syrup, Luxardo Cherry Syrup, Smoked Tincture, Orange Peel Expression

AMETHYST SUNSET \$16

Monte Alban Blanco Tequila, Empress Gin, Aperol, Pineapple Juice, Fresh Squeezed Lime Juice, Elderflower Syrup

SATURN \$15

Seagram's Gin, Falernum, Orgeat, Fresh Squeezed Lemon Juice, Passion Fruit

DRAFT COCKTAILS

MOSCOW MULE \$15

Pinnacle Vodka, Fresh Squeezed Lime Juice, Top Hat Ginger Beer, Angostura Bitters

BASIL FRENCH 75 \$16

Seagrams Gin, Fresh Squeezed Lemon Juice, House Made Basil Infused Simple Syrup and Opera Prima Brut

PINA COLADA \$15

Stiggin's Pineapple Rum, Cruzan White Rum, Plantation Dark Rum & Bermuda Dark Rum, Coconut Cream, Lime, and Pineapple Juice

WHITE PEACH TEQUILA TWISTER \$16

Monte Alban Blanco & Reposado Tequila, Pinnacle Vodka, King Estate Pinot Gris, Fresh Squeezed Lemon and Lime Juice, Agave, White Peach Purée
(This alcoholic beverage is potent; please drink responsibly)

NITRO ZOMBIE \$16

Jamaican & Haitian Rums, Falernum, Lime Juice, Grapefruit Juice, Grenadine, Dashed With Absinthe & Boosted With Overproof Rum!
(This Alcoholic Beverage is Potent; Please Drink Responsibly)

DRAFT BEER 16oz - \$8

WESTFALIA · **RED ALE** · 5.6%

FORT POINT BREWING CO. · SAN FRANCISCO

NOMAWEISS · **HEFEWEIZEN** · 5.9%

SONOMA SPRINGS BREWING CO. · SONOMA

PENSKE FILE · **PALE ALE** · 5.7%

FACTION BREWING · ALAMEDA

DOUBLE TAP · **DOUBLE IPA** · 8.5%

BERRYESSA BREWING · WINTERS, CA

OLD RASPUTIN · **RUSSIAN IMPERIAL STOUT** · 9.0%

NORTH COAST BREWING CO. · FORT BRAGG

GLORIOUS GUAVA · **KETTLE SOUR** · 6.0%

MORGAN TERRITORY BREWING · TRACY

MOTORBOATIN' · **IPA** · 7.0%

MORGAN TERRITORY BREWING · TRACY

PACIFIC PINEAPPLE · **PINEAPPLE CIDER** · 5.0%

TWO TOWNS CIDERHOUSE · OREGON

PURE IMAGINATION · **HAZY IPA** · 6.7%

ORIGINAL PATTERN BREWING CO. · OAKLAND

LA FUERZA · **AZTEC AMBER LAGER** · 5.0%

BERRYESSA BREWING · WINTERS, CA

SHIMMER · **PILSNER** · 5.3%

DISCRETION BREWING · SOQUEL

PEANUT BUTTER MILK STOUT · **STOUT** · 5.3%

BELCHING BEAVER BREWERY · SAN DIEGO

ROTATING DRAFT

VICTORY LAP · **BRUT IPA** · 7.5%

S27 ALES · SAN JOSE

GRAPEFRUIT HIBISCUS · **HARD KOMBUCHA** · 7.0%

BOOCHCRAFT · CHULA VISTA

CABANA REPUBLIC · **KETTLE SOUR** · 6.0%

FIELDWORK BREWING CO. · BERKELEY

BEERSQUATCH · **HAZY DOUBLE IPA** · 8.5%

LAUGHING MONK BREWING · SAN FRANCISCO

GUAVA ILLA · **MILKSHAKE IPA** · 6.5%

FULL CIRCLE BREWING CO. · FRESNO

REALITY CZECH · **CZECH STYLE PILSNER** · 4.8%

MOONLIGHT BREWING CO. · SANTA ROSA

WINES

RED

KNOTTY VINES RED BLEND · CALIFORNIA

GL | BTL

13 | 48

DASHWOOD PINOT NOIR · NEW ZEALAND

14 | 52

RICKSHAW CABERNET SAUVIGNON · CALIFORNIA

12 | 44

HAHN PINOT NOIR · CALIFORNIA

14 | 52

THE FABLEIST CAB. SAUV. · PASO ROBLES

16 | 60

WHITE

ROBERT MONDAVI PINOT GRIGIO · CALIFORNIA

12 | 44

JOSH CELLARS CHARDONNAY · CALIFORNIA

13 | 48

FERRARI-CARANO FUMÉ BLANC · SONOMA COUNTY

14 | 52

CHARLES KRUG SAUV. BLANC · ST. HELENA, NAPA VALLEY

16 | 60

WENTE VINEYARDS CHARDONNAY · CALIFORNIA

14 | 52

SPARKLING & ROSÉ

MIONETTO PROSECCO BRUT (SPARKLING) · ITALY

14 | 52

14 HANDS ROSÉ (STILL) · WASHINGTON

11 | 40

CANNED BEER & SELTZER

RED SAINT BOTANICAL SPIRIT · 5.0% \$13

Made with Rooibos Tea, Botanical Extracts, & Real Fruit

ORIGINAL VANILLA · **PEACH GINGER** · **STRAWBERRY BASIL**

THE FINNISH LONG DRINK \$12

Gin seltzer with natural fruit flavors

CRANBERRY · **TRADITIONAL CITRUS** with grapefruit & juniper

WHITE CLAW · **HARD SELTZER** · 5.0% \$7

WATERMELON · **LIME** · **BLACK CHERRY** · **MANGO**

AMARILLA GORILLA · **WEST COAST IPA** · 7.4% \$8

KOMPOT KOOLER · **KÖLSCH** · 4.7% \$8

PABST BLUE RIBBON · 4.8% \$5

GUMMY WORMS · **CHEWY PALE ALE** · 5.8% \$8

MONTUCKY · **PALE LAGER** · 4.0% \$8

COORS LIGHT · 4.2% \$5

MILLER HIGH LIFE · 4.6% \$5

MODELO ESPECIAL · 4.5% \$6 <GF>

<GF> Gluten Free. Made without gluten. Please notify your server of an allergy.

- Please have an ID ready for any purchases of alcoholic drinks.
- Drink responsibly, limit one drink purchase per person at a time.
- We reserve the right to refuse the sale of alcohol to any guests.



CEDAR ROOM

An automatic gratuity of 20% will be added to the following: tables of 6 or more, guests attending Queen Bingo events, or guests ordering before attending a film or event in the cinema.

SHAREABLES

CRISPY CHICKEN WINGS \$14 <GS>

Choice of BBQ, Buffalo or Teriyaki Served with Ranch

LOADED MINI POTATO SKINS \$12 <GS>

Stuffed with Beef Chili and Cheese, Topped with Sour Cream and Green Onions

CRISPY BRUSSELS SPROUTS \$12 <GS>

Tossed in a Green Chili and Lemon Dressing and Parmesan

CEDAR ROOM CHILI QUESO DIP \$13 <GS>

Served with Chips and Fire Roasted Salsa

ROASTED MARROW BONES \$19

With a Molasses Glaze Served with a Celery Salad, Sea Salt, and Crostini's

CARBONARA BREAD \$14

Baked Parmesan and Egg Battered Toast Topped with Bacon Jam and Cheese, Served with Marinara Dipping Sauce

CHIPOTLE LIME RANCH SEASONED POPCORN \$7.5

POPCORN SHRIMP \$18

Crispy Breaded Bite-Sized Shrimp Served with Rémoulade and Cocktail Sauce

GIANT PRETZEL \$11

With Mustard and Pub Cheese

HOUSE FRIES \$10

With Ketchup and House-Made Smoky Mayo
Add Parmesan and Garlic +\$2

ENTREES

TERIYAKI CHICKEN BOWL \$19 <GS>

Grilled Marinated Chicken Thighs on Jasmine Rice and Broccoli, with a Gluten and Dairy-Free Sauce

CEDAR SALAD \$15

Gem Lettuce, Herbed Croutons, Grape Tomatoes, and Parmesan Cheese. Tossed with Traditional Caesar Dressing

ADD AVOCADO +\$2

ADD GRILLED CHICKEN +\$6

*CLASSIC FLAME-GRILLED BURGER \$18

All Beef Patty, Cheddar Cheese, Onion, Tomato, Pickles, Lettuce, 1000 Island, Cooked Medium-Well, Served with Fries*

Make it a Vegan Beyond Burger for +\$2

*TRI-TIP FRENCH DIP \$20

French Dip Sandwich with Thin Sliced Roast Beef and Swiss Cheese on a Toasted Hoagie Roll, Served with Au Jus and Fries*

ROASTED BUTTERNUT SQUASH BISQUE \$10 <GS>

with Crema and Toasted Pumpkin Seeds

CLASSIC MAC N' CHEESE \$12

A Creamy Cheese Blend with Al Dente Pasta Topped with Bacon Breadcrumbs

Add Diced Buffalo Chicken +\$6

FISH TACOS \$16

Crispy Cod Fillets in Warm Flour Tortillas, Topped with Sour Cream, Guacamole, Shredded Cabbage and Pico De Gallo

PEPPERONI PIZZA \$15

House-Made, Thick Crust Roman Style Pizza Dough, Pizza Sauce, Mozzarella, and Pepperoni (Cheese Pizza Optional, Ask Your Server)

GRILLED CHICKEN BREAST SANDWICH \$18

with Swiss, Bacon and Avocado, Tomato Lettuce and Honey Mustard on a Whole Wheat Roll

**coleslaw can be substituted for fries upon request.*

DESSERTS

FRESH BAKED GIANT COOKIE \$13

Goey Chocolate Chip Cookie
Served With A Cup Of Vanilla Ice Cream

BLUEBERRY VANILLA BREAD PUDDING \$11

Topped with Vanilla Ice Cream, Strawberry, Caramel Sauce, and Mint

<GS> Gluten sensitive. Made without gluten. Please notify your server of an allergy.  = Vegan

***These menu items are raw, not fully cooked, contain raw ingredients, or are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

Please notify your server of any allergies before ordering.