

## LUNCH MENU

### SOUP, SALADS & APPETIZER

#### DON'S SALAD - \$10

Baby red romaine, carrots cucumbers, olives, red onion, pepperoncini, croutons and house red wine dressing

#### CAESAR SALAD - \$10

Romaine lettuce, croutons and Romano cheese

#### COBB SALAD - \$12

Romaine lettuce topped with the classics and served with ranch dressing

#### ITALIAN WEDDING SOUP — MAMA'S FAVORITE - \$9

The Italian answer to the classic American Chicken Noodle Soup

#### FRENCH FRIES - \$4

An all-time classic — Perfect as a side dish or compliment to your meal. Fresh, crispy and golden brown, ready for your favorite sauce

#### ONION RINGS - \$8

Tender onion rings fried 'til they're sweet and crunchy

#### BUFFALO CHICKEN WINGS (6) - \$12

Crispy wings, served with buffalo & bleu cheese sauce

#### CHICKEN FINGERS - \$12

Served with buffalo sauce, bleu cheese, ranch and honey-mustard dressing

#### GARLIC CHEESE BREAD - \$7

House made artisan bread baked with roasted garlic butter, parmesan & mozzarella cheese

#### MOZZARELLA STICKS (5PC) - \$8

Mozzarella sticks fried golden brown and served with marinara sauce

### PIZZA

*12" Small | 16" Large (Feeds 2 – 3 people)*

#### MARGHERITA - \$12 / \$20

Hand-tossed NY-style with San Marzano tomato sauce, mozzarella cheese and fresh basil

#### VEGGIE BIANCA - \$13 / \$21

Roasted garlic ricotta, grilled zucchini and sundried tomatoes

#### PEPPERONI - \$14 / \$24

Tomato sauce, cup & char pepperoni and mozzarella cheese

#### SAUSAGE - \$14 / \$24

Sweet or spicy traditional Italian fennel sausage

#### SAUSAGE AND PEPPERONI - \$14 / \$24

Classic meat pizza combo

#### CHICKEN BACON ALFREDO - \$14 / \$24

Garlic-parmesan cream sauce, applewood-smoked bacon, chicken breast, parmesan & mozzarella cheese

### THE BURGERS

#### CLASSIC AHERN BURGER\* - \$16

8oz brisket-beef blend patty topped with lettuce, tomato, red onion, applewood-smoked bacon, cheddar cheese, pickles and mayo

#### CLASSIC PATTY MELT\* - \$16

8oz brisket blend beef patty burger with caramelized onion and Swiss cheese served on a grilled artisan rye bread

#### SOUTHWEST - \$17

8oz brisket blend beef patty, lettuce, tomato, roasted jalapeño peppers, jalapeño bacon and pepper jack cheese

#### MUSHROOM & SWISS - \$17

8oz brisket blend beef patty, lettuce, tomato, red onion, cremini mushrooms and Swiss cheese

#### THE PIG - \$17

8oz brisket blend beef patty, pork belly bacon, applewood smoked bacon, caramelized onions, fire roasted peppers and pepper jack cheese

### THE CLUBS

#### ROAST BEEF - \$14

Slow cooked roast beef, cheddar cheese, applewood smoked bacon, served on sourdough toast

#### ROASTED TURKEY - \$14

Whole-grain wheat bread, turkey, bacon, lettuce, tomato and mayo

#### THE BLT - \$14

Choice of spicy or applewood bacon, butter lettuce, tomato, and mayo

### LUNCH ITALIAN STYLE

*Additions: Meatball +\$6 | Chicken +\$8 | 4pc Shrimp +\$12 | Salmon +\$14*

#### SPAGHETTI MARINARA - \$12

Spaghetti tossed in homemade marinara sauce

#### RUSTIC FUSILLI ALFREDO - \$14

cream sauce with garlic, parmesan & Romano cheese

#### CHICKEN MILANESE WITH ARUGULA SALAD - \$15

Breaded chicken breast fried and served with an arugula salad, roasted red peppers, shaved parmesan and lemon vinaigrette

#### CHICKEN PARMESAN WITH SPAGHETTI - \$16

Breaded chicken breast covered in marinara and mozzarella cheese

#### RIGATONI BOLOGNESE - \$18

Wild boar ragu with green peas, served with pasta

#### SPAGHETTI AND MEATBALL - \$16

Spaghetti tossed in homemade marinara sauce with meatballs

### OTTIMO FAVORITES

*All sandwiches served with Yukon Gold potato chips or French fries*

#### GRANDE MEATBALL SANDWICH - \$14

Crusty Italian bread stuffed with meatballs, mozzarella cheese, and Sunday Sauce

#### GRILLED CHICKEN PAILLARD - \$15

Chicken breast, mushrooms & broccolini in garlic-butter sauce, with potatoes

#### CHICKEN PARMESAN SANDWICH - \$15

Breaded chicken breast covered in mozzarella cheese and marinara, served on an Italian roll

#### POPCORN SHRIMP BASKET - \$15

Breaded shrimp fried golden brown and served with French fries & coleslaw

#### REUBEN SANDWICH - \$15

NY-style pastrami, sauerkraut, Swiss cheese and thousand island dressing, served on a artisan rye bread

#### PHILLY CHEESESTEAK\* - \$16

Sautéed peppers & onions and mozzarella cheese

#### FISH & CHIPS - \$16

10oz beer battered cod filet, served with fries, coleslaw, tartar sauce and lemon

#### LOADED SHORT RIB QUESADILLA - \$16

Tender beef, roasted corn with black beans, guajillo chili sauce in a spinach tortilla, topped with cherry tomato, cilantro, scallions and crema

#### BBQ BRISKET SANDWICH - \$16

Tender slow cooked brisket smothered in BBQ sauce on a house baked challah, coleslaw and waffle fries

#### HERB ROASTED SALMON - \$24

Served with roasted vegetables, cherry tomatoes and ancient grain rice

### BREAKFAST ALL DAY

#### TWO RIVERS CHOPHOUSE STEAK & EGGS\* - \$22

8oz. NY Strip steak served with two (2) eggs any style, served with breakfast potatoes and toast

#### AHERN AMERICAN\* - \$18

Two (2) eggs any style, bacon and sausage, breakfast potatoes and toast, served with choice of juice or freshly brewed coffee

#### SOURDOUGH WAFFLES - \$12

Topped with fresh berries and whipped cream, served with maple syrup and butter

20% gratuity will be added for parties of 6 or more. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## COFFEE

**ESPRESSO** - \$3.50  
Double shot of espresso

**AMERICANO** - \$3.50  
Espresso poured over a body of water imitating an American drip coffee

**COLOMBIAN COFFEE** - \$4  
Every journey begins with a freshly brewed cup of coffee - Free refills

## SPECIALTY COCKTAILS

**BOTTOM'S UP** - \$15  
Orange Vodka, lime & orange juice, topped with Prosecco and ginger beer and orange garnish

**BLUEBERRY MULE** - \$15  
Tito's, lime juice, mint, blueberries, topped with ginger beer and mint & blueberry garnish

**AHERN'S CUP** - \$15  
Alien Tequila, lime chunks, simple syrup, cucumber slices, topped with a pinch of salt & black pepper

**CABALLO BLANCO** - \$15  
Alien Tequila, Mezcal, pineapple juice, ginger syrup, lime juice, dash of bitters and garnished with an orange slice & candied ginger

**L'APERITIVO NONINO SPRITZ** - \$15  
Nonino, lemon juice, dry sparkling wine, soda water and lemon wheel garnish

**BLOODY MARY** - \$15  
Absolut Pepper, lime juice, olive juice and Bloody Mary mix. Garnished with Tajín on the rim, olives and lime

**ESPRESSO MARTINI** - \$15  
Tito's, Kahlua, a shot of espresso, simple syrup, and espresso beans

## BUBBLIES

*Add 2-hour Bottomless Mimosas - \$24*

**CLASSIC MIMOSA** - \$10  
Prosecco & orange juice, garnished with orange slices

**WHITE PEACH BELLINI** - \$10  
White peach purée & prosecco, garnished with peach slices

**POMEGRANATE MIMOSA** - \$10  
Prosecco & pomegranate juice, garnished with orange slices and pomegranate seeds



## LUNCH DRINK MENU

Chef De Cuisine Bruno Morabito

## WINES BY THE GLASS

### Sparkling

De Paolo Prosecco, Veneto - \$12<sup>HH</sup>  
Cantico Moscato, Piemonte - \$12<sup>HH</sup>

### Rose

Gerard Bertrand Cote des Roses, 2021 - \$12<sup>HH</sup>

### White

Villa San Zeno Pinot Grigio, Veneto, 2018 - \$12<sup>HH</sup>  
Martin Ray Chardonnay, Sonoma County, 2018 - \$15  
Zorzettig Sauvignon Blanc, Friuli, 2020 - \$15

### Red

Ghibello Chianti Riserva, Tuscany, 2016 - \$12<sup>HH</sup>  
Cambria, Julia's Vineyard, Pinot Noir, Santa Maria Valley, 2021 - \$15  
Via Castello Super Tuscan, Montecucco, 2016 - \$15  
Samuel Lindsay 'The Gandy Dancer



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## CRAFT BEER & CIDER

**ATOMIC TORPEDO IMPERIAL IPA** - \$11  
8.2% ABV - 19.2 oz - Sierra Nevada Brewing

**90-MINUTE IPA** - \$12  
9% ABV - 19.2 oz - Dogfish head Craft Brewery

**ARROGANT BASTARD ALE** - \$11  
7.2% ABV - 19.2 oz - Stone Brewing

**BLACK BUTTE PORTER** - \$7<sup>HH</sup>  
5.5% ABV - 12 oz - Deschutes Brewery

**DRAGON'S MILK BOURBON BARREL-AGED STOUT** - \$16  
11% ABV - 22 oz - New Holland

**BLANCHE DE CHAMBLY BELGIAN WITBIER** - \$8<sup>HH</sup>  
5% ABV - 16 oz - Unibroue

**LA CHOUFFE BLOND BELGIAN WITBIER** - \$9<sup>HH</sup>  
8% ABV - 11.2 oz - Brasserie d'Achouffe

**LA FIN DU MONDE BELGIAN TRIPEL** - \$8<sup>HH</sup>  
9% ABV - 12 oz - Unibroue

**CE N'EST PAS LA FIN DU MONDE BELGIAN IPA** - \$8<sup>HH</sup>  
9.5% ABV - 12 oz - Unibroue

**TRIPLE DOG DARE BELGIAN TRIPEL** - \$12  
9% ABV - 16 oz - Big Dog's Brewing

**GUAVA CRAFT CIDER** - \$8<sup>HH</sup>  
5% ABV - 12 oz - ACE Cider

**HIGH! IMPERIAL APPLE** - \$9<sup>HH</sup>  
8% ABV - 12 oz - ACE Cider

**BEL AIR SOUR** - \$9<sup>HH</sup>  
5.8% ABV - 12 oz - Brooklyn Brewery

**SOUR MONKEY TRIPEL BRETTANOMYCES** - \$9<sup>HH</sup>  
9.5% ABV - 12 oz - Victory Brewingrup

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HH - Select Happy Hour Specials (2PM - 6PM)

\$6 Craft Beer & Cider | \$8 Wines By The Glass | \$10 Specialty Cocktails