

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 - \$14 / \$22

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

VEGGIE BIANCA - \$14 / \$22

Roasted garlic ricotta, grilled zucchini and sundried tomatoes

PEPPERONI - \$16 / \$24

Tomato sauce, cup & char pepperoni and mozzarella cheese

SAUSAGE - \$16 / \$26

Sweet or spicy traditional Italian fennel sausage

SAUSAGE AND PEPPERONI - \$16 / \$26

Classic meat pizza combo

CHICKEN BACON ALFREDO - \$18 / \$28

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^{HH}
Cantico Moscato, Piemonte - \$12^{HH}

Rose

Gerard Bertrand Cote des Roses, 2021 - \$12^{HH}

White

Villa San Zeno Pinot Grigio, Veneto, 2018 - \$12^{HH}
Martin Ray Chardonnay, Sonoma County, 2018 - \$15
Zorzettig Sauvignon Blanc, Friuli, 2020 - \$15

Red

Ghibello Chianti Riserva, Tuscany, 2016 - \$12^{HH}
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^{HH}
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^{HH}
5% ABV - 16 oz - Unibroue

LA CHOUFFE BLOND BELGIAN WITBIER - \$9^{HH}
8% ABV - 11.2 oz - Brasserie d'Achouffe

LA FIN DU MONDE BELGIAN TRIPEL - \$8^{HH}
9% ABV - 12 oz - Unibroue

CE N'EST PAS LA FIN DU MONDE BELGIAN IPA - \$8^{HH}
9.5% ABV - 12 oz - Unibroue

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

GUAVA CRAFT CIDER - \$8^{HH}
5% ABV - 12 oz - ACE Cider

HIGH! IMPERIAL APPLE - \$9^{HH}
8% ABV - 12 oz - ACE Cider

BEL AIR SOUR - \$9^{HH}
5.8% ABV - 12 oz - Brooklyn Brewery

SOUR MONKEY TRIPEL BRETTANOMYCES - \$9^{HH}
9.5% ABV - 12 oz - Victory Brewingrup

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
HH - Select Happy Hour Specials (2PM - 6PM)
\$6 Craft Beer & Cider | \$8 Wines By The Glass | \$10 Specialty Cocktails