

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" Personal Size

MARGHERITA - \$15

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

VEGGIE BIANCA - \$16

Roasted garlic ricotta, grilled zucchini and sundried tomatoes

PEPPERONI - \$17

Tomato sauce, cup & char pepperoni and mozzarella cheese

SAUSAGE - \$17

Sweet or spicy traditional Italian fennel sausage

SAUSAGE AND PEPPERONI - \$17

Classic meat pizza combo

CHICKEN BACON ALFREDO - \$18

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

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.

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

COFFEE

ESPRESSO

Single - \$3 | Double - \$6

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

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

DRAFT BEER

16oz - \$12 | 22oz - \$16

REBEL SPIRIT GOLDEN ALE

5.0% ABV - Crafthaus Brewery

EVOCATION SAISON

6.4% ABV - Crafthaus Brewery

SEASONAL IPA

Ask your server for our current selection

BLOOD ORANGE CITRUS WHEAT ALE

5% ABV - Cali Squeeze



LUNCH DRINK MENU

Chef De Cuisine Bruno Morabito



ahernhotel.com

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CRAFT BEER & CIDER

CZECH PLZ PILSNER - \$8

5.0% ABV - 12 oz - Crafthaus Brewery

ATOMIC TORPEDO IMPERIAL IPA - \$12

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 - \$12

7.2% ABV - 19.2 oz - Stone Brewing

DRAGON'S MILK BOURBON BARREL-AGED STOUT - \$16

11% ABV - 22 oz - New Holland

LA FIN DU MONDE BELGIAN TRIPEL - \$9

9% ABV - 12 oz - Unibroue

BEL AIR SOUR - \$9

5.8% ABV - 12 oz - Brooklyn Brewery

SOUR MONKEY TRIPEL BRETTANOMYCES - \$9

9.5% ABV - 12 oz - Victory Brewing

GOLDEN MONKEY BELGIAN TRIPEL - \$9

9.5% ABV - 12 oz - Victory Brewing

OBSIDIAN STOUT - \$8

6.4% ABV - 12 oz - Deschutes Brewery

SYMPHONIC CHRONIC DOUBLE HAZE - \$10

9% ABV - 19.2 oz - Deschutes Brewery

SUPER FRUIT CIDER - \$9

5.5% ABV - 16oz - Coronado Brewing Co.

HARD APPLE CIDER - \$9

6% ABV - 16 oz - Coronado Brewing Co.