

O'Neill's Breakfast

Served Daily From 6:30am to 11:00am

House Made Oatmeal	6
Served Seasonal Fresh Fruit, Brown Sugar, Steamed Milk	
Country Honey Grits	6
Apple Wood Smoked Bacon, Caramelized Apples, Raisin Toast	
Hole In One Omelet	8
Made With Your Choice Of Ingredients and Served With Trabuco Ranch Potatoes.	
Myer's Trabuco French Toast	7
Thick Egg Bread Grilled Until Golden Brown, then Ladled With Fresh Strawberries Mixed with A Pure Maple Syrup. Crowned With Whip Cream.	
Birdie Breakfast Sandwich	6
Fried Egg, Melted Cheese and Smoked Apple Wood Bacon On Bread Of Your Choice.	
Ranch Breakfast Burrito	7
Fluffy Scrambled Eggs, Fresh Peppers, Red Onions, Aged Cheddar and Jack Cheese, Sausage and Bacon, All Set Inside A Flour Tortilla. Garnished with Guacamole and Sour Cream. Served with Trabuco Ranch Potatoes.	
Pancake Breakfast	8
2 Buttermilk Pancakes On The Griddle. Served with Pure Maple Syrup and 2 Sausage Links.	
O'Neill's Breakfast	7
Two Bacon Slices, Two Sausage Links, Two Eggs Any Style, and Two Buttermilk Pancakes or Choice of Toast. Served with Trabuco Ranch Potatoes.	
Classic Eggs Benedict	9
Toasted English Muffin Halves, Topped with Canadian Bacon, a Poached Egg and a Dollop of Hollandaise Sauce. Served with Trabuco Ranch Potatoes.	

Sides

Apple Wood Smoked	3	Ham	3
Bacon		Sausage Links	3
Fresh Fruit	3	Pancakes (2)	3
Bagel and Cream	3	Biscuit Or Toast	2
Cheese		Two Eggs Any Style	4

Ranch Potatoes

O'Neill's BBQ

<p>Pulled Pork Sandwich 9 Our Slow Roasted Smoked Pork Pulled and Tossed In Our House BB Sauce. Served On A Sesame Seed Bun</p> <p>Portola BBQ Platter 14 Slow Smoked Slices Of Tri-Tip and Brisket Served with French Fries, Ranch Beans, Trabuco Slaw and A Corn Bread Muffin</p> <p>Ribs Platter 15 Half Rack of Slow Smoked Pork Ribs, Served with French Fries, Ranch Beans, Trabuco Slaw and A Corn Bread Muffin</p>	<p>House Smoked BBQ Sandwich 11 Your Choice of Smoked Tri-Tip or Beef Brisket Smothered in House Made Root Beer BBQ Sauce, Topped with Fried Sweet Onion Rings</p> <p>NEW Smoked Chicken Platter 13 Half Chicken Served with Roasted Potatoes, Ranch Beans and Slaw and A Corn Bread Muffin</p>
--	---

Sandwich Board

Served With Your Choice of French Fries, Potato Salad, Trabuco Slaw or Seasonal Fruit

NEW	Reuben On Rye Pastrami, Swiss, Sauerkraut, Russian Dressing	8
	Yard Bird Grilled Cajun Breast Of Chicken Topped with Jack Cheese, Mushrooms, Lettuce, Tomato, and Avocado. Served On A Sesame Seed Bun	8
	Smoked Chicken Panini Oven Roasted Tomatoes, Baby Greens, Garlic Pesto. Ask About Our Vegetarian Roasted Panini	9
	O'Neill's House Burger 1/2 Pound Kobe Ground Beef Topped with Apple Wood Smoked Bacon, Avocado and Melted Jack Cheese Add Pastrami: 2.00	10
	Club Sandwich Triple Decker of Sliced Turkey on Toasted Sourdough, Apple Wood Bacon, Lettuce and Tomato	9
	Fresh Hawaiian Albacore Tuna Melt Grilled Sourdough, White Cheddar, Ripe Tomato	9

Entrées

NEW	Kobe Steak Sirloin 22 Served with Risotto and Fresh Seasonal Vegetables	
NEW	Fresh Catch of the Day Mrkt. Price Chef's Pan Seared Daily Fish, Seasonal Vegetables and Garlic Mashed Potatoes	
	Half Rack of Colorado Lamb 24 Served with Red Wine Reduction Sauce, Creamy Yukon Gold Mashed Potatoes and Fresh Seasonal Vegetables	
NEW	Chimichurri Grilled Fajitas 14 Garlic & Lime Marinated Steak or Chicken with Sizzling Onions, Bell Peppers and Cilantro Add Shrimp/Lobster Combo 5.00	

12oz. Brown Sugar Cured Pork Chop

Chipotle BBQ Sauce, Served with Garlic Mashed Potatoes and Chef's Vegetables of the Day

O'Neill's Appetizers

☞	Sliders	10
	Six Mini "Pulled" Pork or Tri-Tip Sandwiches with House Fries. Try The Combo	
	Mahi Mahi Ceviche	10
	Fine Herbs, Key Lime, Cilantro and Tomato	
	Seared Pepper Ahi	11
	Asian Vegetable Slaw, Avocado, Pineapple Ponzu Sauce, Wasabi Cream	
	Beer Battered Fried Fish & Chips	10
	Premium White Fish, Tartar Sauce and Ranch Slaw	
	Fried Buttermilk Calamari	9
	Cabbage Slaw, Spicy Aioli	
NEW	BBQ Chicken Flatbread Pizza	9
	Barbecue Sauce, Smoked Gouda and Mozzarella Cheeses, Smoked BBQ Chicken, Sliced Red Onions and Cilantro	
	Smoked Chicken Quesadilla	8
	With Pepper Jack Cheese, Pasilla Chiles, Garnished with Avocado and Tomato Salad Add Pulled Pork 2.00	
NEW	Buffalo Chicken Wings	7
	Chicken Wings Buffalo Style, Smothered with Chipotle BBQ and Classic Ranch Dressing	
	Beer Batter Onion Rings	5
	Large and Delicious!	

Soups and Salads

	Cup	Bowl	
Soup of The Day	4	6	
Old Ranch Chili	4	6	
 House Salad			6
Tossed Mixed Baby Greens, Cucumber and Tomatoes, Served with Balsamic Vinaigrette			
Classic Caesar Salad			8
Hearts of Romaine Lettuce Tossed with Caesar Dressing, Grana Padano Cheese and Homemade Garlic Croutons			
Add Chicken 3.00		Add Flat Iron Steak 5.00	
Smoked Chicken Cobb Salad			9
Smoked Chicken Breast with Julienne Romaine, Avocado, Tomato, Applewood Smoked Bacon, Egg, Bleu Cheese and Hard Boiled Egg. Tossed with Buttermilk Dressing			
Napa Valley Wine Salad			9
Mixed Baby Greens, Herb Encrusted Chicken Breast, Won Tons, Candied Pecans, Citrus Segments Tossed With Raspberry Vinaigrette and Brie Cheese			
Caprese Salad			9
Roma Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic, Lemon Oil			