

Grille *at* Maderas

BREAKFAST TIME 7-11AM

LOCALLY ROASTED
CAFÉ MOTO COFFEE
Regular or decaffeinated \$4.50

LOCALLY ROASTED
CAFÉ MOTO ESPRESSO
Regular or decaffeinated \$5.50

LOCALLY ROASTED
CAFÉ MOTO CAPPUCINO
OR LATTE
Non-Fat or whole milk \$6.50

ACAI SMOOTHIE
Banana, berries, yogurt
and apple juice \$9.25

(GF) HOUSE-MADE
GRANOLA BOWL
Yogurt, cherries, almonds and
chia seeds with lemon grass and
ginger honey \$11.50

FRESH FRUIT PLATE
Seasonal melons and berries
with greek yogurt \$11.50

(GF) CHILAQUILES
Scrambled eggs, oaxaca cheese,
chorizo and tortilla chips,
with our spicy tomato sauce,
guacamole and sour cream \$16.00

FILET MIGNON
BREAKFAST BURRITO
Beef tenderloin, pasilla chiles,
scrambled eggs, jalapeños, melted
jack and cheddar cheese with
guacamole and sour cream
on a bed of salsa \$18.50

ORGANIC EGG BREAKFAST
Two eggs any style, served with
choice of applewood smoked bacon,
canadian bacon or sausage patty \$12.75

MUSHROOM &
ASPARAGUS OMELETTE
Tomatoes, peppers and provolone \$14.00

BACON &
CHEDDAR OMELETTE
Smoked cheddar, charred green
onions & peppers \$14.00

LUNCH AFTER 11

TORTILLA SOUP
Crispy tortilla strips, guacamole,
chicken and sour cream
Cup \$5.75
Bowl \$9.25

TACOS OF THE DAY (3)
Ask your server for today's selection \$16.00

OUR FAMOUS FISH TACOS (3)
Spicy tacos with sautéed ono,
flour tortillas, cabbage, salsa
and local avocado \$16.00

TENDERLOIN STEAK NACHOS
Beef tenderloin with pasilla chiles, red bell
pepper, jalapeños, black beans, tomatoes,
Oaxaca cheese, cilantro, guacamole
and sour cream \$17.25

APPETIZERS

(GF) GUACAMOLE,
CHIPS & SALSA
Fresh house-made tortilla chips,
local avocado and roasted salsa \$9.00

FRIED SALT &
PEPPER CALAMARI
Chorizo, cilantro and lemon curd \$16.00

TEMPURA BATTER
CHICKEN STRIPS
Asian BBQ sauce, cabbage slaw
and sesame dressing \$14.00

PATATAS BRAVAS
Flash fried yukon gold potatoes
and smokey harissa aioli \$9.25

(GF) ASIAN CHICKEN WINGS
Hoisin sauce, celery, blue cheese \$11.50

BRANDT BEEF SLIDERS (2)
Natural grass fed beef with tomato,
lettuce, pickles, onion, and house-made
dijon mustard \$11.50

SALADS

(GF) BEET SALAD
Organic beets, glazed walnuts,
frisee, arugula, feta, tarragon
citrus vinaigrette \$12.75

(GF) STRAWBERRY
GOAT CHEESE SALAD
Mixed greens, goat cheese,
toasted almonds, strawberries,
mango vinaigrette
Small \$10.50
Large \$16.00

(GF) GLUTEN FREE ITEMS

(GF) THAI CHICKEN SALAD
Grilled chicken breast, mixed greens,
shredded green papaya, carrots,
green and yellow squash, tomatoes,
roasted cashews, cilantro, and lime
coconut dressing \$18.50

(GF) SOUTHWEST SALAD
Romaine lettuce, corn, tortilla
chips, oaxaca cheese, tomatoes,
avocado, chipotle, ranch and
chimichurri beef \$18.50

TRADITIONAL COBB SALAD
Hearts of romaine, grilled chicken breast,
applewood smoked bacon, egg, tomato,
avocado, blue cheese. Choice of balsamic
vinaigrette or blue cheese dressing
Small \$11.50
Large \$17.25

SANDWICHES

All sandwiches come with choice of french
fries, coleslaw, fruit, or potato chips

BLACKENED AHI DAGWOOD
Grilled spicy ahi, marinated cucumbers,
spring lettuce, crispy onion strings
with ginger aioli on a ciabatta roll
or tortilla wrap \$22.00

NORTH COUNTY CLUB
Roasted turkey, lettuce, tomatoes,
and bacon on sourdough \$16.00

CHICKEN CIABATTA
Olive tapenade, roasted peppers,
arugula, feta and marinated grilled
chicken breast \$17.25

LOBSTER ROLL
Tarragon mayo on challah bun \$22.00

MADERAS
CHEESEBURGER
Lettuce, tomato, pickled onions,
cheddar cheese \$17.25

CLASSIC REUBEN
House-made corned beef and
sauerkraut with swiss cheese
and thousand island dressing
on rye bread \$17.25

PHILLY CHEESESTEAK
Prime roast beef, caramelized
onion jam, bell peppers,
portabella mushrooms
and provolone cheese \$17.25

QUINOA BURGER
FALAFEL STYLE
Pickled onions, cucumbers,
lettuce, tomato and zataar yogurt \$16.00

Parties of 8 or more 18% gratuity, one check for groups of 8 or more.

SPARKLING & WHITE WINES BY THE GLASS

KENWOOD "YULUPA" <i>Sonoma, N.V. Champagne</i>	\$9.00
SNOQUALMIE <i>Columbia Valley, Reisling</i>	\$9.00/\$30.00
MEZZACORONA <i>Dolomiti, Italy, Pinot Grigio</i>	\$9.00/\$27.00
CROSSINGS <i>New Zealand, Sauvignon Blanc</i>	\$10.00/\$31.00
CHATEAU ST. MICHELLE <i>Washington, Chardonmay</i>	\$10.00/\$29.00
LA CREMA CHARDONNAY <i>Sonoma, Chardonmay</i>	\$13.00/\$44.00

RED WINES BY THE GLASS

CHALONE VINEYARD <i>Central Coast, Pinot Noir</i>	\$10.00/\$34.00
CHERRY TART <i>California, Pinot Noir</i>	\$14.00/\$38.00
ST. FRANCIS <i>Sonoma, Merlot</i>	\$10.00/\$34.00
RED DIAMOND <i>California, Cabernet</i>	\$10.00/\$30.00
JOSEPH CARR <i>Napa, Cabernet</i>	\$14.00/\$44.00
LAYER CAKE <i>Italy, Zinfandel (primitivo)</i>	\$10.00/\$34.00
OLD COACH WINERY <i>Poway, Sandy's Syrah</i>	\$11.00/\$44.00



SIGNATURE DRINKS

RED TAILED HAWK <i>Watermelon Vodka/Lemonade</i>	\$11.00
MT. LAGUNA MULE <i>Grey Goose & Ginger Beer</i>	\$11.00
MADERAS BLOODY MARY <i>Sit back and relax with our famous homemade mix</i>	\$11.00

DESSERTS

KEY LIME PIE <i>Graham cracker crust, key lime and whipped cream</i>	\$8.00
CREME BRULEE <i>Ask for today's flavor</i>	\$8.00
CHOCOLATE LAVA CAKE <i>Warm with vanilla bean ice cream</i>	\$8.00
VANILLA BEAN CHEESE CAKE <i>New York style with fresh strawberries</i>	\$8.00
BREAD PUDDING OF THE DAY	\$8.00

BOTTLE BEER 12OZ.

ALESMITH NUT BROWN ALE	\$9.00
BECK'S NON ALCOHOLIC	\$7.00
BOHEMIA	\$7.00
COORS LIGHT	\$6.50
CORONA	\$7.00

GREEN FLASH WEST COAST IPA	\$9.00
OLD RASPUTIN RUSSIAN IMPERIAL STOUT	\$9.00

DRAFT BEERS

ALESMITH .394 Pale Ale	\$7.00
BALLAST POINT Sculpin IPA	\$9.50
KARL STRAUSS Kolsch	\$7.00
KARL STRAUSS Red Trolley Ale	\$7.00
CORONADO Orange Avenue Wit	\$7.50
STONE IPA	\$7.50
ROTATING TAP	MKT PRICE
STELLA ARTOIS Pilsner	\$7.50



ASK TO SEE OUR
CHEF'S WINE LIST



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one check for groups of 8 or more.

OUR STORY

Nestled in a secluded canyon, Maderas Golf Club opened its doors in late 1999. It was the intent of its designers to construct a premier course "where good players want to play." Since then, the club has been committed to providing superior conditions, excellent service and inspired amenities to its guests.

Looking west towards the coast, you can see that we've worked to preserve and protect the wildlife and native plantings such that the harmony between the surroundings and the course is evident. Of special interest to many are holes 6, 7 and 8; they run adjacent the Thompson Creek and Sycamore Creek riverbeds and are routinely the setting to watch deer, owls and wild turkeys. This habitat is also home to Willows, Sycamores, and California Oaks.

The natural setting serves to inspire golf publications and players alike to tip their hat in respect, making Maderas one of the top rated California golf courses. The culinary influences are no exception. A cornerstone of our mission is to use the freshest ingredients and products available. We Routinely forage from farms and farmers as far north as Temecula and to the east in Ramona, while sourcing our freshest seafood from the coast and from the Mexican Baja.

No matter what brings you here today, or where you are from, we are grateful you made the trip and we look forward to sending you off inspired by all of the things that make San Diego and SoCal such a remarkable destination.