

Join us for  
**TACO TUESDAYS**

**TACO PLATE (3) 14**  
choice of fried chicken & gravy, NY steak or cajun shrimp tacos



Join us for  
**FRESH FISH FRIDAYS**

**CATCH OF THE WEEK** market price

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## APPETIZERS

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**CHEESY GARLIC BREAD 7**  
house-made dough topped with garlic butter & fresh mozzarella served with marinara sauce

**FLAT BREAD & HUMMUS 7**  
traditional hummus served with our home-made flat bread

**BRUSCHETTA 12**  
traditional house-made bruschetta on top of a bed of arugula, fresh crustini's and garnished with basil and balsamic drizzle

**TURN WINGS\* 12**  
one pound of firecracker or BBQ wings served with Turn slaw

**DIABLO EGGS 7**  
creamy blend of egg yumminess topped with a sliver of jalapeño and bacon

**SWEET POTATO FRITES 6**  
with house-made maple bacon dipping sauce

**TRUFFLE FRIES 9**  
fresh shoestring fries tossed in truffle oil, topped with fresh parmesan and parsley

**TURNED UP TOTS 10**  
tator tots, cheese, bacon, sour cream and chives

**BEER BATTERED ONION RINGS 9**  
served with house-made spicy ranch sauce

**SHORT RIB SLIDERS\* 10**  
topped with Turn slaw

**FLASH FRIED CALAMARI\* 12**  
served with lemon garlic aioli and house-made cocktail sauce

**TURN CHARCUTERIE \*19**

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## SOUP & SALAD

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**FRENCH ONION SOUP 9**

**TOMATO & BASIL SOUP 7**  
topped with goat cheese crumbles

**HOUSE SALAD 9**  
mixed greens, red onions, cherry tomatoes

**CLASSIC CAESAR SALAD 12**  
romaine, shaved parmesan, fresh croutons and house-made Caesar dressing

**CA GRILLED CHICKEN COBB SALAD\* 15**  
chicken, egg, bacon, tomato, avocado, roasted corn and bleu cheese crumbles with house-made ranch

**KALE or SPINACH & SHRIMP SALAD\* 16**  
roasted corn, cherry tomatoes, sliced almonds with sherry vinaigrette

**BURRATA SALAD 14**  
arugula and zucchini with a balsamic reduction

**\*\*ADD CHICKEN 4, STEAK 6, SHRIMP 7, SALMON 8**

House Dressings: Ranch, Bleu Cheese, Sherry Vinaigrette, Caesar, Spicy Ranch

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## PIZZA SMALL 10 LARGE 15

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**CLASSIC MEAT PIZZA\***  
pepperoni, Italian sausage, ham, classic red sauce and fresh mozzarella

**PROSCIUTTO & ARUGULA**  
classic red sauce, fresh mozzarella, cherry tomato and olive oil

**MARGHERITA**  
fresh tomato, basil, mozzarella, and classic red sauce with a balsamic drizzle

**MUSHROOM, RICOTTA & SPINACH**  
classic red sauce, fresh mozzarella

**BBQ CHICKEN\***  
red onions, cilantro, chicken and BBQ sauce, with smoked gouda

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## SANDWICHES & BURGERS

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All sandwiches served with choice of fries, onion rings or house salad

**CLASSIC ANGUS BURGER\* 15**  
1/2 lb. local natural Angus beef, cheddar cheese, lettuce, tomato, red onion and pickles with house spread

**THE JOHN WAYNE BURGER\* 16**  
1/2 lb. local natural Angus beef, cheddar cheese, bacon, onion ring, pickles and BBQ sauce

**TURKEY BURGER\* 15**  
house-made patty, onions, cilantro, salt, pepper, garlic, dijon mayo, goat cheese and arugula

**CHICKEN & AVOCADO SANDWICH\* 15**  
gruyere cheese, bacon, lettuce and tomato

**NY STEAK SANDWICH\* 17**  
on a roll with bleu cheese, mixed greens, red onions and garlic aioli

**BLT & THEN SOME\* 12**  
bacon, lettuce, tomato, onions, avocado on sourdough

**GRILLED CHEESE\* 14**  
cheddar cheese with bacon & tomato \*\*substitute tomato soup for 3  
**CHEESE SUBSTITUTIONS:** Gruyere, Cheddar, Bleu Cheese or Pepper Jack

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## ENTRÉES

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**SALMON\* 28**  
served with white rice, steamed veggies and a ginger glaze

**FRIED CHICKEN & GRAVY\* 23**  
served with southern mashed potatoes blended with corn and spinach

**CHICKEN & WAFFLES\* 16**  
Perfectly seasoned and crispy fried chicken tenders on top of fluffy, sweet and tender waffles with a bacon maple syrup drizzle

**SHORT RIBS\* 28**  
served with mashed potatoes and steamed veggies topped with bleu cheese crumbles

**PENNE & GRILLED CHICKEN PASTA\* 20**  
served with green beans and choice of cream sauce or house-made marinara

**OLD SCHOOL MEATLOAF\* 24**  
served with southern mashed potatoes blended with corn and spinach

**EGGPLANT PARMESAN 22**  
fresh eggplant layered with panko, spinach, mushrooms and parmesan served with a house-made marinara sauce and steamed veggies

**BEER BATTERED FISH & CHIPS\* 18**  
Fresh from the Sea! Served with house-made tarter sauce

**TURN MAC & CHEESE\* 22**  
Campanelle pasta with a cheese blend mixed with chicken, bacon, mushrooms and topped with panko breadcrumbs and a drizzle of truffle oil

**LAMB CHOPS\* 25**  
Savory Lamb Lollipops served with mashed potatoes and steamed veggies

**12 oz. NEW YORK STEAK\* 34**  
with whiskey sage butter and your choice of 2 sides

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## SIDES 6

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**MASHED POTATOES**

**BRUSSEL SPROUTS\*** with bacon

**MAC & CHEESE\*** with bacon

**STEAMED VEGGIES**

**FRESH FRENCH FRIES**

**\*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

**BOOK YOUR RESERVATIONS ONLINE AT [WWW.TURNLOSALTOS.COM](http://WWW.TURNLOSALTOS.COM)**

Now on tap try our new  
**DON JULIO MARGARITA**

Don Julio Blanco tequila, Top Hat Daisy mix

**KETEL ONE MOSCOW MULE**

Ketel One Vodka, Top Hat Ginger Beer



Now on tap try our new  
**BULLEIT OLD FASHION**

Bulleit Bourbon, House Made Simple Syrup and Angostura Bitters

**TITO'S WILD GREYHOUND**

Tito's Vodka, Top Hat Ruby Go Wild

**SPECIALTY ON TAP**

**DON JULIO MARGARITA 12**

Don Julio Blanco Tequila, Top Hat Daisy Mix

**KETEL ONE MOSCOW MULE 10**

Ketel One Vodka, Top Hat Ginger Beer

**BULLEIT OLD FASHION 12**

Bulleit Bourbon, House Made Simple Syrup and Angostura Bitters

**TITO'S WILD GREYHOUND 10**

Tito's Vodka, Top Hat Ruby Go Wild

**HAND CRAFTED COCKTAILS 13**

**PASSAGE OF TIME**

Bulleit Bourbon, Oaked Pear Jam, Cardamom, Cassia Vera, Fresh Lemon Juice, Black Lemon Bitters

**ENGLISH COSMO**

Nolet's Gin, Fresh Cucumber, Fresh Lime Juice, Simple Syrup, St. Germain, White Cranberry Juice

**MEMBER BERRY MULE**

Ketel One Vodka, Elderberry, Hibiscus, Rooibos Tea, Fresh Lime Juice, Pink Peppercorn, Ginger Beer

**CANCUN NIGHTS**

El Jimador Tequila, Ancho Reyes, House Made Jalapeño Syrup, Fresh Lime Juice, Fresh Pineapple Juice

**1940 MAI TAI**

Appleton Estate Rum, Orgeat, Cointreau, Fresh Lime Juice, Myers Dark Rum

**SILVER STAR**

Tito's Vodka, Aperol, Fresh Grapefruit Juice, House Made Lemongrass Cordial, Cardamom Bitters

**TURN BARREL AGED COCKTAILS 14**

**BARREL AGED MANHATTAN**

Bulleit Bourbon, Carpano Antica Italian Vermouth, House Bitters

**THE PROFESSIONAL**

Rittenhouse Rye, Lillet Blanc, Amaro CioCiaro, Black Walnut Bitters

**TURN CLASSIC COCKTAILS 13**

**LAST WORD (1930's)**

Tanqueray Gin, Green Chartreuse, Luxardo Maraschino, Fresh Lime Juice

**BLOOD AND SAND (1926)**

Johnny Walker Black Label, Cherry Heering, Fresh Orange Juice, Carpano Antica

**VIEUX CARRE (1937-38)**

Rittenhouse Rye, Remy VSOP, Carpano Antica, Benedictine, Peychaud's and Angostura Bitters

**WHISKEY SMASH (1862)**

George Dickel 8yr Bourbon, Mint, House Made Lemongrass Syrup, Organic Apple Juice, Fresh Lemon Juice

**BEER ON TAP**

Guinness (now on nitrous tap) 8

Corona 7

SF Brewing Co. Alcatraz Amber 7

Sierra Nevada Tropical Torpedo IPA 7

Peroni 7

Coors Light 7

**WINES**

**WHITE**

gl/bt

NV LaMarca Prosecco, Vento, Italy.....11/35

NV "J" Brut Rose Sparkling, Russian River Valley, California .....15/60

NV Veuve Cuvee Champagne, France .....26/92

NV Roderer Estate Brut Sparkling, Anderson Valley, California.....14/55

2014 Groth Chardonnay, Hillview Vineyard, Napa Valley, California .....22/80

2015 Talbot Chardonnay, Monterey, California .....10/36

2015 Cline Pinot Grigio, Napa Valley, California .....10/36

2014 Thomas Fogarty Gewurztraminer, Monterey, California .....36

2015 Brassfield Sauvignon Blanc, High Valley, California .....14/48

2016 Comartin, Stone Row Sauvignon Blanc, Zabala Vineyard, Monterey .....12/38

2014 Di Bruno Pinot Grigio, Central Coast, California.....12/40

2016 Malene Rose, Central Coast, California.....12/45

2014 Comartin Cellars Chardonnay, Santa Cruz Mountains, California.....15/55

2015 Testarossa Chardonnay, Santa Lucia Highlands, California.....15/60

2015 Rombauer Vineyards Chardonnay, Carneros, California.....18/72

**REDS**

2012 Jason Stephens Merlot, Santa Clara Valley, California.....12/32

2013 True Myth Cabernet Sauvignon, Paso Robles, California.....12/45

2015 J. Lohr Pinot Noir, Napa Valley, California .....12/45

2013 Requero Malbec, Mendoza, Argentina .....42

2014 Storrs Winery Petite Sirah, Santa Cruz Mountains, California.....14/50

2014 Comartin, GSM Red Blend, Santa Ynez Valley, California.....15/52

2011 Rioja Ramirez de la Piscina, Tempernillo, Spain .....55

2014 Comartin Cellars Pinot Noir, Santa Cruz Mountains, California.....16/64

2015 Testarossa Pinot Noir, Santa Lucia Highlands, California.....16/64

2013 The Porterhouse Reserve Blend, Central Coast, California.....16/65

2014 Emmolo Merlot, Napa Valley, California.....16/72

2014 Comartin, Old Vine Zinfandel, Lodi, California .....17/60

2014 Quilt Cabernet Sauvignon, Napa Valley, California .....18/72

2015 Ridge Zinfandel, East Bench, Dry Creek Valley, California .....72

2014 Round Pond Cabernet Sauvignon, Napa Valley, California.....19/76

2014 David Bruce Pinot Noir, Russian River Valley, California.....85

2014 Flora Springs Cabernet Sauvignon, Napa Valley, California.....90

2012 Silver Oak Cabernet Sauvignon, Alexander Valley, California.....28/110

2014 Barnett Cabernet Sauvignon, Rutherford, Napa Valley, California.....100

2013 Flora Springs Trilogy, Napa Valley, California.....115

2014 Orin Swift Mercury Head Cabernet Sauvignon, Napa Valley, California.....175

**NON ALCOHOLIC DRINKS**

Coca Cola 3

Lemonade 3

Illy Coffee 4

Diet Coke 3

Ice Tea 3

Hot Tea 4

Sprite 3

Fanta Orange 3