

LUNCH AT

THE PRESERVE

SOUP & SALADS

soup du jour | chicken tortilla

Cup | 6 - Bowl | 9

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the cobb

iceberg lettuce, grilled chicken, bacon crumbles, bleu cheese, diced egg, tomatoes, green onions, avocado, choice of dressing

Small | 10 - Large | 14

topopo salad

fried tortilla shell, romaine, shredded cheddar jack, black bean, avocado and roasted corn pico de gallo, and cilantro lime dressing

13 Add Carne Asada, Shrimp, or Chicken Breast | 6

BURGERS, SANDWICHES & ENTRÉES

hummus 13

house-made hummus with baked flatbread chips, veggies, cured olives, pepperoncinis, olive oil and sea salt

preserve burger 18

black angus patty, cheddar, bacon, lettuce, tomato, red onion on kaiser roll, choice of side

turkey cranberry brie grilled cheese 14

shaved turkey, cranberry jam, brie, sourdough bread, choice of side

lobster roll MARKET PRICE

traditional lobster mix, new england style bun, lemon wedges, drawn butter, choice of side

prime rib french dip 17

shaved prime rib, au jus, rosemary aioli, provolone cheese, choice of side

beer battered fish & chips 16

beer battered cod, cole slaw, fries, tartar sauce

club sandwich 14

turkey, bacon, pepperjack cheese, pesto aioli, lettuce and tomato between two pieces of toasted sourdough bread, choice of side

fried chicken sandwich 15

fried chicken cutlet, p-15 sauce, coleslaw, and peppercorn herb mayo on a ciabatta bun, choice of side

reuben sandwich 15

Shaved corned beef, sauerkraut, swiss cheese, 1000 island dressing on a pretzel bun, choice of side

tuna salad croissant 14

Tuna salad, butter lettuce, tomato, mayo on warm croissant, choice of side

desert dog 12

¼ pound all beef frank with pico de gallo, bread and butter chips, chipotle mayo on potato bun, chile guerito choice of side

TACOS & BOWLS (2) corn or flour tortillas OR bowl of rice, all served with salsa & lime

shrimp baja slaw, chipotle and avocado crema, pico de gallo and cotija cheese 15

carne asada chipotle and avocado crema, pico de gallo and cotija cheese 14

chicken chipotle and avocado crema, pico de gallo and cotija cheese 12

ACCOMPANIMENTS

gilroy garlic fries, cole slaw, or fresh fruit

\$1.50 upcharge for sweet potato fries, or onion rings

\$4 split plate charge fee | sales tax & gratuities not included | Many of our dishes can be made Gluten-Free, ask your server for more information

* The use of a credit card for any transactions will incur a 3.5% convenience fee on the total, tax and gratuity.

TEMPERATURE DESCRIPTIONS

Rare – seared on the outside, cool red center **Medium-Rare** – seared on the outside, warm red center **Medium** – cooked outside, warm pink center **Medium Well** – cooked outside, slightly pink center **Well** – cooked through, little or no pink

CONSUMER ADVISORY

*The consumption of raw or undercooked meats, eggs, fish, poultry and some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. Menu Revised 2/29/24

SMALL PLATES AT
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tempura green beans 11

fried tempura battered green beans, with a spicy sriracha aoli & parmesan

smoked pork belly 12

slow roasted pork belly, guajillo chile apple sauce, bourbon white balsamic glaze

baked brie 14

ancho chile date jam, roasted garlic pistou, olives, toasted baguette

bbq brisket sliders 14

3 mini kaiser buns with shredded bbq brisket, caramelized onions, red chile aioli, bread & butter pickle chip

bacon wrapped shrimp 16

jumbo shrimp, firecracker sauce, with tortilla chip & bleu cheese slaw

preserve burger 18

½ pound angus beef patty, cheddar cheese, bacon, butter lettuce, tomato & red onion

calamari & rock shrimp 16

fried rings & rock shrimp on tomato sauce, with garlic rouille & local micro greens

smoked salmon bruschetta 15

3 slices toasted baguette, with cucumber dill cream cheese, & honey smoked salmon

caprese 12

layers of fresh mozzarella, heirloom tomato, & basil with extra virgin olive oil, balsamic glaze & smoked sea salt

tenderloin tips 24

seared beef tips, wild mushrooms, caramelized onion jus, grilled baguette

***Some dishes may be available Gluten-Free | Bar Menu Not Available In The Dining Room.**

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DINNER AT
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APPETIZERS

- soup du jour cup 6 bowl 9
- chicken tortilla soup gf cup 6 bowl 9
- crab cakes 18
maryland blue crab, green apple & jicama slaw, lemon butter
- shrimp cocktail 17
jumbo shrimp, bloody maria cocktail sauce, & grilled lemon
- bacon wrapped scallops 19
beurre blanc, maple sweet glaze
- escargot de chef 15
garlic butter, parsley, bleu cheese, crostini

ENTRÉES

- filet mignon 38
petite filet, black truffle compound butter, peppercorn cream demi, potato & vegetable du jour
- grilled salmon 35
plum glazed salmon, forbidden black rice, veggie spring roll, baby bok choy, jalapeno yuzu vinaigrette
- roasted half duck 35
drunken bing cherry sauce, potato & vegetable du jour
- pan-seared scallops 39
jumbo scallops, parmesan & english pea risotto, saffron sweet corn cream sauce, crispy parsnip
- grilled preserve ribeye 40
topped with house-made p-15 steak sauce, blue cheese crumbles & crispy onions, potato & vegetable du jour
- new zealand rack of lamb 46
whole grain mustard & pecan crust, black garlic & mint jus, potato & vegetable du jour
- parmesan crusted halibut 39
beurre blanc, roasted garlic pistou, parm risotto & vegetable du jour
- pasta bolognese 25
ground veal, beef & pork in rich tomato ragout, linguine, garlic bread
- tuscan chicken 28
breast of chicken stuffed with spinach & sundried tomato pesto, tuscan cream sauce, potato & vegetable du jour

- vegetarian lasagna 24
layers of grilled vegetables, fresh mozzarella, tomato sauce & lasagna noodles with parmesan risotto & vegetable du jour

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THE PRESERVE FINE DINING | MANAGER: GILBERT ZAZUETA

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SALADS

- caesar salad 12
chopped romaine, heirloom grape tomato, croutons, reggiano cheese, caesar dressing
- iceberg wedge 12
buttermilk bleu cheese dressing, heirloom tomato, smoked bacon
- warm spinach salad 14
wild mushrooms, red onion, goat cheese, candied bacon, boiled egg, warm balsamic vinaigrette
- house salad 9
baby greens, grape tomato, cucumber, shredded carrot & jicama, dried cranberries, candied pecans
- add ons lump crab meat 12 | salmon filet 9 | chicken breast 6 | four garlic shrimp 10

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DRINKS AT

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SIGNATURE COCKTAILS

eastside rickey, beefeater gin	10
with mint and cucumber, fresh lime juice, & simple syrup topped with club soda	
strawberry moscow mule, titos vodka	10
muddled strawberries, fresh lime juice, ginger beer, lime & fresh mint garnish	
smoked old fashion, woodford reserve	12
sugar in the raw, orange bitters, filthy cherry, orange peel, cedar plank smoked	
preserve los altos, silver tequila	10
mezcal, pineapple juice, simple syrup, fresh squeeze lime juice, topped with club soda	
preserve mai tai, malibu rum	12
orgeat liquor, fresh squeeze lime, pineapple juice, top with myers dark rum	
hibiscus royale spritzer, prosecco	10
aperol, club soda, hibiscus syrup, wild hibiscus flower.	

WHITES

RIESLING the seeker, germany citrus apple, nectarine with a honeyed finish	8GL 28BTL
PINOT GRIGIO three pears, california delicate and crisp with fresh floral and citrus notes	8GL 28BTL
CHARDONNAY la crema, sonoma coast meyer lemon, pear, with hints of oak, crisp apple, tangerine & pineapple	12GL 48BTL
CHARDONNAY kendall jackson vintner’s reserve, california tropical notes with a hint of vanilla and toasted oak	10GL 36BTL
CHARDONNAY sonoma-cutrer russian river ranch, sonoma green apple, lime, pineapple, crisp, light acidity	13GL 52BTL
SAUVIGNON BLANC crossings, new zealand medium bodied with kiwi, lime, and grapefruit	8GL 28BTL
SAUVIGNON BLANC kim crawford, new zealand rich tropical fruit with gooseberry and lemongrass	12GL 46BTL

BUBBLES

PROSECCO caposaldo split, italy bright citrus, green apple, and acacia flowers	8BTL
PROSECCO la marca, italy dark chocolate, blackberry compote, with hints of vanilla bean	35BTL
ROSÉ diora, california fresh strawberries, watermelon, peach	8GL 28BTL

HOUSE WINES

CHARDONNAY	6GL 18BTL
MERLOT	6GL 18BTL
CABERNET SAUVIGNON	6GL 18BTL
WHITE ZINFANDEL	6GL 18BTL



REDS

PINOT NOIR diora la petite grace, monterey county black cherry, dark chocolate, spice, coffee bean, earthy mushroom, truffle	12GL 48BTL
ZINFANDEL chateau montelena estate, napa valley very juicy on the palate, ripe & sweet with hints of herbs & black cherry	70BTL
OLD VINE ZINFANDEL girard, napa valley jammy fruit, black cherry, toasty oak, spice aromas	13GL 52BTL
MALBEC red schooner by caymus, mendoza argentina dark, dense, supple red fruits, oak, and rustic	15GL 60BTL
MERLOT gainey estate, santa barbara black cherry, dark plum, vanilla, milk chocolate, light herbal scents	14GL 56BTL
MERLOT emmolo, napa valley dark fruits, cigar box, rich earth, leathery tannins	60BTL
RED BLEND the prisoner ‘18, california ripe raspberry, boysenberry, pomegranate, vanilla, fig	66BTL
RED BLEND troublemaker by austin hope, central coast ark fruit & black pepper notes with sweet vanilla, & black berry cobbler	12GL 48BTL
CABERNET SAUVIGNON bonanza by chuck wagner, california luscious fruit and dark chocolate, vanilla and silky tannins	12GL 48BTL
CABERNET SAUVIGNON j.lohr seven oaks, paso robles big juicy long finish, ripe fruit, black cherry, hazelnut, vanilla	10GL 40BTL
CABERNET SAUVIGNON unshackled by prisoner, california plum, blackberry, a hint of olive, stone fruit, and vanilla spice	14GL 56BTL
CABERNET SAUVIGNON caymus, california full body dark in color with rich fruit and ripe tannins, hints of blackberry dark chocolate, and vanilla	82BTL
SUPER TUSCAN il fauno, toscana plump cherry, blackberry, caramel, vanilla spice, tobacco, dark chocolate	56BTL
GRENACHE & SHIRAZ BLEND red schooner transit, australia dark fruit, black pepper, and vibrant raspberries	15GL 62BTL
PETITE SYRAH the crusher, clarksburg velvety structure with lush dark fruit, roasted coffee, dried fig	30BTL