



## APPETIZERS

### BURRATA

*prosciutto di parma, heirloom tomato compote  
balsamic glaze, grilled sourdough 16*

### WINGS (8PC)

*buffalo or sweet chili 16*

### TUNA TARTARE

*avocado, cucumber-pineapple salsa,  
jalapeño ponzu sauce, wonton chips 21*

### BANG BANG SHRIMP

*crispy tempura shrimp, spicy mayo 17*

### RIBEYE ROLLS

*shaved ribeye, caramelized onions, provolone 16*

### HUMMUS PLATTER

*homemade hummus, baby tricolor heirloom carrots,  
peppers, cucumber, olives, pita bread 18*

## SOUPS & SALADS

### FRENCH ONION

*gruyere & provolone 12*

### WEDGE

*iceberg, crumbled blue cheese,  
cherry tomato, red onion, chopped  
bacon slab, blue cheese dressing 17 GF*

### GREEK ASTORIA STYLE

*romaine, tomato, cucumber, red onion  
kalamata olive, feta, lemon vinaigrette 16 GF*

### CAESAR

*romaine, parmigiano reggiano,  
crouton crumble, caesar dressing 14*

### STRAWBERRY CRUNCH

*fresh strawberries, baby kale, goat cheese,  
almond granola, citrus vinaigrette 16*

### SOUTHWEST COBB

*iceberg, avocado, tomatoes, bacon, red onion black beans,  
roasted corn, tortilla strips, avocado ranch 16*

### ADD ON TO ANY SALAD

Chicken +6 Shrimp +12 Steak +15 Salmon +12

## BURGERS

### PRIME BEEF BLEND

*SERVED WITH HAND-CUT FRIES OR HOUSE SALAD  
TRUFFLE FRIES + 4*

### THE CLASSIC

*Bacon slab, American cheese, lettuce 16*

### THE FRENCH ONION

*provolone, swiss  
caramelized crispy onions, garlic aioli 16*

### THE ALL AMERICAN

*american cheese, lettuce  
pickle, tomato, HARLEYS sauce 16*

### HARLEYS BURGER

*blue cheese  
bacon slab, steak sauce 17*

### THE FORAGER

*gruyere  
wild mushrooms, truffle aioli 17*

## SAMMYS

*SERVED WITH HAND-CUT FRIES OR HOUSE SALAD  
TRUFFLE FRIES + 4*

### STEAK SANDWICH

*marinated skirt steak, caramelized onions  
provolone, horseradish sauce, baguette 19*

### SHORT RIB GRILLED CHEESE

*braised short rib, 3 cheese blend, texas toast 18*

### CHICKEN SANDWICH

*grilled OR buttermilk fried, bacon, lettuce  
tomato, avocado ranch, brioche bun 17*

### THE REUBEN

*house made corned beef, sauerkraut  
imported swiss, russian dressing, texas toast 18*

### TUNA BLT

*seared tuna, bacon, lettuce, tomato  
spicy mayo, brioche bun 18*



# WINES

## BY THE GLASS

### CABERNET

CONCANNON - 2015	12
ESTANCIA PASO ROBLES - 2018	14
FRANK FAMILY - 2018	20

### BLENDS

HAHN - 2019	12
INTRINSIC - 2018	14

### PINOT NOIR

INSCRIPTION - 2019	14
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### MERLOT

FREI BROTHERS	12
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### MALBEC

KAIKEN	14
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### PROSECCO

ZARDETTO	12
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### CHARDONNAY

IRONY	12
LA CREMA	12

### ROSÉ

NOTORIOUS PINK	12
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### SAV BLANC

FERRARI CARANO	12
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### RIESLING

DR KONSTANTIN	12
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### PINOT GRIGIO

RAPHAEL	12
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## BY THE BOTTLE

### CABERNET

JOSH - 2016	49
SLING SHOT - 2019	49
ROUTE STOCK - 2018	59
HONIG - 2018	85
TEXTBOOK - 2019	69
FERRARI CARANO - 2018	89
OBSIDIAN RIDGE - 2019	79
RAYMOND - 2018	89
FREEMARK ABBY - 2017	105
FRANK FAMILY - 2018	105
PAPILLON - 2018	139
CAKEBREAD - 2018	159
CAYMUS - 2019	175
SHAFFER ONE POINT FIVE	195

### BLENDS

ABSTRACT - 2019	78
ARSONIST - 2018	59
CHAPELLET - 2019	78
MACHETE - 2018	99
PRISONER - 2019	99

### PINOT NOIR

BERGSTROM - 2019	79
ERATH - 2019	60
LA CREMA - 2018	49

### PROSECCO

LA MARCA	59
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### MERLOT

HAHN - 2019	59
MARKHAM - 2018	55

### CHARDONNAY

CAKEBREAD	79
FRANK FAMILY - 2019	79
INTERCEPT - 2019	45

### PINOT GRIGIO

SANTA MARGHERITA	55
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### SAV BLANC

CAKEBREAD	65
FERRARI CARANO	59

### ROSÉ

MAISON IDIART	55
WHISPERING ANGEL	65

### CHAMPAGNE

MOET CHANDON	110
VEUVE CLIQUOT	95
WYCLIF	40



**HARLEYS**

AMERICAN GRILLE

## ASK ABOUT OUR PARTY PACKAGE MENU

PRIVATE ROOM AVAILABLE FOR  
UP TO 50 PEOPLE