

APPETIZERS

BABA GHANOUJ -13
roasted eggplant and sesame tahini dip, pomegranates, pine nuts, garlic oil, cucumbers, pita bread

SALMON TARTARE BITES - 15
crispy rice cakes, avo mash, orange-amarillo atlantic salmon, radish, chives, sumac

COCKTAIL PRAWNS - 14 /21
herb poached black tiger prawns, lemongrass-mint cocktail sauce

CALAMARI - 19
Fried beer battered calamari, serves with spicy aioli and marinara

SANTA FE EGGROLLS - 15
Fried eggrolls served with guacamole & pico de gallo

PICKLE CHIPS - 14
Battered fried pickle chips with ranch

CAULIFLOWER POPCORN - 15
Fried beer battered cauliflower served with chipotle blue aioli

TRUFFLE FRIES - 14
Skin-on fries tossed with white truffle oil, parmesan cheese and served with spicy aioli

CHICKEN TENDERS - 16
4 Pcs chicken tenders served with skin-on fries and ranch

CHICKEN WINGS - 22/16
10pcs or 6pcs, marinated jumbo wings tossed with choice of buffalo sauce, thai, mango habanero or BBQ

SOUP OF THE DAY - 8/10
Chicken Noodle M-S, Clam Chowder, F,S, Sun

SWEET POTATO FRIES - 10

WAFFLE FRIES - 10

SKIN-ON FRIES - 8

KIDS CORNER

KIDS TOMATO PASTA - 16
tomato sauce & veggies

KIDS CHICKEN TENDERS - 14
2 Pcs chicken tenders served with skin-on fries and ranch

MAC & CHEESE- 14
Maccaroni pasta cooked in house made cheese sauce. Add truffle oil, Bacon or mushrooms +3

SILVER DOLLAR PAN CAKE- 14
1 sausage , 1 bacon , 1 egg , 2 small pan cakes.

KIDS CHEESE BURGER - 16
6oz patties, cheddar and fries

ENTREES

ALL Breakfast and lunch menu items available all day, eggs benedict till 3pm.

Sides: Roasted Cauliflower, Roasted Vegetables, Sautéed Garlic Kale, Mashed Potatoes + 7

CHIMICHURRI SKIRT STEAK - 40
9 oz. Creekstone Ranch prime, roasted broccolini, chimichurri, cherry tomatoes

ANGUS RIBEYE - 40
12 oz. Creekstone black angus, roasted vegetables, mushrooms, tarragon butter, potatoes gratin

SHORT RIB POT PIE - 21
Oven roasted braised black angus short rib, caramelized pearl onions, carrots & green peas

CHICKEN PARMESAN - 23
6oz. Battered chicken breast, marinara, mozzarella & butter garlic linguini

MISO MUSHROOM LINGUINI - 18
wild mushrooms, truffle cream sauce, pecorino, parsley

TEQUILA LIME PASTA - 19
6oz. Chicken breast, mixed bell peppers, cilantro, parmesan & tequila lime sauce

HALF CHICKEN PICCATA - 26
herbs & spices roasted free-range half chicken, market vegetables, capers, limon crema

LEMON CAPER SALMON - 29
7 oz. Atlantic salmon filet, asparagus, mashed potatoes & lemon caper sauce

FISH & CHIPS - 20
Beer battered sole fish, served with skin-on fries & chipotle aioli

TOMATO PASTA - 16
Tomato sauce pasta with veggies and linguini
Add ground beef +7, Add calamari +10

Ice Cream Scoops

5oz scoop served with vanilla whipped cream

VANILLA - 5

CHOCOLATE - 5

HOST YOUR NEXT EVENT WITH US

Email gm@ivanhoela.com

BREAKFAST

SIDES - Bacon, Crispy Bacon, Turkey Bacon or Sausage, Veggie Bacon, Fruit + 6, Real Maple Syrup +3
Omelettes & Benedicts served with choice of fruit, potatoes or salad
*****No benedicts after 3pm**

IVANHOE STEAK & EGGS - 24

8oz top sirloin angus filet, three eggs your way, toast and potatoes

COUNTRY FRIED STEAK - 24

8oz top sirloin angus filet, three eggs your way country gravy

CHICKEN & WAFFLES - 23

Housemade buttermilk waffle, served with honey breaded fried chicken

EGGS BENEDICT with

BRAISED SHORT RIB - 23

Poached eggs, potatoes gratin, braised short rib, onion jam, salsa verde, cotija e cilantro

EGGS BENEDICT w/ CRAB - 21

Poached eggs, english muffin, crab cakes, bell peppers, spinach and hollandaise

EGGS BENEDICT w/ SALMON - 21

Poached eggs, english muffin, smoked salmon, grilled tomatoes, arugula, chipotle hollandaise

EGGS BENEDICT - 17

Poached eggs, english muffin, canadian bacon, hollandaise

IVANHOE PANCAKES - 17

Four housemade buttermilk pancakes with strawberries and bananas

IVANHOE ALL-AMERICAN-18

Two eggs, any way. Avocado, Applewood smoked bacon and breakfast sausage. Three housemade pancakes. Served with fresh fruit or potatoes. Add french toast/waffle + 4

CALIFORNIA OMELETTE - 18

Applewood smoked bacon, mushrooms, avocado, cheddar cheese, salsa fresca & toast

HUEVOS RANCHEROS- 17

Over medium eggs topped with ranchero sauce melted cheese, black beans, rice, guacamole and corn tortillas

FRENCH TOAST - 17

Two slices brioche challah bread, fresh mixed berries and bananas

CHILAQUILLES - 16 ROJO OR VERDE

Corn tortilla chips tossed in sauce, sour cream, cotija, choice of 2 eggs
Add chorizo+6, chicken +7, steak +12

CALI EGGWICH - 16

Scrambled egg, cheese, lettuce, tomato, avocado, chipotle aioli on sourdough bread

BREAKFAST QUESADILLA - 16

Eggs, smoked bacon bits, tomato basil tortilla, cheese, guacamole

AVOCADO TOAST - 15

Avocado mash, fig & walnut bread. Persian cucumber, mixed greens, radish

LUNCH

Our beef patties are 100% natural ground angus beef.
All burgers & sandwiches come with choice of sides: skin-on-fries or salad., Truffle fries +4, Waffle fries +4, Sweet potato fries +4
Sandwich bread choices: Sourdough, Wheat, Rye
Salad Protein Options: Prime Skirt Steak +12, Salmon +10, Yellowfin +8, Chicken +7, Avocado +4, Bacon +4, Egg +3

GRILLED STEAK SANDWICH - 23

8oz top sirloin steak, lettuce, tomato, jack, onion jam, mayo on sourdough

MULTIGRAIN BOWL - 22

Quinoa mixed with wild rice, parsley, garlic, shallot, onions, baby kale, mixed veggies, feta and soy chicken

BLACKENED AHI TUNA

BURGER - 21

6oz seared blackened tuna loin, avocado, mixed greens, tomato & basil aioli

COBB SALAD - 20

Romaine hearts, chicken breast, egg, avocado, tomato, chopped bacon, blue cheese scramble

SALMON SALAD - 22

Grilled 7oz Atlantic salmon filet, mixed greens, red onions, green olives, persian cucumber, cherry tomato, balsamic vinaigrette

BLACKENED AHI TUNA

SALAD - 21

6oz Yellowfin tuna blackened, mixed greens, cherry tomatoes, persian cucumber, red onions, sprouts, sesame, peanut ginger

FISH TACOS - 21

Beer battered sole filets, cilantro, mango relish, spicy aioli, cabbage, flour tortilla

SHORT RIB SANDWICH - 20

Braised short rib mix, caramelized onions, swiss cheese, sourdough bread

BBQ CHICKEN SALAD - 20

Chicken breast BBQ sauce, bell peppers, corn, black beans, avocado, crispy onion, ranch

BEETS and ARUGULA SALAD- 20

red beets arugula, dried cranberries, radish, sunflower seeds, strawberries, quinoa, avocado, orange vinaigrette

BEETS and PEAR SALAD- 20

Saffron poached danjou pears mixed greens, caramelized, walnuts, roasted red beets, balsamic vinaigrette

HALF SANDWICH & SOUP

or SALAD 20

Served with half sandwich, skin-on-fries & choice of soup or salad

Choices: Club, BLT, or VBLTA, tree house

TREEHOUSE CLUB

SANDWICH -19

Turkey, ham & bacon, mayo, lettuce, tomato, avocado, jack & cheddar

CRISPY CHICKEN

BURGER -19

7oz Patty, coslaw, swiss cheese, chipotle aioli and toriado

CRISPY ONION BURGER - 18

7 oz patty, sauteed mushrooms, swiss cheese, crispy onions & Ivanhoe sauce

IVANHOE SMASH BURGER - 18

Two 3 oz patties, lettuce, pickles, tomato, onion, cheddar, thousand island dressing

BBQ BURGER - 18

7 oz patty, lettuce, tomato, pickles, jack cheese, bacon & Ivanhoe BBQ

CAESAR SALAD - 18

Romaine, parmesan, garlic croutons, egg, and grilled chicken, caesar dressing

MACHACA BURRITO - 17

Braised short-rib mixed, egg, onions, bell pepper, cheese, black beans, rice, chips & salsa

IVANHOE BURRITO- 18

Eggs, American cheese, bacon, chicken sausage, tator tots, green onion and sriracha aioli & Ivanhoe hot sauce
veggie bacon + 2

BLTA or Veggie BLTA - 16

Tomato, mayo, avocado, lettuce, bacon or veggie bacon

BAR MENU

FULL MENU available all day long..

SIGNATURE COCKTAILS

IVANHOE AWARD - 16

Cucumber Vodka, Muddled Cucumber + Mint, with Watermelon

CUCUMBER ELIXIR - 16

Gin, Muddled Cucumber, Lemon Juice, Tonic, Topped with Elderflower Liqueur

LAVENDER LEMONADE - 15

Housemade Lavender Mix with Lemonade, Vodka and Lemon Juice

SWEET AND SMOKY - 15

Pineapple Juice, Agave, Lime Juice, Mezcal

ALL MULES 16

MOSCOW MULE

Vodka, Lime, Ginger Beer

MEXICAN MULE

Tequila, Lime, Ginger Beer

KENTUCKY MULE

Bourbon, Lime, Ginger Beer

OAXACAN MULE

Mezcal, Lime, Ginger Beer

OLD FASHIONEDS

CLASSIC OLD FASHIONED - 15

Bourbon, Simple Syrup "brown sugar", Angostura Bitters, Orange Peel, Brandied Cherry

OAXACAN OLD FASHIONED - 15

Mezcal, Tequila, Agave, Angostura Bitters

MARGARITAS

Variations on a classic...

CADILLAC MARGARITA - 18

Tequila Blanco, Simple Syrup, lime + lemon juice
Grand Marnier float

TAMARIND MARGARITA -17

Tequila Blanco, lime + lemon juice, Tamarind puree

STRAWBERRY MARGARITA -17

Tequila Blanco, lime + lemon juice Strawberry puree

MARGARITA DE SANGRE -17

Tequila Blanco, Triple Sec, lime + lemon juice
Blood Orange

WATERMELON MARGARITA - 17

Tequila Blanco, lime + lemon juice
Watermelon puree

SPICEY MARGARITA - 17

Muddled jalapeño, Tequila Blanco, Triple Sec,
lime + lemon juice, agave

MANGO MARGARITA - 17

Tequila Blanco, lime + lemon juice
Mango puree

CLASSIC SKINNY - 17

Tequila Blanco, lime + lemon juice

CLASSIC MARGARITA - 17

Tequila Blanco, lime-lemon juice, Simple syrup

DRAFT BEERS

ELYSIAN SPACE DUST -9

Style: India Pale Ale
ABV: 8.2%

IVANHOE IPA - 9

Style: Honey Malt IPA
ABV: 6.5%

STELLA ARTOIS - 9

Style: Belgian Lager
ABV: 5%

FRANZISKANER - 9

Style: Hefewizen
ABV: 5%

GOLDEN ROAD MANGO CART -9

Style: Wheat Ale with Mango
ABV: 4%

DODGER BLOND -9

Style: Brew Haven Blonde Ale
ABV: 4.8 %

KONA BIG WAVE -9

Style: Golden Ale
ABV: 4.4%

RED TROLLEY - 9

Style: Irish Amber Red Ale
ABV: 5.8%

SPECIALTY DRINKS

TRADITIONAL MIMOSA - 12

Sparkling Wine served with Orange Juice
Add \$1: Blood Orange, Mango, Peach, Strawberry,
Blackberry, Passion
Fruit, Pineapple, Grapefruit

SHAREABLE MIMOSA - 34

Bottle of Sparkling Wine served with choice of juice
Blood Orange, Mango, Peach, Strawberry, Blackberry, Passion
Fruit, Pineapple, Grapefruit

BLOODY MARY - 15

Housemade Bloody Mary mix served with celery & olives
Cucumber Jalapeno - 16, Bacon Bloody Mary - 17,
Spicy Bloody Mary - 16

IVANHOE SANGRIA - 16

Housemade Sangria served with fruit - Choice of Red or White Sangria

SHAREABLE SANGRIA - 34

Housemade Sangria served with fruit - Choice of Red or White Sangria
Serves approximately 4

CLASSICS

PALOMA - 15

Tequila Blanco, Lime, Juice, Grapefruit Juice

Aperol Spritz - 15

Aperol, Prosecco, Clu Soda, Orange Slice

Negroni - 15

Gin, Sweet Vermouth, Campari, Orange Peel

BOTTLES

BOTTLES - 8
BUCKET SIX PACK MIX -38

MICHELOB ULTRA, BUD LIGHT,
CORONA, PACIFICO, STELLA N/A,
BODDINGTON PUB ALE,
ESTRELLA JALISCO, SHINER BOCK

RIDE ON 10 HOP HAZY -9

Style: 10 HOP Wheat Ale
ABV: 7.5%

MIKKELLER BEER STOUT-9

Style: Oatmeal Stout ABV: 7.5%

MODELO ESPECIAL -9

Style: Pilsner Lager
ABV: 4.4%

MODELO NEGRA -9

Style: Dark Malt
ABV: 5.4%

GOOD FOOD , GOOD DRINK, GOOD FRIENDS

IVANHOE

RESTAURANT & BAR

RED WINES

SAUVIGNON

HOUSE CAB - 14/30

PINOT NOIR

HOUSE PINOT NOIR - 14/30

MERLOT/BLEND

THE STAG - Red Blend - 15/38 California

ROBERT HALL - MERLOT 14/30

Paso Robles, California

WHITE WINES

CHARDONNAY

HOUSE CARDONNAY - 14/30

BONETERRA - 18/54

SAUVIGNON BLANC

HOUSE SAUVIGNON BLANC - 14/30

SUNNY W - 15/36 California

PINTO GRIGIO

FINI - 14/30 VALDADIGE ITALY

ROSÉ

MARTIN RAY - 14/30 Sonoma County California

LVE - 18/54 Cotes de Provence, France

MOSCATO - 12/27 Italy

LUCKY 7 HAPPY HOUR SPECIALS / 3-6PM M-F

\$7 DRAFTS * \$7 WELLS * \$7HOUSE WINES * \$7 TEQUILA

COFFEE BAR

DRIP COFFEE - 5

ICED COFFEE - 5

ICED LATTE - 6

AMERICANO - 6

CAPPUCCINO - 6

CAFE LATTE - 6

ESPRESSO - 4.5

MACHA LATTE - 6

HOT CHOCOLATE - 5

TEAS

ICED TEA - 5

GREEN POMEGRANATE - 5

EARLY GRAY - 5

LEMON GINGER - 5

MOROCCAN MINT - 5

ENGLISH BREAKFAST - 5

MATCHA ICED TEA - 6

SOFT DRINKS

COKE - 4

DIET COKE - 4

SPRITE - 4

GINGER ALE - 4

ORANGE FANTA - 4

CLUB SODA - 2

AQUA PANNA - 5.5

SAN PELLEGRINO - 5.5

JUICES

ORANGE - 5.5

PINEAPPLE - 5.5

GRAPEFRUIT - 5

CRANBERRY - 5

APPLE - 5

LEMONADE - 5

STRAWBERRY

LEMONADE - 5