



TEMPLETON
LANDING
Restaurant & Special Events

LOUNGE MENU



Jumbo Shrimp 3 each

Blue Point Oysters 3 each

Clams 3 clams for 6

Lobster Tail 16 each

Crab Salad 10

Seafood Platter

Jumbo Shrimp (4), Blue Point
Oysters (4), Clams (4),
Lobster Tail 3oz, Crab Salad 42

STARTERS

Spinach Artichoke Dip Fresh baby spinach, lemon poached artichokes, four cheese blend, toasted pita chips 10

Fried Calamari Fresh lemon, bell pepper, chipotle cocktail sauce 12

Beer Butter Steamed Clams Labatt Blue, garlic, chipotle butter, fresh pico de gallo, grilled bread 13

Buffalo Wings Choice of sauce, celery, carrots, creamy blue cheese dressing 10 wings for 12 | 20 wings for 22

Pile of Nachos Tortilla chips, queso, shredded cheese, spicy beef, black beans, guacamole, pico de gallo, sour cream, jalapeños 12

Sausage and Chicken Quesadilla Andouille sausage, grilled chicken, jack and cheddar cheeses, bell pepper served with sour cream, chipotle aioli and pico de gallo 13

ENTRÉES

All sandwiches and burgers served with French fries

Traditional Caesar Romaine hearts, garlic butter croutons, fresh lemon, parmesan cheese 10

Caribbean Cobb Salad Grilled marinated chicken, smoked bacon, mango pineapple salsa, blue cheese, tomato, avocado dressing 14

Chili Dusted Fish Tacos Chili dusted haddock, Aztec slaw, cheddar jack cheese, chipotle mayo, tortilla chips, salsa 12

Beef on Weck Slow roasted sliced beef, Costanzos Kimmelweck roll, horseradish, au jus 12

Turkey B-L-T Roasted turkey, Texas toast, Applewood bacon, beefsteak tomato, iceberg lettuce, lemon sage mayo 12

Templeton Burger Grilled burger with lettuce, tomato, red onion, cheddar cheese, brioche roll 12

Brewery Burger Bacon stout aioli, battered onion rings, Muenster cheese, sweet pickles, brioche roll 14

HAPPY HOUR

Tuesday to Friday 3:30pm to 6:30pm
Bar, Lounge and Deck Only

\$2 Oysters

\$3 Domestic Draft 16oz

\$4 House Wine Glass

\$5 Margherita Flatbreads

And More!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Cocktails

Margaritas

Templeton Landing Margarita El Toro, Triple Sec, Sour Mix, Splash of OJ, Lime 8

Dave's Our founder's signature Margarita made with Milagro Reposado, Grand Marnier, Cointreau, Lime 10

Coconut 1800 Coconut Tequila, Triple Sec, Lime Juice, Sweet & Sour, Splash of OJ 10

Sangrias

Blanca Canyon Road Chardonnay, St. Elder, Rum, Orange and Pineapple Juices, Fresh Fruit 9

Roja Canyon Road Merlot, E & J Brandy, Organic Agave Nectar, Orange, Cranberry and Apple Juices, Fresh Fruit 9

Tropical

Classic Mojito Bacardi Superior Rum, Mint, Lime, Simple Syrup, Soda Water 8

Wild Berry Mojito Bacardi Superior Rum, Agave Nectar, Soda Water, Mint, Seasonal Berries, Lime 10

Passion Fruit Mojito Bacardi Superior Rum, Lime, Mint, Soda Water, Passion Fruit 10

Strawberry Mule Tito's Handmade Vodka, Muddled Strawberries, Lime, Ginger Beer, Simple Syrup 10

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple Juice, Basil, White Peach, Simple Syrup 10

Cucumber Gin Cooler New Amsterdam Gin, St. Elder, Lime, Sprite, Muddled Cucumber and Mint 9

Bahama Mama Don Q Rum, Banana, Pineapple Juice, OJ, Grenadine 9

Coconut Lemonade Malibu Rum, Simple Syrup, Fresh Lemon Juice 10

Frozen Drinks

Piña Colada Malibu Rum, Piña Colada Puree 10

Strawberry Daiquiri Rum and Strawberry Puree 10

Miami Vice Strawberry Daiquiri meets Piña Colada 10

Frosé Strawberries, Rosé, Simple Syrup 10

Beer

Bottle

Budweiser 5

Bud Light 5

Labatt Blue 5

Labatt Blue Light 5

Labatt N/A 5

Coors Light 5

Miller Light 5

Michelob Ultra 5

Corona 6

Sam Adams Seasonal 7

Hard Seltzer

White Claw

Blackberry 7

White Claw Mango 7

Draft 16oz | Pitcher

Labatt Blue 4 | 14

Labatt Blue Light 4 | 14

Bud Light 4 | 14

EBC Blueberry 9 | 32

Blue Moon 7 | 24

Big Ditch Hayburner 7 | 24

Bottle Craft Beer

Blood Orange

Hefeweizen 8

Leinenkugel Shandy 7

GL Erie Monster 8

42 North 7

Flying Bison IPA 7

Founders All Day IPA 7

Wines

House Wine

	Glass	½ Carafe	Carafe
Dark Horse, Cabernet Sauvignon, CA	6	17	32
Dark Horse, Chardonnay, CA	6	17	32

Sparkling

	Glass	Bottle
William Wycliff, Brut, CA	9	34
Korbel Split, Brut, CA	10	
Ruffino Split, Prosecco Rosé, Italy	11	
La Marca, Prosecco, Italy		32

Pinot Grigio

Canyon Road, CA	7	26
Ecco Domani, delle Venezie, Italy	9	34
Santa Margherita, Valdadige, Veneto, Italy	14	54

Sauvignon Blanc

Canyon Road, CA	7	26
Oyster Bay, Marlborough, New Zealand	9	34

Chardonnay

Kendall Jackson 'Vintner's Reserve', CA	10	38
La Crema, Monterey, CA	12	46

Other White Varietals

Beringer White Zinfandel, CA	8	30
Canyon Road, White Zinfandel, CA	7	30
Kung Fu Girl, Riesling, Washington	9	34
Mirassou, Moscato, CA	9	34

Rosé

Sunseeker, CA	10	38
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Pinot Noir

Francis Ford Coppola Votre Sante, Sonoma	10	38
Carmel Road, Monterey County	11	42
MacMurray Ranch, Central Coast, CA	12	46

Merlot

Canyon Road, CA	7	26
St. Francis Vineyards, Sonoma	10	38

Cabernet

Louis Martini, CA	9	34
Murphy-Goode, CA	11	42

Other Red Varietals

Apothic Wines 'Winemaker's Blend', CA	9	34
Edmeades Zinfandel, Mendocino	10	38
Yangarra Shiraz, McLaren Vale, Australia		42