OPEN TO THE PUBLIC
BREAKFAST | LUNCH | DINNER

THE BAYVIEW GRILLE

AT BAYONET BLACKHORSE

1 MCCLURE WAY
SEASIDE, CA 93955

SIGNATURE COCKTAILS

JALAPEÑO-GINGER MARGARITA
Casa Amigos blanco, lime, jalapeño-ginger syrup *15*

BEES KNEES
Barr Hill gin, fresh lemon juice, raw honey *14*

PEAR SPARKLER
Ketel One vodka, pear, sparkling wine *14*

DARK 'N STORMY
Gosling's dark rum, ginger beer, lime *14*

BAYONET BLOODY MARY
Titos handmade vodka, bloody mary mix, house-made tajín, blue cheese olives, pickle spear, celery *15*

SPICED OLD FASHIONED
Bulleit rye, spiced simple syrup, bitters *14*

ESPRESSO MARTINI
Ketel One vodka, espresso, mr. black coffee liqueur *15*

BEER

DRAUGHT 16oz / 23oz

Mai Tai IPA *10 / 14*

Coronado IPA *9 / 13*

Scrimshaw Pilsner *8 / 12*

Winter Solstice
"Winter Warmer" *9 / 13*

805 *8 / 12*

Taco Truck Lager *10 / 14*

BOTTLED

Stella Artois *7*

Michelob Ultra *7*

Coors Light *7*

Corralitos Blonde Ale *8*

Corralitos Lupulin
Express IPA *9*

Bud Light *6*

Alvarado St. Brewery
"Howzit Punch" Sour Ale *10*

Corona Extra *7*

Golden State Cider *7*

Modelo Especial *7*

High Noon *7*

Mai Tai IPA *9*

805 *8*

Non-Alcoholic Beer *7*

WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK, AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS.
FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/ALCOHOL.

Any split order will be subject to a $3.00 fee. 24% service charge will be added for parties of 6 or more.

**Contains (or may contain) undercooked or raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

La Marca , Prosecco - IT	13	50
Chandon Brut Rose, CA	15	65
Veuve Clicquot, Brut - FR	25	95

WHITE WINE

J. Lohr, Chardonnay - CA	13	60
2024 Daou, Chardonnay - CA	14	65
Talbott "Kali Hart", Chardonnay - CA	14	65
Whispering Angel "The Beach", Rosé - FR	14	65
2023 Bernardus, Sauvignon Blanc - CA	14	65
2024 J Vineyards, Pinot Gris - CA	13	60
2024 Donna Fugata "Lighea", Zibibbo- IT	13	55

RED WINE

J. Lohr, Pinot Noir - CA	13	60
2023 BOEN, Pinot Noir - CA	13	60
2022 Hahn SLH, Pinot Noir - CA	15	70
2023 Hahn, GSM - CA	13	55
Noble Vines, Merlot - CA	13	55
J. Lohr, Cabernet Sauvignon - CA	13	55
2022 Daou, Cabernet Sauvignon - CA	15	70

WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

La Marca Prosecco, IT	13	55
Veuve Clicquot Brut, Champagne, FR	–	95
2013 Dom Pérignon Blanc Luminous, Brut - FR	–	400

WHITE WINE

2022 Matanzas Creek, Sauvignon Blanc - CA	–	45
2019 Laird "Cold Creek", Chardonnay - CA	–	55
2023 Talbott "Sleepy Hollow", Chardonnay, CA	–	65
2022 Girlan, Alto Adige, Chardonnay - IT	–	65
2024 Frank Family Chadonnay - CA	–	78
2024 Cloudy Bay, Sauvignon Blanc - NZ	–	65
2024 Whitehaven, Sauvignon Blanc - NZ	–	55
2024 375ml Saracco, Moscato D Asti - IT	–	24

RED WINE

2021 August West "Cortada Alta", Pinot Noir - CA	–	60
2022 OZV, Zinfandel - CA	–	50
2023 Pessimist, Red Blend - CA	–	55
2021 Saxon Brown "Gary's Vineyard", Pinot Noir - CA	–	65
2019 Renato Ratti, Barolo Marcenasco - IT	–	70
2020 Comte de Lauze, Châteauneuf-du-Pape Rouge - FR	–	70
2019 David Sterza, Amarone Della Valpolicella - IT	–	75
2021 Re Diale Rosso, Red Blend - IT	–	78
2020 Nizza Le Nicchie, Barbera d'Asti - IT	–	80
2021 Kenefick Ranch "Chris's Cuvée", Cabernet Sauvignon - CA	–	95
2021 Joseph Phelps, Cabernet Sauvignon - CA	–	125
2020 Daou, "Soul of a Lion", Cabernet Sauvignon - CA	–	200