

Phone: 530-344-7645 Online Orders: www.IndependentPlacerville.com

BEER & WINE & COCKTAILS TO-GO!

BEER BOTTLES & CANS

Coors Light – Colorado...\$4; Stella Artois “Cídre” Hard Cider – Belgium...\$5; Bud Light – Missouri...\$4
Unibrou “Fin du Monde” Triple – Canada...\$6; Corona Extra – Mexico...\$4; St. Pauli Girl (*non-alcoholic*)
– Germany...\$4; Stella Artois – Belgium...\$5; Featured Craft Cans (*ask server*) ...\$8

DRAFT BEER

Wheat/Hefeweizen-\$6: Drake’s Bavarian-style Wheat Ale (4.5%); Amber-\$7.50: Speakeasy Prohibition
Amber Ale (6.1%); Lager-\$5.25: North Coast Brewing Co. Scrimshaw Pilsner, (4.5%); Stout/Porter-
\$8.50: Anderson Valley Huge Arker BBA Stout-12oz. pour (15.5%); Featured IPA-\$7.50: Seismic
Brewing Co. Megathrust IPA (7.5%); Strong IPA-\$8.50: Revision Brewing Co. Dr. Lupulin
Triple IPA- 12oz. pour (11.3%); Seasonal Selection-\$7.50: North Coast Brewing Co. PranQster Belgian
Golden Ale (7.6%) Guinness-\$8.50: Stout Draught (4.2%)

WINE

All Wine is Available for Purchase “To-go” for \$10 less than prices listed on wine menu
(see website: www.IndependentPlacerville.com)

Special To-Go Pricing Available on the following Wines by the Bottle (\$22 ea.):

Red

Rucksack Cellars 2015 Barbera, El Dorado, CA – *ripe blackberry, cherry, sweet spice, tobacco*
Madroña Vineyards 2017 Merlot, “Hillside Estate,” El Dorado, CA – *currant, plum, cherry, tea leaf, oak*
Boeger Winery 2017 Tempranillo, El Dorado, CA – *plum, tobacco, vanilla, dried cherry*

White

Old Soul 2018 Chardonnay, Lodi, CA – *apple, pear, butter, tropical fruit, medium body*
Lagaria 2018 Pinot Grigio, Volano, Italy – *green apple, white peach, mild minerality, crisp finish*
Boeger 2018 Sauvignon Blanc, El Dorado, CA – *honeysuckle, oak, tropical fruit*

Sparkling

Jaume Serra Cristalino (Split- 6.3 oz. bottle) Catalonia, Spain, 187ml – *green apple, melon, almond*
\$6/bottle

COCKTAILS

(The CA Alcoholic Beverage Control Board is temporarily allowing us to serve wine, draft beer, & cocktails To-Go in special carry-out containers, a posting of this notice is available at the restaurant)

Bourbon Ginger Smash: Straight Bourbon, Orange-infused Cognac, Fresh Mint, Fresh Lemon,
House-made Ginger Syrup..... 12

Indy Manhattan: Freeland Spirits Bourbon, Guiseppe Carpano Antica Sweet Vermouth,
Luxardo Maraschino Liqueur, Angostura Orange Bitters 12

LuDrop: House-infused Vodka, Fresh Lemon, Bartender Luis’ House-made Raspberry Shrub
(aka *Indy Raspberry Lemon Drop*)..... 10

Moscow Mule: 360 Organic Vodka, House-made Ginger Beer, Fresh Lime, House-made
Ginger Syrup 12

Double-shot Espresso Martini: House-infused Vanilla Bean Vodka, Bailey’s Irish Cream, Kahlúa,
Fresh-brewed Espresso..... 12

Indy Margarita: 100% Agave Blanco Tequila, Orange-infused Cognac, Fresh Lime, Organic
Agave Nectar..... 10.50

Pomegranate Mojito: White Rum, Pomegranate Purée, Fresh Mint, Fresh Lime, Organic Agave
Nectar, Club Soda..... 10.50

Cucumber Rickey: Dry Gin, Fresh Cucumber, Fresh Lime, Organic Agave Nectar,
Club Soda..... 9.50

UPDATED: 12/16/2020

THE
INDEPENDENT
RESTAURANT AND BAR
629 Main Street #102 | Placerville, CA

OPEN WED-SUN 12-7

**SPECIAL TAKE-OUT
MENU!**

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ALL DAY MENU SELECTIONS (available 12pm – 7pm)

APPETIZERS

- House-made Tuscan Vegetable Soup...w/side of bread (16 oz. Bowl) 9
- Truffle Mac & Cheese... Parmesan, White Cheddar, Truffle Oil, Panko Crumbs 8
- Turnip Fries... Chipotle Aioli, House-made Bleu Cheese & Honey Dill Aioli Sauces 8
- Tempura Prawns... Mexican White Prawns, Honey Sambal Sauce, Bleu Cheese Slaw 15
- Beer Battered Potato Fries... Chipotle Aioli, House-made Bleu Cheese & Honey Dill Aioli Sauces 8
- Cheese Plate... Marin French Cheese Triple Crème Brie, Coastal Aged English Cheddar, Laura Chenel Chèvre Croquette, Toasted Walnuts, Dried Cherries, Pear Compote, Pickled Fennel, Sliced Baguette 17

SALADS

- Caesar... Romaine, House-made Caesar Dressing, Garlic Chips, Asiago, Croutons 12
 - The Wedge... Crisp Iceberg with Bacon, Red Onion, Egg, Tomato, House-made Bleu Cheese Dressing 12
 - Mixed Greens... Carrots, Cherry Tomatoes, Cucumbers, Toasted Almonds, Honey Balsamic Vinaigrette 12
- (Add GRILLED CHICKEN to any Salad +\$6, Add SALMON, STEAK or PRAWNS to any Salad +\$8)

SANDWICHES & BURGERS

(Served with choice of turnip fries, potato fries, green salad, caesar salad, or cup of soup)

- French Dip... Prime Beef, Caramelized Onions, Gruyère, Horseradish Crème Fraîche, Au Jus 15
- California Chicken... Grilled Mary's Free Range Chicken Breast, Applewood Smoked Bacon, Avocado, Tomato, White Cheddar, Garlic Remoulade 15
- Classic Independent Burger... House-ground Premium Patty, House-made Aioli, White Cheddar, Lettuce, Red Onion, Tomato 16 (add avocado or bacon for \$1 each)
- Salmon Avocado Burger... 6 oz. Premium Salmon Patty, Avocado, House-made Citrus Honey Dill Aioli, Lettuce, Red Onion, Tomato 16
- BLTA... Applewood Smoked Bacon, Avocado, Tomato, Lettuce, House-made Aioli- Served on Toasted Sourdough 15

KID'S MENU (12 & Under Please)

- Kid's House-made Mac & Cheese... with choice of Potato Fries or Turnip Fries or Fruit 7.50
- Kid's Grilled Cheese... with choice of Potato Fries or Turnip Fries or Fruit 7.50
- Kid's 100% White Meat Chicken Tenders... with choice of Potato Fries or Turnip Fries or Fruit 7.50
- Kid's Cheeseburger... with choice of Potato Fries or Turnip Fries or Fruit 7.50

DESSERTS

- Bread Pudding w/Caramel Sauce & Vanilla Ice Cream – 11
- Chocolate Decadence Cake – 9.50
- Vanilla Bean Ice Cream w/ choice of caramel, chocolate, or raspberry sauce– 6.50

DINNER MENU SELECTIONS (available 4pm – 7pm)

PASTA

- Browned Butter Mushroom Pappardelle Pasta...Fresh Pappardelle Pasta with Crimini and Oyster Mushrooms, Delicata Squash, Blistered Cherry Tomatoes, Browned Butter Sauce, Crème Fraîche, Fresh Parsley 26
- (Add GRILLED CHICKEN for +\$6, Add SALMON, STEAK OR PRAWNS for +\$8)

CHICKEN

- Free Range Buttermilk Mary's Fried Chicken Breast... Mashed Potatoes, Swiss Chard, Roasted Garlic Cloves 27

ADDITIONAL ENTRÉES

(All Entrées served with sautéed seasonal vegetables and choice of one of the following sides: Mashed Potatoes, Beer-battered Potato Fries, Salt-baked Potato, or Turnip Fries)

- Lemon-Caper Salmon...Certified Organic Pacific King Salmon, Preserved Lemon, Capers 35
- 12 oz. Hand-cut Marbled Ribeye...Peppercorn Demi-glace and Flash-fried Onion Strings 43
- 12 oz. Molasses Brined Pork Chop... Double Cut, Apple and Shallot Chutney 33

---- PLEASE TURN OVER FOR BEVERAGES | BEER & WINE | COCKTAILS ----