



EAT UP. DRINK UP. LINK UP.

Center Club Orange County's vision is to be the preferred gathering place for Members to engage, work, celebrate, host and socialize.

house cocktails

club barrel-aged old fashioned 13*
templeton rye, sugar, bitters

club barrel-aged vieux carre 13*
templeton rye, cognac, benedictine, carpano antica, aromatic bitters, peychaud's bitters

summer don't leave me 12
don julio reposado, grilled pineapple, cilantro, lime

boulevardier 13
knob creek, campari, carpano antica, orange

savory gin & tonic 12
bombay sapphire, basil, cucumber, tonic, lime

perfect thyme 15
belvedere vodka, st. germaine, sour, thyme

cranberry bellini 11
tito's vodka, la marca prosecco, st. germain, cranberry, simple syrup

**happy hour does not apply*

share

crispy brussels 7*
asian vinaigrette, cilantro

applewood smoked bacon mac n' cheese 8*

grilled asparagus 7*
chili lime yogurt

truffle fries 7*
truffle aioli

sweet potato fries 7*

crispy chicken wings 12 gf* club made hot sauce
carrots, celery, ranch

blue cheese stuffed medjool dates 10*
bacon wrapped, chipotle aioli, maple drizzle

sous vide spanish octopus 15
lemon crème fraiche, frisee, crispy purple potatoes, lemon thyme dressing

confit marble potato flatbread 12*
onion veloute, peas, peppadews, roasted shallots, crispy sage

**gluten free flatbread crust available*

chicken fajita flatbread 14*
peppers, onions, citrus tomato sauce, jack cheese, pico de gallo
**gluten free flatbread crust available*

chicken sopes 13
house made masa, spicy chicken, black bean puree, shredded iceberg lettuce, sour cream, pico de gallo

cheese & charcuterie 19
creminelli high west whiskey salami, la quercia coppa, duck prosciutto, shaft's blue cheese, cypress grove midnight moon, redwood hill goat's milk cheddar

happy hour

Monday through Friday
4pm-7pm
Half priced drinks and
Select menu items*

greens

maple roasted cauliflower 13 gf/veg- rocket arugula, golden raisins, roasted hazelnuts, caramelized cippolini onions, buttermilk ranch

sesame crusted salmon 19- ginger soy, raddicio, romaine, cherry tomatoes, shredded carrots, toasted macadamia nuts, pineapple vinaigrette

grilled shrimp 16 gf- kenter farms mixed greens, radish, roasted corn, red bell peppers, jicama, mojo vinaigrette

cobb 15 gf- romaine, heirloom tomatoes, hard-boiled egg, smoked bacon, roasted turkey black olives aged cheddar, avocado, buttermilk ranch

chris harmon's favorite steak salad 16 – rocket arugula, fresno chilies, croutons, chimichurri, shaved parmesan, avocado, champagne vinaigrette

mains

cashew curry bowl 13 gf/vg – roasted zucchini, squash, red onion, eggplant, brown rice, yellow curry sauce

tuna poke raw bowl 17 - grated carrots, radish, cashews, avocado on warm sushi rice
sweet chili glazed salmon 20 gf - winter greens, pepitas, sweet potato, miso broth

pork carnitas tacos 15- salsa verde, pickled red onions, cotija, flour tortillas

fusilli arrabbiata 14 veg- san marazno tomatoes, bell peppers, broccolini, white asparagus

espresso rubbed 14 oz cowboy ribeye- 32 onion rings, peppadews, sun dried tomato horseradish butter

between bread

braised short rib grilled cheese 16- balsamic onions, fontina, country ciabatta

signature burger 18 – 1/2 lb brandt beef, espresso bbq, cheddar, smoked pork belly, lettuce, tomato, brioche

hot italian hoagie 14- capicola, genoa salami, pepperoni, provolone, marinated tomatoes, red onions, grainy mustard aioli

soup, salad, 1/2 sandwich 14* - club sandwich- ham, turkey, bacon, cheddar, mayo, lettuce, tomato / hearts of palm salad- butter lettuce, fresh papaya, roma tomato, radicchio, papaya seed dressing, toasted almonds/ soup of the day

the fine print

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food & beverage service employees. The Service Charge is not a tip or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.