



*the standard for great food,
cold drafts, good times*

MENU

Hours

11am–9pm • Tuesday–Thursday
11am–9:30pm • Friday–Saturday
11am–8pm • Sunday

19040 Standard Road • Sonora, CA 95370
209-532-POUR(7687)
standard-pour.com

Appetizers

We fry in organic rice oil

Kobe Beef Sliders (3) with Sriracha Mayo	\$9.00
Killer Garlic Bread	\$6.00
Bacon-Cheddar Hush Puppies with Maple Sour Cream . .	\$7.00
Shoestring French Fries	\$6.00
Sweet Potato French Fries	\$7.00
Garlic French Fries	\$7.00
Beer Battered Onion Rings	\$7.00
Homemade Soup of the Day	\$6.00

Salads

Green Salad with Choice of Roasted Roma Tomato Vinaigrette or Buttermilk-Parsley Dressing	\$7.00
Grilled Chicken Salad with Black Beans, Cilantro and Cumin-Sour Cream Dressing	\$9.95
Grilled Salmon Salad with Lime Vinaigrette and Charred Pineapple Salsa	\$9.95
Caesar Salad	\$9.00
Chicken Caesar Salad	\$9.95
Breaded Laura Chenel Goat Cheese Salad with Roasted Tomato Vinaigrette and Homemade Pesto .	\$9.95
The Standard Cobb with Diestel Smoked Turkey, Applewood Bacon, and Pt. Reyes Blue Cheese	\$9.95

The Standard

Creamy Homemade Mac and Cheese Featuring Fiscalini Farm's Cheddar	\$9.00
Steak Frites: Grilled Choice Strip Steak with Chipotle-Lime Butter and Sweet Potato Fries . . .	\$17.95
Grilled Fennel Spiced Ahi Tuna with Lemon Aioli	\$17.95

Standard Burgers

*Our burgers are served with mayo, lettuce, onion,
tomato and pickle on a sesame seed bun and a choice
of fries, soup or salad*

Half Pound Standard Burger with Fiscalini Farm's Hopscotch Cheddar and Bacon	\$9.95
Half Pound Kobe Beef Burger with Pt. Reyes Blue Cheese and Homemade Pesto on a La Brea Bakery Sour Dough Roll	\$11.95
Half Pound Cheese Burger with your choice of Cheddar, Jack, Pepper Jack, Blue Cheese, or Smoked Mozzarella	\$9.25
Half Pound Diestel's Turkey Burger with Swiss Cheese and Mushrooms	\$10.95
Wild Alaskan Salmon Burger with Sriracha Mayo	\$9.95
Veggie Burger	\$8.75

Sandwiches

Our sandwiches are served with a choice of fries, soup or salad

Citrus Braised Pulled Berkshire Pork Sandwich with Hoisin BBQ Sauce and House Pickled Onions	\$9.95
Roast Chicken Tacos with Charred Pineapple Salsa	\$9.25
Smoked Bacon, Lettuce, and Tomato Sandwich on Rosemary Focaccia	\$9.25
The Standard Grilled Cheese: La Brea Sour Dough with Tillamook Extra Sharp Cheddar and Homemade Pesto . . .	\$8.95
Spicy Indian Eggplant Sandwich with Jalapeno, Cilantro, Ginger and Peanut Spread, Cumin Yogurt Raita, and Pickled Cucumber	\$8.95
Diestel Smoked Turkey 'Reuben' with Swiss Cheese, Homemade 1000 Island Dressing, and House Pickled Cabbage on Grilled Rye	\$9.95
Grilled Portobello Mushroom and Smoked Mozzarella Sandwich with Pesto	\$9.25
Chicken Quesadilla in a Chili Tortilla	\$9.75
Quesadilla or Grilled Cheese	\$6.50

We accept Visa and Mastercard, no checks please. A service charge of 18% will be added to parties of eight or more.

Dessert

Schnoogs Café Fruit Tart	\$7
Vanilla Ice Cream Sundae	\$6
Shari's Cheesecake	\$5
Chocolate Chip Cookie	\$2
Guinness Float	\$8

Soft Drinks

Coke, Diet Coke, Sprite, Orange Fanta, Mr. Pibb, Root Beer, Raspberry Tea, Lemonade	\$2
Izze Sparkling Clementine or Pomegranate	\$2.75
Oregon Chai Tea	\$2.75
Orange Juice, Apple Juice, Cranberry Juice	\$2.75
Milk	\$2.75
Calistoga Sparkling Water	\$2
Coffee, Hot Tea, Iced Tea	\$2

Bottled Beers

Moylans Kilt Lifter Ale • Novato, CA 22 oz . .	\$9
Stone Sublimely Self-Righteous Ale • San Diego, CA . 22 oz .	\$9
Chimay Blue • Abbaye De Scourmont, Belgium . . . 750 ml .	\$15
Delirium Tremens • Huyghe-Melle, Belgium 750 ml .	\$15
Allagash Black Belgian Style Stout, Portland, ME . . . 750ml .	\$15
Pabst Blue Ribbon • Milwaukee, WI 24 oz .	\$4
Wyders Pear Cider • Middlebury, VT 12 oz .	\$5
St. Pauli Girl NA • Germany 12 oz .	\$4

Wine List

	2 oz taste	7 oz glass	9.5 oz Quartino	18 oz Carafe
Wine On Draft				
Standard Spec Red by Newsome-Harlow Winery . . . \$3 . . \$6 . . \$8 . . \$15				
Standard Spec White by Newsome-Harlow Winery . . \$3 . . \$6 . . \$8 . . \$15				

Sparkling

Tiamo Prosecco	\$6/Glass . . . \$24/Btl
Prosecco Mimosa	\$6.50/Glass
Prosecco Raspberry Belini	\$6.50/Glass

White

Sauvignon Blanc, Newsome-Harlow \$7/Glass . . . \$28/Btl
Chardonnay, Chatom Vineyards \$7/Glass . . . \$28/Btl
Viognier, Hatcher Winery \$7/Glass . . . \$28/Btl
Vermentino, Gianelli Vineyards \$7/Glass . . . \$28/Btl

Blush

Doux Rose, Tanner Vineyards \$7/Glass . . . \$28/Btl
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Red

Rhone Blend, Twisted Oak \$7/Glass . . . \$28/Btl	
Zinfandel, Newsome-Harlow \$7/Glass . . . \$28/Btl	
Cabernet Sauvignon, Hatcher Winery . . . \$7/Glass . . . \$28/Btl	
Corkage	\$15



Join us at The Standard Pour

Standard Time is 4–6pm Tuesday through Thursday when all drafts are \$1 off, and our designated special draft is \$2 off. Enjoy these discounted drafts with \$2 Asian Berkshire Pork Sliders with pickled Cucumber.

Taco Tuesdays. All day and through the evening feast on unlimited \$2 tacos. Our featured taco will change from week to week. Expect Fried Catfish Tacos, Chili Colorado Beef Tacos, Pulled Pork Tacos, Lamb Tacos... you get the picture.

Flight Night. We always feature flights of beer tasters that put three 4oz beer glasses in front of you to compare and contrast in your very own never ending quest to find your favorite, but every Wednesday night we offer our flights for just \$4 with a purchase of food.

Private Dining Services. The Standard Pour offers a very unique venue and dining experience beyond the usual banquet hall and hotel accommodations. We look forward to serving you and your guests for your event, large or small, casual or formal. Please inquire with your server for our informational packet.

Don't miss our Pint Nights, Beer Dinners, Cheese Tastings, and other events. You can keep up with us by friending us on facebook or picking up our quarterly newsletter at the front desk.