



THE CLUB AT  
**RUBY HILL**  
*Pleasanton, California*

## SHARABLES

<b>RUBY HILL CHICKEN WINGS</b>	<b>17</b>
hot   bbq   lemon pepper   ranch dressing	
<b>SALT &amp; PEPPER SHRIMP</b>	<b>17</b>
crispy shrimp   chilies   chives   garlic spicy mustard dipping sauce	
<b>TACO TRIO</b>	<b>17</b>
corn tortillas   habanero + tomato salsa   cotija cheese guacamole   scallions choice of: steak   chicken   tofu	
<b>MEATBALLS POMODORO</b>	<b>16</b>
house-made Italian meatballs   pomodoro sauce parmesan cheese   dallop ricotta   toasted sourdough	
<b>BURRATA CAPRESE</b>	<b>14</b>
burrata   sun dried tomatoes   cucumbers   pesto   arugula sliced ciabatta	
<b>MARGHERITA FLATBREAD</b>	<b>14</b>
fresh mozzarella   tomatoes   basil   olive oil	
<b>GARLIC FRIES</b>	<b>10</b>
fresh cut fries   grated parmigiana cheese	

## LEAFS

<b>PROTEIN ADD ONS   STEAK* 9   SALMON* 9   SHRIMP 9   CHICKEN 6   TOFU 3</b>	
<b>POKE BOWL</b>	<b>19</b>
saku tuna   sushi rice   seaweed cucumber salad shaved cabbage   avocado   ginger   furikake   sweet chili aioli	
<b>ASIAN CHOPPED SALAD</b>	<b>15</b>
cabbage   bell peppers   mandarin oranges   edamame roasted peanuts   crispy wontons   sesame-soy vinaigrette	
<b>BABY "WEDGE" SALAD</b>	<b>14</b>
crispy iceberg   blue cheese   cherry tomatoes applewood smoked bacon   bleu cheese dressing	
<b>CAESAR SALAD</b>	<b>14</b>
romaine hearts   garlic croutons   anchovies shaved parmesan   caesar dressing	

## KNEADED

<b>RUBY WAGYU BURGER</b>	<b>20</b>
caramelized onions   fig jam   rocket leaves   cambozola cheese   butter brioche bun add on: fried egg   1	
<b>SPICY CHICKEN CAESAR WRAP</b>	<b>17</b>
romaine   crispy chicken   buffalo   fresh cut fries	
<b>TURKEY CLUB</b>	<b>16</b>
turkey   applewood smoked bacon   tomatoes   garlic aioli provolone   toasted sourdough bread   fresh cut fries add on: fried egg   1	
<b>GOURMET GRILLED CHEESE &amp; TOMATO BISQUE</b>	<b>16</b>
gruyere   havarti   cheddar   tomato bisque	

## NOODLES

<b>PESTO LINGUINI</b>	<b>18</b>
linguini   pesto sauce   roasted tomatoes   parmesan   garlic bread	
<b>PENNE A LA VODKA</b>	<b>18</b>
san marzano tomatoes   creamy vodka infused sauce   garlic bread	
<b>PROTEIN ADD ONS</b>	
chicken 6   steak 9   salmon 9   shrimp 9   tofu 3	

## MAINS

<b>10 OZ. GRILLED RIB EYE</b>	<b>40</b>
mashed potatoes   seasonal vegetables	
<b>8 OZ. FILET MIGNON</b>	<b>38</b>
mashed potatoes   seasonal vegetables	
<b>CEDAR PLANK SALMON</b>	<b>25</b>
citrus butter   charred lemon   orzo   bell pepper   spinach   roasted tomatoes	
<b>CAULIFLOWER STIR-FRY (V)</b>	<b>22</b>
ginger   garlic   shallots   broccoli   peppers   shitake mushrooms green beans   grilled bok choy   sweet chili soy sauce protein add ons: chicken 6   steak 9   salmon 9   shrimp 9   tofu 3	
<b>RUBY HILL LOCO MOCO</b>	<b>22</b>
wagyu chopped steak   white rice   brown gravy cremini mushrooms   fried egg	

## SWEETS

<b>NEW YORK CHEESE CAKE</b>	<b>9</b>
<b>CRÈME BRULÉE</b>	<b>9</b>
<b>FLOURLESS CHOCOLATE CAKE</b>	<b>9</b>
<b>KEY LIME PIE</b>	<b>9</b>

## SIDES

SIDE MIXED GREEN 5	ONION RINGS 7
SIDE CAESAR 5	TATER TOTS 7
FRESH CUT FRIES 7	FRESH CUT FRUIT 5
SWEET POTATO FRIES 7	

**WE ARE COMMITTED TO PARTNERING  
WITH LOCAL FARMS, REGIONAL RANCHES,  
ARTISANAL BAKERIES, CRAFT DISTILLERS  
AND USING SUSTAINABLE SEAFOOD.**

\*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



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## BEER

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### BOTTLED BEER

Coors Light 5  
Miller Lite 5  
Blue Moon Belgian White 6  
Guinness 8  
Long Drink 6

Corona Light 7  
Bud Light 5  
805 6  
White Claw Hard Seltzer 5  
High Noon 5

### DRAFT BEER

Lagunitas 7  
Coors 6  
Altamont Maui Wauai 8  
805 7  
New Belgium Fat Tire Belgian White 10  
Voodoo Ranger Juicy Haze IPA 6

Stella 7  
Guinness 8  
Sierra Nevada Hazy 8  
Sonoma Springs Float the Day Away 8  
Corona Extra 10  
Modelo Especial 10

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## SIGNATURE COCKTAILS

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**EXOTICO PALOMA 13**  
exotico tequila | lime | grapefruit soda

**SVEDKA SCREWDRIVER 14**  
svedka vodka | fresh orange juice

**CLASSIC TANQUERAY & TONIC 13**  
tanqueray gin | tonic water | lime

**WHEATLEY RASPBERRY LEMONADE 12**  
wheatley vodka | muddled fresh raspberry |  
lemonade

**CARIBBEAN MULE 12**  
bacardi | lime | ginger beer

**MAKERS MARK MANHATTAN 14**  
makers mark bourbon | sweet vermouth bitters

**HERRADURA RANCH WATER 13**  
herradura silver | lime juice | topo chico

**TITO'S MOSCOW MULE 13**  
tito's vodka | fresh lime | ginger beer

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## WINE

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**LA MARCA 30**  
Prosecco | 750 ML

**WYCLIFF 20**  
Brut Champagne | 750 ML

SIMI Sonoma 11

**CANYON ROAD 9 27**  
Pinot Grigio

**LOCATIONS CA 13**  
Blend

**MY FAVORITE NEIGHBOR 13**  
Cabernet

**HARVEY & HARRIET 13**  
Blend

**CANYON ROAD 10 30**  
Chardonnay

**TALBOTT KALI HART**  
Chardonnay

**J VINEYARDS 11**  
Pinot Gris

**RUFFINO AQUA DI VENUS 12**  
Pinot Grigio

**THE DREAMING TREE 13**  
Rosé

**MEIOMI 10**  
Rosé

**FRANCISCAN 12**  
Cabernet Sauvignon

**CANYON ROAD 10 30**  
Cabernet Sauvignon

**UNSHACKLED 12**  
Cabernet Sauvignon

**UNSHACKLED 12**  
Sauvignon Blanc

**KIM CRAWFORD 14 42**  
Sauvignon Blanc

**ESTANCIA 13**  
Pinot Noir

**FREI BROTHERS 12**  
Merlot

**MEIOMI 13**  
Pinot Noir