



GALLERY

FOOD AND LIBATIONS

Immersed in the refreshing ambiance of open skies, Gallery displays the beauty of tree-lined fairways along with the joy of gourmet dining. Amidst the rhythmic swings of clubs or clinking of glasses, our patio emerges as a vibrant hub where camaraderie meets culinary excellence.

Every delicious dish we serve is an invitation to share, celebrate, and create memories, echoing a spirit of togetherness.

At Gallery, whether you're toasting to a great round or indulging in banter with friends old and new, you're always in good company.

Under the warmth of the sun or beneath a canopy of stars, Gallery is the perfect place to re-connect with nature, your crew, and of course, sumptuous food. We invite you to the scenic elevations of Anaheim Hills where the dining experience is a culinary collection, and the outdoors play the perfect host. Just as golf isn't only sport, food isn't only sustenance, but a bridge that brings us closer.

PREGAME WARMUP

Gallery Breakfast Sandwich * \$10

Smoked ham, eggs, avocado and cheddar cheese on a Francese ciabatta roll

Breakfast Burrito * \$10

Choice of one: Chorizo, Applewood smoked bacon or sausage with hash browns, cheddar cheese, eggs, bell peppers and onions

Avocado Toast \$13

Grilled sourdough, fresh mashed avocado sliced hard boiled egg and radish sprouts

Steel Cut Oatmeal \$6

Served with assorted seasonal berries

FROM THE GRIDDLE

Cinnamon French Toast Combo * \$14

Two eggs any style, choice of two Applewood smoked bacon or two sausages

Pancake or Waffle Combo * \$13

Your choice of a small stack of pancakes or a Belgium waffle served with two eggs any style and choice of two Applewood smoked bacon or two sausages

SIDES

Belgium Waffle \$10

Cinnamon French Toast \$9

Pancakes Full Stack \$9

Sausage Links (3) \$6

Applewood Smoked Bacon (3) \$6

Melon and Berries \$7

Cottage Cheese \$4

Breakfast Potatoes \$5

Hash Browns \$4

Side of Avocado \$4

Toast/English Muffin/Bagel \$4

SPECIALTIES

Served with a choice of breakfast potatoes, hash browns sliced fruit or cottage cheese

Create Your Own Omelette * \$15

Choice of veggies: tomato, onion, bell peppers mushrooms, spinach

Choice of one meat: Applewood smoked bacon smoked ham, sausage, or chorizo

Choice of one cheese: cheddar, jack, Swiss or pepperjack

Classic Eggs Benedict * \$15

Poached Eggs, Canadian bacon, English muffins hollandaise sauce

Two Eggs Any Style * \$13

Choice of one: Applewood smoked bacon, ham steak, or sausage links served with hash browns or breakfast potatoes

Certified Angus Beef Ribeye Steak * \$23

Covered in caramelized onions and served with two eggs any style

Huevos Rancheros * \$15

Two eggs any style, quesadilla, chile relleno, guacamole beans and salsa ranchera

Chilaquiles Rojos * \$11

Two fried eggs, crispy tortillas, cotija cheese and Mexican crema

Country Skillet * \$13

Two eggs any style with Applewood smoked bacon, smoked ham, sausage, red potato, bell peppers, onions and cheddar cheese

Gallery Bloody Mary \$13

Tito's Original Vodka, house made Bloody Mary mix, A-1 sauce, Worcestershire, hot sauce, salt, pepper, lime juice, and garnished with fresh celery, olives, and crispy bacon

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, may increase your risk of foodborne illness.

SIGNATURE COCKTAILS

Gallery Old Fashioned \$16

Our signature cocktail.
Woodford Reserve Bourbon, Apple Sherry bitters, and Maple syrup stirred and poured over a single rock.
Smoked with Applewood and garnished with a Luxardo cherry and a slice of Applewood smoked bacon

Martini Noche \$15

Lalo Tequila, Borghetti espresso liqueur
Kahlua, and simple syrup

Sour Rose \$15

Four Roses Bourbon, freshly squeezed
lemon juice, simple syrup, egg whites and
Angostura bitters make this classic cocktail

Purple Comfort \$15

A new twist on the gin martini. Empress 1908 Gin and
Lillec Blanc apertif with a grapefruit twist

Flight Path Spritz \$15

Stonestreet Bourbon, Aperol, Amaro Nonino and lemon
juice. Our tailspin on the Paper Plane

Pa”Lalo”Loma \$15

Lalo tequila, Giffard Pampelmousse, grapefruit and lime
juice, topped with sparkling mineral water

Blackberry Oasis \$15

1800 Anejo, fresh lime juice and sparkling water served
with blackberries and clove.

N/A BEVERAGES

Coca Cola Soft Drinks Dasani Bottled Water	\$4
Coffee Hot and Iced Tea	\$3
Pellegrino	\$4
Red Bull	\$5
Orange, Grapefruit, Tomato, Cranberry Juice	\$4

DRAFT LIST

16oz / 20oz

Karl Strauss Gallery House Blonde \$6/8
San Diego, CA - 4.5%

Michelob Ultra \$6/8
St. Louis, MO - 4.2%

Trumer Pilsner \$7/9
Berkeley, CA - 4.9%

Modelo Especial Mexican Lager \$7/9
Mexico City, Mexico - 4.9%

Altamont Maui Wauai IPA \$7/9
Livermore, CA - 6.5%

Topa Topa Chief Peak IPA \$8/10
Ventura, CA - 7%

Harland Brewing Hazy IPA \$8/10
San Diego, CA - 6.5%

Chapman Crafted Kool Kids Double IPA \$9
Orange, CA - 8.6%

Karl Strauss Red Trolley Ale \$7/9
San Diego, CA - 5.8%

Guinness Irish Stout on Nitro \$9
Dublin, Ireland - 4.2%

Deschutes Brewing Black Butte Porter \$8/10
Bend, OR - 5.5%

Brewery X Huckleberry Hard Seltzer \$8/10
Anaheim, CA - 5.5%

BOTTLE / CAN

Coors Light	\$6
Bud Light	\$6
Michelob Ultra	\$6
Heineken	\$7
Firestone Walker 805	\$7
Corona	\$7
Pacifico	\$7
Modelo Especial Mexican Lager	\$7
Karl Strauss Aurora Hoppyalis IPA	\$7
Golden Road Mango Cart	\$8
Paulaner Grapefruit	\$8
High Noon Vodka Seltzer	\$8
Sunnyside Hard Half and Half	\$8
Happy Dad Seltzer	\$8

APPETIZERS

Fresh Guacamole \$10

Served with homemade chips and salsa

Sonora Nachos \$15

Pinto beans, guacamole, pico de gallo sour cream and a delicious cheese sauce
Add carne asada, chicken or carnitas \$5

Cauliflower Pizza \$15

Cauliflower pizza crust with an Arrabiata sauce, homemade Di Stefano fresh mozzarella, Calabrian peppers (GF)
Add guanciale \$4

Homemade Meatball \$14

On a brioche bun with Arrabiata and Di Stefano fresh mozzarella

Buffalo Chicken Lollipops \$14

With blue cheese dressing and vegetable slaw

Crispy Triple Cream Brie \$13

Served with wildflower honey, caramelized walnut dust and sliced baguette (V)

Castroville Baby Artichokes \$14

With chive aioli (V)

Crispy Calamari \$12

Hand battered and fried served with cayenne dipping sauce

Fava Bean Hummus \$11

With Za'atar, extra virgin olive oil and grilled flat bread (VG)

ENTREES

Fish and Chips \$20

House breaded Cod, tangy tartar sauce and lemon served with French fries

Grilled Flat Iron Steak \$28

8oz Certified Angus Beef flat iron steak marinated with ginger garlic, honey tamari sauce, scallions and sesame seeds served with with ponzu dipping sauce and French fries

Bibimbap Rice Bowl \$14

With steamed rice, sautéed baby spinach, carrots bean sprouts zucchini, mushrooms, bok choy fried egg and bibimbap sauce. Choice of seared tofu, Bulgogi pan roasted salmon, or pan roasted ahi

Pan Seared Tofu \$14

Served over red quinoa, black beans and farro with roasted sunflower seeds, thyme, zucchini, broccolini, Bok choy and Asian spicy sauce (VG)

SANDWICHES AND BURGERS

All served with french fries

Upgrade side \$5

Gallery Cheeseburger * \$18

Fresh patty on a potato brioche bun, Boston bibb lettuce sliced heirloom tomato, red onions, and pickles.
Add avocado or bacon \$3

Nohl Ranch Turkey Burger \$19

Handmade ground turkey patty served with arugula, heirloom tomatoes, red onion, homemade tartar sauce on a whole wheat bun

Oven Roasted Turkey Club \$18

On toasted artisan wheat layered with, Boston bibb lettuce sliced tomato, Applewood smoked bacon, Havarti cheese and a house made aioli

Grilled Chicken \$18

On a sourdough toast, Heirloom tomato, baby spinach and grilled onions with a house made rosemary aioli

Crispy Fried Chicken \$18

On a freshly baked brioche bun, Boston bibb lettuce and pickles and a chipotle aioli

St. George \$19

Smoked and sliced pastrami on a freshly baked and grilled marble rye smothered with Dijon mustard and pickles

The Mixto \$18

A pressed Cuban sandwich on a rustic French roll, roasted pork, smoked ham, Swiss cheese, adobo mayo Dijon mustard and pickles

Albacore Tuna Melt \$18

Mixed in house and smothered in Swiss cheese on grilled artisan sourdough bread

Magnolia Lane \$15

Choice of sliced turkey, ham, roast beef, or tuna salad on choice of bread with Heirloom tomato, Boston bibb lettuce sliced red onions, mayonnaise, Dijon mustard and a pickle slice

French Dip \$18

Shaved tri tip on a rustic French roll, creamy horseradish served with au jus

Anaheim Hills Cheese Steak \$19

Thinly sliced rib eye, provolone cheese sauce and grilled onions, served on a rustic French roll

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SALADS

Caesar \$11

Served with romaine hearts, pecorino Romano cheese and garlic croutons tossed with a house made Caesar dressing

Wedge \$15

With iceberg lettuce, roasted marinated beets, heirloom tomato, Applewood smoked bacon, garlic croutons, freshly cut herbs with chunky blue cheese dressing

Chopped \$15

Romaine lettuce, avocado, tomato, cilantro, cucumber, cotija cheese, roasted pepita seeds and crispy tortilla strips chopped and tossed with a creamy cilantro dressing (V)

Cobb \$17

Pan roasted chicken, Applewood smoked bacon, tomato, avocado blue cheese crumbles, poached egg tossed with your choice of dressing

Roasted Beet Salad \$20

Baby spinach, pickled beets, herbed goat cheese, caramelized walnuts, white balsamic reduction and extra virgin olive oil (V)

SALAD PROTEINS: Grilled chicken, diced turkey, tri tip or pan roasted cod \$5

SHAREABLE SIDES

Personal Caesar \$7

Personal Greens \$7

Sliced Melons and Berries \$7

Sliced Heirloom Tomatoes \$6

Brussel Sprouts \$7

Onions Rings \$7

French Fries \$7

Truffled Pecorino Fries \$8

Homemade Bowl of Chili \$7

Homemade Soup of the Day \$7

Side of Avocado \$5

DESSERT MENU

FRESHLY BAKED AND CREATED IN HOUSE

Homemade Bread Pudding

with pears, cranberries and dark chocolate served with vanilla ice cream and a Whistlepig bourbon maple sauce

\$12

Tre Formaggi Cheesecake
with a passion fruit caramel sauce

\$10

Chocolate Truffle Cake
with a raspberry coulis

\$10

WHITE WINES

Kendall Jackson Chardonnay California, 2023	\$10/25
La Crema Chardonnay Sonoma Coast, 2022	\$15/\$37
J Lohr Arroyo Vista Chardonnay Central Coast, 2022	\$16/40
Hahn Chardonnay Monterey, 2022	\$9/24
Rombauer Chardonnay Carneros, 2023	\$19/59
Freemark Abbey Chardonnay Napa Valley, 2022	\$68
Benvolio Pinot Grigio Friuli, Italy, 2022	\$9/24
Crowded House Sauvignon Blanc Marlborough, New Zealand, 2023	\$14/28
Daou Sauvignon Blanc Paso Robles, 2022	\$12/30
Rombauer Sauvignon Blanc Sonoma and Napa County, 2023	\$15/38
Daou Discovery Rose' Paso Robles, 2022	\$13/32

IMPORTED & OTHER REDS

Kubani Petite Syrah Napa Valley, 2018	\$119
Pessimist Red Blend by Daou Paso Robles 2022	\$13/33
Siglo Rioja Reserva Spain, 2018	\$15/37
Campogiovanni Brunello de Montacino DOCG Italy, 2018	\$140
Stolpman Syrah Estate Ballard Canyon, Santa Barbara Canyon, 2022	\$17/43
Decoy Zinfandel by Duckhorn California, 2021	\$15/38
La Madrid Matilde Malbec Mendoza, Argentina, 2017	\$140

RED WINES

Hahn Merlot California	\$10/25
Decoy Merlot by Duckhorn North and Central Coast California, 2021	\$11/28
La Jota Merlot Howell Mountain, Napa Valley 2012, 2013, 2014 Vintages	\$125
La Crema Pinot Noir Willamette Valley, Oregon, 2022	\$17/43
Bella Glos Dairyman Pinot Noir Russian River, 2022	\$59
Brewer Clifton Pinot Noir Santa Rita Hills, 2021	\$16/40
Hahn SLH Pinot Noir Santa Lucia Highlands, Monterey Bay, 2021	\$19/48
Decoy Limited Cabernet Sauvignon Alexander Valley, 2022	\$16/40
Monticello Estate Cabernet Sauvignon Oak Knoll District, Napa Valley, 2020	\$18/49
Austin Hope Cabernet Sauvignon Paso Robles, 2021 1 liter bottle	\$19/76
Frank Family Cabernet Sauvignon Napa Valley, 2022	\$59
Crown Point Cabernet Sauvignon Happy Canyon, Santa Barbara County, 2018	\$79
Duckhorn Cabernet Sauvignon Napa Valley, 2021	\$85
Silver Oak Cabernet Sauvignon Napa Valley, 2019	\$230

SPARKLING

Wyclif Brut California	\$8/19
Santo Moscato D' Asti Piedmont, Northern Italy	\$9/20
Lamarca Prosecco Treviso, Veneto, Italy	\$11/27
Korbel Sparkling Brut Split California	\$12
J Vineyards Cuvee 20 Russian River	\$75
Nomine Renard-Special Club Champagne, France, 2020 Vintage	\$139

Bourbon

Eagle Rare	16
Four Roses Small Batch	16
Stonestreet	16
Knob Creek	14
Bulliet	14
Buffalo Trace	12
Elijah Craig	14
Jim Beam	8
EH Taylor Straight Rye	16
Woodford Reserve	16
Kentucky Owl	30
Basil Hayden	14
Maker's Mark	14
Blanton's	18
Duke	14
Horse Soldier	12
Whistlepig Piggy Back 6 year	12
Old Forester	10

Scotch

Glenlivet 12 year	16
Glenfiddich 12 year	16
Glenfiddich 18 year	18
Macallan 12 year	18
Balvenie Doublewood 12 year	16
Macallan 18 year	65
Johnny Walker Red	10
Johnny Walker Black	14
Chivas Regal	12

Cordials and Cognacs

Kahlua	12
Bailey's	12
Cointreau	12
Grand Marnier	12
Tuaca	12
Galliano	12
St. Germaine	12
Hennessey	14
Courvoisier VS	10
Courvoisier VSOP	16
Remy Martin 1738	20
Fernet Branca	12

Tequila

Lalo Blanco	14
Lalo Limited Edition High Proof	18
Casamigos Anejo	16
Don Julio Anejo	16
Blowfish Anejo	14
Maestro Dobel Cristalino	16
Clase Azul Reposado	30
Dos Boots Mezcal	10
Don Fulano	16
1800 Blanco	12
1800 Reposado	14
1800 Anejo	16
Asombroso Reposado	30

Vodka

Svedka	8
Titos	10
Ketel One	12
Grey Goose	14
Belvedere	16
Stateside	10
Absolut	10
Chopin	16

Rum

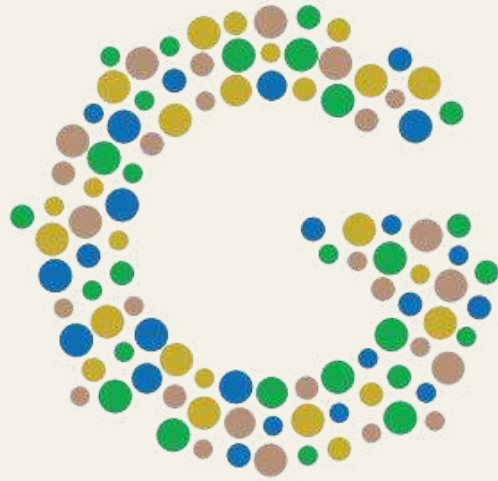
Bacardi	8
Myers	10
Malibu	10
Kraken	10
Diplomatico	14
Captain Morgan	10

Gin

Aviation	14
Tanqueray	12
Bombay Sapphire	12
Hendrick's	14
Beefeater	10
Empress 1908	12
Bombay	8

Other Whiskey

Jack Daniels	10
Bushmills	8
Jameson	12
Seagram's 7	8
Seagram's VO	8
Fireball	8
Crown Royal	12



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