



BISHOP'S

on the square



Lunch Served
Tue-Sat 11am-5pm

-STARTERS-

Soup of the Day
Cup 4.95 Bowl 6.95

Taco Truck Style Tacos 1.25
Choice of Chicken or Steak

Tempura Battered Asparagus Fries 7.25
Chipotle Aioli

Twice Fried French Fries 4.25
House Made Aioli

Beer Battered Mozzarella Sticks 7.95
House Recipe Buttermilk Ranch

Gilroy Garlic Fries 5.25
Ketchup & Aioli

Sweet Potato Fries 6.25
House Made Honey Mustard

Twice Fried Truffle Fries 8.25
Mozzarella Cheese, Aioli, Truffle Oil

Bishop's Wings 7.95
Choice of Teriyaki, BBQ, or Spicy

Fried Ravioli 7.95
Cheese Filled, Warm Tomato Marinara

Miniature Corn Dogs 7.95
Ketchup & Mustard

-SALADS-

House 6.95/9.95
Organic Field Greens, Tomatoes, Onions, Cucumbers,
Fresh Fruit, Bleu Cheese Crumbles, Candied Walnuts,
Red Wine Vinaigrette

Chicken Caesar 6.95/9.95
Crisp Romaine Hearts, Brioche Croutons,
Parmesan Cheese, Creamy Caesar Dressing

Cobb Salad 7.95/10.95
Organic Field Greens, Applewood Smoked Bacon,
Chicken Breast, Bleu Cheese Crumbles,
Tomatoes, Onions, Cucumbers, Eggs

-SIGNATURE BURGERS-

Choice of Beef or Turkey Patty

French 9.95
House Ground Patty, Bleu Cheese,
Applewood Smoked Bacon, L/T/O, Aioli

California 10.95
House Ground Patty, Avocado, Bruschetta,
Cheddar Cheese, Smoked Bacon, Aioli

Maui Wauai 9.95
House Ground Patty, Applewood Smoked Bacon,
Grilled Pineapple, Teriyaki Sauce

North Beach 9.95
House Ground Patty, Artichoke Hearts,
Cheddar Cheese, Sautéed Mushrooms, L/T/O, Aioli

Bacon Cheeseburger Sliders 9.95
Joseph Gallo Farms Cheddar Cheese,
Applewood Smoked Bacon, L/T/O, Aioli

Vegetarian Sliders 9.95
Cheddar, Pepper Jack, Swiss Cheese, Avocado,
Artichoke Hearts, Mushrooms, L/T/O, Aioli

-SANDWICHES-

½ Sandwich & Garden Salad 6.25
Choose Any Sandwich Listed Below

Bishop's Grilled Cheese 7.95
Sautéed Mushrooms, L/T/O, Cheddar, Pepper Jack, Swiss

Bishop's Dip 8.95
Grass Fed Tri Tip, Cheddar Cheese, Mushrooms, Au Jus

Chicken Pesto 8.50
Sliced Chicken Breast, Herb Pesto, Pesto Aioli, L/T/O

Cranberry Turkey 8.50
Range Fed Turkey Breast, Herb Cream Cheese, House Made
Cranberry Sauce, Candied Walnuts, L/T/O,

Blast 7.95
Applewood Smoked Bacon, Organic Greens,
Haas Avocado, Swiss Cheese, Vine Ripe Tomato, Aioli

Smoked Ham & Brie 8.95
Smoked Black Forest Ham, Applewood Smoked Bacon,
Cow Girl Creamery Brie, Haas Avocado, L/T/O, Aioli

Turkey Club 8.95
Diestel Range Fed Turkey Breast, Cheddar Cheese,
Applewood Smoked Bacon, L/T/O, Aioli

-PASTAS-

Add Butter Poached Shrimp to Any Dish 4.95

Grown Up Mac & Cheese
Smoked Chicken & Bacon, Cheddar & Mozzarella Cheese 9.95

House Made Chicken & Prosciutto Tortellini
Heirloom Tomato Cream Sauce 12.95

Pasta Florentine
Sautéed Seasonal Vegetables, Roasted Garlic,
Feta Cheese, Heirloom Tomato Cream Sauce 9.95

House Made Ricotta Cheese Ravioli
Heirloom Tomato Cream Sauce 9.95

House Made Crab & Spinach Ravioli
Pink Vodka & Heirloom Tomato Cream Sauce 12.95

-ENTREES-

All Entrees Served with Appropriate Condiments

Oven Roasted Lamb Sirloin 24.95
Heirloom Tomato & Sweet Corn Relish

Steamed Salmon 16.95
Heirloom Tomato & Sweet Corn Relish

Chicken Saltimbocca 16.95
Sautéed Mushroom Cream Sauce

House Made Meatloaf 15.95
Mushroom Brown Gravy

Herb Roasted ½ Chicken 17.95
Sherry Mushroom Cream Sauce

Steamed Mussels 15.95
Garlic, White Wine, Chili Flakes, Butter

Pan Seared Duck Breast 17.95
Garlic, White Wine, Chili Flakes, Butter

Chicken & Waffles 16.95
Buttermilk Fried Chicken, Waffles, Maple Syrup

Marinated & Grilled 12oz New York Steak
Worcestershire Butter 24.95

20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE

NO SUBSTITUTIONS OR SPLIT CHECKS



BISHOP'S
on the square



-DESSERTS-

Gelato Small 3.50 Large 5.50
Trio of Crème Brûlée 7.95
Seasonal Bread Pudding 7.95



BISHOP'S
on the square



MONTHLY SPECIALS!!!

Happy Hour

Tue-Sat 5-7pm

All Bar Drinks 1/2 Off

Glasses & Bottles of Wine 1/2 Off

Wine Tasting Tuesdays

1st & 3rd Tuesday of Each Month

\$10 Per Person

Summer Fest Thursdays

\$1 Gelato

\$2 Coronas

\$3 Cheeseburgers

\$4 Wells

\$5 Calls



BISHOP'S
on the square



Sparkling Wines

Tasting Notes: Champagne is a wine with significant levels of carbon dioxide in it making it fizzy.

Korbel

375ml, NV Champagne, California
20 Bottle

Piper Heidsieck

375ml, NV Champagne, France
"World's Best Champagne"
40 Bottle

House Champagne

NV Sparkling Champagne, California
7 Glass

Crisp, Dry White Wines

Tasting Notes: Citrus flavors are bright in these wines. Their high acidity makes them food-friendly; Pinot Gris and Torrontes grapes exhibit a unique white floral character.

Albarino

2009 Carmichael "Blanco Fresco", Edna Valley, California
10 Glass 50 Bottle

2008 Martin Codax, Rias Baixas, Spain
60 Bottle

Sauvignon Blanc

2008 Matua, Marlborough, New Zealand
8 Glass 40 Bottle

2008 Butterfly Creek, Sierra Foothills, California
40 Bottle

Pinot Gris

2007 Mac Murray Ranch, Eugene, Oregon
8.5 Glass 35 Bottle

Plush, Round White Wines

Tasting Notes: Viognier is lovely wine with lots of stone (peach, apricot, and plum) fruit. This grape is native to the Rhone Valley in southeastern France.

Chardonnay

2009 Talus, Lodi, California
7 Glass 35 Bottle

2008 CRU "Vineyard Montage", Monterey County
13 Glass 55 Bottle

2008 Cupcake Winery, Central Coast, California
40 Bottle

2008 Napa Valley Cellars, Baby Rombauer, California
60 Bottle

Sweet White/Pink Wines

Tasting Notes: Opposites attract when pairing spicy food with wine; luscious Riesling makes the perfect match for any one of Chef's spicy sauces!

Riesling

2008 Joel Gott, Napa Valley, California
8 Glass 35 Bottle

2008 Clean Slate Vineyards, Germany
40 Bottle

Gewurztraminer

2007 Kritt, Alsace France
8 Glass 35 Bottle

Layered, Earthy Red Wines

Tasting Notes: Pinot Noir is known for complex strawberry fruit with light earth notes.

Pinot Noir

2006 Hob Nob, France
7 Glass 35 Bottle

2007 CRU "Vintage Montage", Central Coast, California
15 Glass 60 Bottle

2008 Mirassou, Russian River, California
35 Bottle

2007 Parducci, Mendocino, California Certified Organic
40 Bottle

2007 Mac Murray Ranch, Sonoma Coast, California
45 Bottle

2004 Ambullneo, Mastiff Ranch, Carneros, California
150 Bottle

2005 George, Russian River, California
200 Bottle

Bold, Fruit-Driven Red Wines

Tasting Notes: The thick skins of Cabernet and Merlot grapes impart tannins to the wine produced. Tannins add structure and texture; also helps these wines age gracefully.

Malbec

2008 Don Miguel, Malbec, Argentina
8 Glass 40 bottle

Merlot

2006 Talus, Lodi, California
7 Glass 35 Bottle

2006 Parducci, Mendocino, California Certified Organic
10 Glass 50 Bottle

2007 Blackstone, California Blend
35 Bottle

2005 Butterfly Creek, Sierra Foothills, California
45 Bottle

Syrah

2007 Carmichael "Sur le Pont", Monterey, California
10 Glass 50 Bottle

Cabernet Sauvignon

2007 Talus, Lodi, California
7 Glass 35 Bottle

2007 Louis M. Martini, Sonoma, California
10 Glass 50 Bottle

2006 Carmichael "Satisfaction", Napa Valley, California
12 Glass 60 Bottle

2007 Avalon, Sonoma, California
35 Bottle

2004 Butterfly Creek, Sierra Foothills, California
40 Bottle

2003 Sonoma Junction, Sonoma, California
60 Bottle

Zinfandel

2006 Talus, Lodi, California
7 Glass 35 Bottle

2006 Butterfly Creek, Sierra Foothills, California
45 Bottle

Dessert Wine

Taylor Fladgate, 10 yr Tawny Port, Portugal 2oz Pour
10 Glass 40 Bottle

Chambers Muscat, Rutherglen 2oz Pour
10 Glass 40 Bottle

WINE FLIGHTS \$10
Choose 3 Wines by the Glass to Sample
Corkage is \$15 per 750ml