

Small Plates

~6

Jilves	
mix of house marinated olives. ~5	
Grilled Sloughhouse Sweet Corn	r
Wood grilled Slough house sweet corn brushed with a chili lime butter and served with fresh line.	ne. ~5
Macaroní and Cheese	ıstv ~7
ightly seasoned macaroni with Havarti, Cheddar and Gruyere cheeses, baked until warm & cru fish Taco's	isty
White corn tortillas filled with cheese then topped with jalapeno mayonaise, grilled snapper, na	na cabage, and pico de gallo
Suffalo Style Chicken Wings	pa cabage, and pico de gano.
he New York classic served with carrots and celery with bleu cheese dressing.	3
Soup of the Day	,
cup of our Chef's daily creation. ~4	
Sootleggers Small House Salad	
smaller version of our original house salad with your choice of dressing.	
Small Caesar Salad	
Our classic Caesar - only a little less of it. ~5	
Artísan Cheese Plate	
selection of fine cheeses with fresh bread. ~8	
Sootleggers Burger	
ootleggers award winning burger. ~7	
Fried Calamari	
Solden brown strips of calamari served with cocktail sauce and aioli. ~12	
Crab Cakes	
resh Dungeness crab cakes topped with wasabi mayonaise and a sweet chili sauce. ~1	12
Pork Sliders low smoked pork, tangy Carolina barbeque sauce and coleslaw. ~7	
scargot	10
lassic escargot in a garlic parsley butter. (served with or without bleu cheese.)	10
oweet Potato fries easoned crisp sweet potato fries with a chipoltle bleu cheese dip ~4	
Oteamers	
weet clams steamed in white wine, lemon, garlic and tomato. ~12	
anini	
lease ask your server for todays version of this toasty Italian classic. ~6	
ried Avocado	
ightly breaded and deep fried and served with pico de gallo and a creamy goat cheese sauce.	~8
Asían Short Ríbs	, and the second
low braised in a Asian citrus glaze ~11	
eel and Eat Shrimp	
half pound of shrimp in a creole boil served with cocktail sauce and lemon.)
Dysters on the Half Shell	
erved with cocktail sauce, lemon and tabasco. ~3ea	
_and jaeger	
German field hunter sausage served with a sweet hot mustard ~3ea	
French Onion Soup	
aramelized onions, thyme, sherry and chicken stock topped with a crouton and Swiss cheese	~7
Coasted Garlic	
Varm bulbs of roasted garlic, cambazola cheese, fresh fruit ∼8	
We accept Visa, Mastercard, American Express, Discover and A	ATM
Local Checks OK, * A 18% gratuity will be added to parties of six or more. * No s	seperate checks please.
As a courtest to all our guests, please refrain from using cellular phones in	the restaurant.

210 Washington Street* Auburn, CA* 95603 (530) 889-2229 * Fax (530) 889-9138 www.bootleggersauburn.com * bootlegg@foothill.net