

FRONTRUNNER MENU



POST PARADE

CHARCUTERIE & CREAMERY - 23

Cured & Smoked Meat Selection | Californian & International Cheeses | Grain Mustard | Rosemary Kalamata Olive | Artisanal Crackers

CHARRED BRUSSEL SPROUTS - 13

Spice Rub | Lemon | Pecorino

GULF WHITE SHRIMP COCKTAIL - 20

Court Bouillon Poached Shrimp | Horseradish Cocktail Sauce | Fresh Lemon

DRY RUB CHICKEN WINGS - 18

Buffalo or Honey Mustard | Ranch | Carrot | Celery

CLASSIC CAESAR SALAD - 16

Romaine Hearts | Parmesan Cheese | Croutons | Light Garlic Dressing
Add Grilled Chicken 7, Steak 10 or Salmon 10

THAI BEEF SALAD - 21

Green Papaya | Cilantro | Red Onion | Red Chili | Romaine | Crispy Noodle

FIELD GREENS - 16

Bosc Pear | Dried Cranberries | Goat Cheese | Cherry Tomato | Champagne Vinaigrette

IN THE GATE

PIZZA STATION

GOAT CHEESE - 17

Caramelized Onion | Prosciutto | Wild Rocket

ITALIAN SAUSAGE - 17

Pepperoni | Ham | Red Onion | Jalapeño

PIZZA PRIMAVERA - 17

Artichoke | Red Onion | Mushroom | Bell Pepper | Yellow Squash | Tomato | Garlic

STRETCH RUN

NEW YORK STEAK - 27

Truffle Fries | Cherry Tomato | Chimichurri

PAN SEARED AIRLINE CHICKEN - 26

Mushroom Risotto | French Green Beans | Almonds | Fine Herb Sauce

BLACKENED ATLANTIC SALMON - 27

Cheese Grits | Sautéed Greens | Red Wine Reduction

CALIFORNIA CLASSIC ALL BEEF BURGER - 19

Brioche Bun | Swiss or Cheddar | Tomato | Red Onion | Lettuce | Pickle Chips | 1000 island | Choice of Steak Fries or Side Salad

HERB GRILLED CHICKEN CIABATTA - 19

Tomato | Green Leaf | Garlic Aioli | Applewood Bacon | Provolone | Choice of Steak Fries or Side Salad

GOLDEN JUMBO LUMP CRAB CAKE - 40

Classic Remoulade | Frisée Apple Salad

TOMAHAWK STEAK - 160

Truffle Fries | Charred Brussel Sprouts | Cognac Demi-Glace | Chimichurri

Minimum cook time is 30 minutes

FINISH LINE

WILD BERRY TART - 9

Almond Cream | Shortbread

PEACH & BLUEBERRY COBBLER - 9

Cinnamon Spice Cream

FRONTRUNNER'S FAMOUS MOCHA MUDDER - 9

Whipped Mocha Ice Cream | Oreo Shell | Ganache | Smoked Almonds

FOSELMAN'S ICE CREAM WITH HORSE COOKIE - 9

Chocolate | Strawberry | Vanilla

A 21% service charge for parties 8 or more. Prices are exclusive of applicable sales tax.

 Plant Based  Gluten Free

BEVERAGESPEPSI | DIET PEPSI | SIERRA MIST | GINGER ALE
ICED TEA | LEMONADE

ORANGE JUICE | CRANBERRY JUICE

BOTTLED WATER (STILL OR SPARKLING)

RED BULL | SUGAR FREE RED BULL

COFFEE | DECAF | HOT TEA | HOT CHOCOLATE

DOUBLE ESPRESSO | LATTE | CAPPUCINO | MOCHA
Sub Almond Milk .50**G C**

4 8

5 10

4

6

3 7

6

WINE**SPARKLING**

Domaine Ste. Michelle, Columbia Valley

Benvolio, Prosecco, Veneto Italy, 187ml

Schramsberg, Blanc De Noir, North Coast

Möet and Chandon, Imperial, 187ml

Luc Belaire, Rare Rosé

Beau Joie, Brut, Épernay

Beau Joie, Rosé, Épernay

Möet and Chandon, Imperial Rosé

Veuve Clicquot, "Yellow Label"

Möet and Chandon, Dom Perignon 06

Cristal, Louis Roederer

G B

10 40

12

18 72

20

90

20 105

20 105

110

112

265

395

WHITE AND ROSÉ

Kendall-Jackson, Chardonnay, Santa Barbara

Bouchard Pere & Fils Reserve, Chardonnay, France

Sonoma-Cutrer, Chardonnay, Sonoma

Cakebread, Chardonnay, Anderson Valley

Matanzas Creek, Sauvignon Blanc, Sonoma

Santa Margherita, Pinot Grigio, Venezia

Jean-Luc Colombo, La Dame Rosé, Provence

Gran Moraine, Rosé, Yamhill Carlton, Oregon

Far Niente, Chardonnay, Napa

10 40

52

14 56

21 85

12 48

56

13 52

14 54

125

RED

Kendall-Jackson, Cabernet Sauvignon, Sonoma

Fabre Montmayou Reserva, Malbec, Mendoza

Rutherford, Estate Merlot, Napa

Mer Soleil, Pinot Noir, Santa Lucia Highlands

The Prisoner, Red Blend, Napa

Cakebread, Cabernet Sauvignon, Napa

Caymus, Cabernet Sauvignon, Napa

Opus One, Meritage, Napa

12 48

40

10 40

14 56

95

112

180

365

BEER**BOTTLES****\$45 Pick Six - Choose any 6 Bottles of Beer**

Corona 4.6% ABV

Modelo Especial 4.5% ABV

Pacífico 4.4% ABV

Stella 4.8% ABV

Heineken 5% ABV

Bud Light 4.5% ABV

Coors Light 4.2% ABV

Miller Lite 4.2% ABV

Dos Equis Ambar 4.7% ABV

Stone IPA 6.9% ABV

8

8

8

8

8

SIGNATURE COCKTAILS - 12**BALDWIN BUCK (Official Cocktail of Santa Anita)**

Kentucky Bourbon | Ginger Liqueur

Honey Simple Syrup | Lemon | Grapefruit

Peychaud's Bitters

MUCHO MACHO MARY

Macerated Vodka | Farm Fresh Vegetables

Santa Anita's House-Made Bloody Mary Mix

CHARCOAL OLD FASHIONED

Kentucky Bourbon | Activated Charcoal

Simply Syrup | Bitters | Orange Zest

HORSESHOE MARGARITA

Hornitos | Cointreau | Fresh Lime | Agave

AMERICAN THOROUGHBRED

Tito's Handmade Vodka | Fever Tree Ginger Beer

Fresh Lime

BET-ON-ME-CHELADA (SA Signature Michelada)

Your choice of beer | House-Made Michelada Mix

Tajin Rim

TASTING FLIGHTS - 19**FLIGHTS****Mimosa Flight**

Orange | Guava | Peach | Passionfruit

Michelada Flight

Bet-On Michi | Chelada | Pepino | Mango

SPIRIT LIST**VODKA**

Tito's Handmade

Ketel One

Grey Goose

10

11

11

TEQUILA

Hornitos

Patron Silver

Cazadores Reposado

Don Julio Añejo

1942

9

11

11

12

40

GIN

Bombay Sapphire

Hendrick's

10

11

WHISKEY/BOURBON

Jameson

Jack Daniel's

Crown Royal

Maker's Mark

Maker's Mark 46

10

10

11

11

14

SCOTCH

Dewar's White Label

Johnnie Walker Black

Macallan 12

10

11

12

RUM

Bacardi

Malibu

Captain Morgan

10

10

10

COGNAC/CORDIALS

Hennessy V.S.

Remy Martin V.S.O.P.

Bailey's

Kahlua

11

12

10

10

