



## BEGINNINGS

### RED PEPPER HUMMUS \$14

Served with Pita Bread, Celery & Carrots

### BREADED CAULIFLOWER BITES \$16

Crisp Fried Tabasco Seasoned Cauliflower, Carrots & Celery, Served with Ranch Dressing

### ARTICHOKE FRITTERS \$18.50

Served on a Bed of Baby Arugula Tossed with Fresh Lemon Juice, Drizzled with a Lemon Garlic Aioli, & Finished with Parmesan

### CRAB CAKES \$19

Served on a Bed of Baby Arugula & Cherry Tomatoes Dressed in Fresh Lemon Juice, Garnished with Pickled Red Onion, & Capers Whole Grain Mustard Remoulade

## SOUPS & SALADS

### CUP OR BOWL OF SOUP \$8/10

Please ask your server for daily soup

### HOUSE SALAD \$15

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, & Croutons. Choice of Ranch or Italian Dressing

### CAESAR SALAD \$15

Romaine, Tossed with Cherry Tomatoes, Croutons, & Parmesan

### FALL HARVEST SALAD \$16.50

Broccoli Slaw with Roasted Butternut Squash, Apples, & Pomegranate Seeds, Served on a bed of Spring Mix & a side of House Made Apple Cider Vinaigrette

Add to Any Salad

+ Chicken Breast \$5

+ Crispy Chicken \$5

## FLATBREADS

### CHEESE \$15

Tomato Basil Sauce & Cheese Blend

### PEPPERONI \$16

Tomato Basil Sauce, Cheese Blend, & Pepperoni

### MEDITERRANEAN \$16

Hummus Spread Topped with a Mediterranean Vegetable Blend Tossed in Lemon Juice, Finished with Feta Cheese & Balsamic Drizzle

### MEAT LOVERS \$17

Tomato Basil Sauce, Cheese Blend, Roasted Red Bell Peppers, Bacon, Pepperoni, & New York Steak

## KID MEALS \$13.50

*Choice of Fries, Chips, or Fruit & Drink*

**HAMBURGER**  
**CHEESEBURGER**  
**CHICKEN TENDERS**  
**MAC & CHEESE**  
**CHEESE FLATBREAD**  
**PEPPERONI FLATBREAD**

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## SANDWICHES

Choice of Fries, Chips, Fruit, Side Salad, or Onion Rings (\$2)

### THE FARMER'S SANDWICH \$18

Roasted Eggplant, Zucchini, Yellow Squash & Roasted Red Bell Peppers with Crisp Leaf Lettuce, Tomato, Red Onion & Balsamic Glaze Served on a Brioche Bun

### BLACKENED CHICKEN SANDWICH

**\$18.50**

Seared Chicken Breast with Cajun Spices, White Cheddar, Arugula, Tomato, & Roasted Garlic Aioli Served on a Brioche Bun

### THE HOUSE BURGER \$18.50

Two Beef Patties, White Cheddar, Lettuce, Tomato, Red Onion, Pickles, & Garlic Aioli Served on a Brioche Bun

### THE DRAGON BURGER \$19.50

Two Beef Patties, White Cheddar, House Made Jalapeño Bacon Jam, Garlic Aioli, Lettuce, Tomato, Red Onion, Pickles Served on a Brioche Bun

### BBQ BACON BURGER \$19.50

Two Beef Patties, American Cheese, Applewood Smoked Bacon, Onion Rings, & BBQ Sauce Served on a Brioche Bun

Add to Any Sandwich

+ Add Bacon \$3

+ Add Avocado \$4

## KID ENTRÉES \$17

(Available After 4pm)

*Kids Entrées Served with Broccoli and Rice*

**KID GRILLED CHICKEN ENTRÉE**

**KID SALMON ENTRÉE**

**KID STEAK ENTRÉE**

## ENTRÉES

(Available After 4pm)

### HEARTY CHICKPEA CURRY \$22

Coconut Thai Yellow Curry with Roasted Butternut Squash, Corn, Carrots, Bell Peppers & Chickpeas, Served with Lemongrass Scented Jasmine Rice  
Add Chicken Breast \$5

### CREAMY CHICKEN PESTO \$25

Marinated Chicken, Penne Pasta, Artichokes, Cherry Tomatoes, Finished with Toasted Parmesan & Fresh Basil

### SPICY CAJUN SHRIMP PASTA \$28

Jumbo Shrimp, Andouille Sausage, Bell Peppers, Cherry Tomatoes, Penne Simmered in a Spicy Cajun Cream Sauce & Finished with Parmesan

### CRISPY SKIN-ON SALMON \$32

8oz Skin On Salmon Served with Lemongrass Scented Jasmine Rice & Market Vegetables, Charred Lemon & Garlic Herb Butter

### NEW YORK STEAK \$33

13oz House Cut Steak, Served with Manchego Mashed Potatoes & Market Vegetables, Topped with Garlic Herb Butter

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# SWEET REWARDS

**MILK & COOKIES \$9**

**OREO CHEESECAKE \$11**

**CHOCOLATE FANTASY CAKE \$11**

**SEASONAL DESSERT**

# SWEET COCKTAILS

**GRAND-TINI \$15**

Espresso, Grand Marnier, Kahlua, Whipped Cream Smirnoff

**WITCHES HAZEL-TINI \$15**

Espresso, Frangelico, Kahlua, Whipped Cream Smirnoff

**CLOUDY KNIGHT \$15**

Godiva, Disaronno Amaretto, Luxardo Black Cherry Liqueur



## SIGNATURE COCKTAILS

### KING HENNY \$16

Hennessey, Grand Marnier, Apple Cider, Served Martini Style

### KING WOODS \$16

Woodford, Aperol, Apple Cider, Served Martini Style

### JESTER MARGARITA \$16

Los Jarvis Mezcal, Grand Marnier, Apple Cider, Agave, Tajin Rim

### DRAGON BREATH \$16

Los Jarvis Mezcal, Aperol, Sweet Vermouth, Bitters, Agave

## CAN BEERS

NON-ALCOHOLIC	8
BUD LIGHT	11
STELLA	11
JULIAN HARD CIDER	11
BLUE MOON	11
MODELO	11

## DRAFT BEER \$14

CLARITAS	
5.8% ABV – Mike Hess Brewing	
ORANGE AVE. WIT	
5.2% ABV – Coronado Brewing Co.	
BUENAWEZA SALT & LIME LAGER	
4.7% ABV – Stone Brewing	
.394 PALE ALE	
6.0% ABV – Alesmith Brewing Co.	
THE HARLOT BLONDE ALE	
5.7% ABV – Societe Brewing Co.	
STONE DELICIOUS IPA	
7.7% ABV – Stone Brewing	
BUDWEISER	
5.0% ABV – Anheuser-Busch	
MONGO DOUBLE IPA	
8.0% ABV – Port Brewing	
CHRONIC ALE AMBER	
4.9% ABV – Pizza Port Brewing	
HOPSTER HOP HAZY IPA	
7.0% ABV – Thorn Brewing	
CHERRY BLOSSOM & LIME	
4.2% ABV – Boulevard Brewing Co.	
YETI IMPERIAL STOUT	
9.5% ABV – Great Divide Brewing	

## WHITES

	6L   6TL
HOUSE WHITE	10/36
HOUSE SPARKLING	10/36
KENDALL JACKSON CHARDONNAY	11/40
KENDALL JACKSON CHARDONNAY 85 CALORIE	11/40
HOUSE ROSE	11/40
ROBERT MONDAVI SAUVIGNON BLANC	11/40
KIM CRAWFORD SAUVIGNON BLANC	13/48
LA CREMA CHARDONNAY	16/60
LA CREMA PINOT GRIS	11/48
CAKEBREAD CELLARS CHARDONNAY	84 Bottle Only

## REDS

	6L   6TL
HOUSE RED	10/36
KENDALL JACKSON CABERNET	11/40
ROBERT MONDAVI PINOT NOIR	11/40
LA CREMA PINOT NOIR	16/60
HESS SELECT CABERNET	15/56
HOUSE ROSE	11/40
NOBLE VINES MERLOT	12/48
MURPHY GOODE RED BLEND	12/48
CAKEBREAD CABERNET	102 Bottle Only
CAYMUS CABERNET	122 Bottle Only

### Please ask about other cocktails

Additional spirits

Whiskey/Scotch	Vodka
Rum	Tequila/Mezcal
Gin	Cordials

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).