

BEGINNINGS

RED PEPPER HUMMUS \$12

Served with Pita Bread, Celery & Carrots

BREADED CAULIFLOWER BITES \$16

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

ARTICHOKE FRITTERS \$16.50

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

CRAB CAKES \$18

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 \$7/9

Please ask your server for daily soup

HOUSE SALAD \$13

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

CAESAR SALAD \$13

Romaine, Tossed with Cherry Tomatoes, Croutons, & Parmesan

FALL HARVEST SALAD \$16

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 \$4
+ Crispy Chicken \$4

FLATBREADS

CHEESE \$13

Tomato Basil Sauce & Cheese Blend

PEPPERONI \$14

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 \$16

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

KID MEALS

Choice of Fries, Chips, or Fruit & Drink

HAMBURGER \$12

CHEESEBURGER \$12

CHICKEN TENDERS \$12

MAC & CHEESE \$12

CHEESE FLATBREAD \$12

PEPPERONI FLATBREAD \$12

Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet. Please let your server know about any allergies. Consuming raw or undercooked, meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

SANDWICHES

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

THE FARMER'S SANDWICH \$17

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 \$17

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

THE HOUSE BURGER \$17

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

THE DRAGON BURGER \$18

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 \$18

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 \$3

KID ENTRÉES

(Available After 4pm)

Kids Entrées Served with Broccoli and Rice

KID GRILLED CHICKEN ENTRÉE \$16

KID SALMON ENTRÉE \$16

KID STEAK ENTRÉE \$16

ENTRÉES

(Available After 4pm)

HEARTY CHICKPEA CURRY \$20

Coconut Thai Yellow Curry with Roasted Butternut Squash, Corn, Carrots, Bell Peppers & Chickpeas, Served with Lemongrass Scented Jasmine Rice
Add Chicken Breast \$4

CREAMY CHICKEN PESTO \$24

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

SPICY CAJUN SHRIMP PASTA \$25

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

CRISPY SKIN-ON SALMON \$28

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

NEW YORK STEAK \$29

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

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SWEET REWARDS

MILK & COOKIES \$8

OREO CHEESECAKE \$9

CHOCOLATE FANTASY CAKE \$9

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

FRANKESTEIN \$15

Bacardi, Midori, Peach Schnapp, Pineapple Juice, Cherry Syrup, Gummy Worm

BRIDE OF FRANKESTEIN \$15

Tito's, Luxardo Black Cherry Liqueur, Lemon Juice, Gummy Eyeball

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 Javis Mezcal, Grand Marnier, Apple Cider, Agave, Tajin Rim

DRAGON BREATH \$16

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

CAN BEERS

NON-ALCOHOLIC	7
COORS LITE	9
BLUE MOON	10
HEINEKEN	10
MODELO	10

DRAFT BEER

\$12

CLARITAS	5.8% ABV – Mike Hess Brewing
SHHH-WHEAT	5.0% ABV – Brewery X
BARRIO LAGER	4.5% ABV – Thorn Brewing
MAGICAL & DELICIOUS	5.5% ABV – Fall Brewing Co.
STONE BLONDE ALE	4.7% ABV – Stone Brewing
STONE DELICIOUS IPA	4.9% ABV – Stone Brewing
THE PUPIL IPA	7.5% ABV – Societe Brewing
OCEAN GROWN	8.5% ABV – Latitude 33 Brewing
CHRONIC ALE AMBER	4.9% ABV – Pizza Port Brewing
ORDERVILLE HAZY MOSIAC IPA	7.2% ABV – Modern Times.
HARVEST APPLE	6.99% ABV – Julian Hard Cider
NUT BROWN ALE	5% ABV – Samuel Smith Old Brewery

WHITES

	GL BTL
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

	GL BTL
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.