

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

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 \$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

Searched 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 \$20

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

JESTER MARGARITA \$16

Herradura, Tapatio, Lime Juice, Tajin

GIN COOLER \$16

Hendricks, Basil, Cucumber, Lime Juice

ENDLESS SUMMER \$16

Grey Goose Citron, Strawberries, Lemon Juice

YE-OLD FASHION \$16

Woodford, Mezcal, Luxardo Cherry Brandy, Bitters

ORANGE DREAM \$16

Smirnoff Whip Vodka, Peach Schnapps, Orange Juice

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
YETI IMPERIAL STOUT	9.5% ABV – Great Divide Brewing

SELTZER

\$14

QUIRK CHERRY BLOSSOM & LIME	4.2% ABV – Boulevard Brewing Co.
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WHITES

	6L 61L
HOUSE WHITE	10/36
HOUSE SPARKLING	10/36
KENDALL JACKSON CHARDONNAY	11/40
LA CREMA CHARDONNAY	16/60
CHARLES & CHARLES ROSÉE	11/40
ROBERT MONDAVI SAUVIGNON BLANC	11/40
KIM CRAWFORD SAUVIGNON BLANC	13/48
LA CREMA PINOT GRIS	11/48
CAKEBREAD CELLARS CHARDONNAY	84 Bottle Only

REDS

	6L 61L
HOUSE RED	10/36
KENDALL JACKSON CABERNET	11/40
ROBERT MONDAVI PINOT NOIR	11/40
HESS SELECT CABERNET	15/56
LA CREMA PINOT NOIR	16/60
COLLIER CREEK MERLOT	12/48
MURPHY GOODE RED BLEND	12/48
CAKEBREAD CABERNET	102 Bottle Only
CAYMUS CABERNET	122 Bottle Only

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.