



SHAREABLES

CHIPS & DIPS \$8

Roja & Verde Salsa

TRUFFLE FRIES \$9

Tossed with Parmesan Cheese & Served with Garlic Aioli

RED PEPPER HUMMUS \$14

Pita Bread, Celery & Carrots

BEEF TACOS \$16

Carne Asada, Corn Tortillas, Pico de Gallo, Guacamole, Cilantro Lime Crema with Roja & Verde Salsa

CARNE ASADA FRIES \$17

Cheese Sauce, Pico de Gallo, Guacamole, & Cilantro Lime Crema

GROUND BEEF KABOBS \$18

Roasted Tomato, Roasted Onion, Naan Bread, & Hummus with Garlic Oil & Sumac

SOUP & SALADS

CUP OR BOWL OF SOUP \$8/10

Please ask your server for daily soup

CAESAR SALAD \$15

Romaine, Parmesan Cheese, Cherry Tomatoes, & Croutons + Chicken Breast or Crispy Chicken \$5

ROASTED BEET & SQUASH SALAD \$16.50

Spring Mix, Roasted Beets, Squash, Pepitas, & Feta Cheese Served with Balsamic Dressing + Chicken Breast or Crispy Chicken \$5

COBB SALAD \$17.50

Romaine, Cherry Tomatoes, Cucumber, Avocado, Diced Chicken, Bacon, Blue Cheese Crumbles, & Hardboiled Egg

FLATBREADS

CHEESE \$15

Cheese Blend & Tomato Sauce

PEPPERONI \$16

Cheese Blend, Pepperoni, Tomato Sauce

BUFFALO CHICKEN \$17

Cheese Blend, Blue Cheese Crumbles, Finished with Buffalo Sauce & Ranch Dressing Drizzle

MUSHROOM TRUFFLE \$17

Cheese Blend, Cremini Mushrooms, Roasted Garlic Aioli, Drizzle with White Truffle Oil

SANDWICHES

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

ASIAN VEGGIE WRAP \$17

Fresh Veggies, Chow Mein Noodles, Sesame Dressing, Wrapped in a Flour Tortilla + Chicken Breast or Crispy Chicken \$5

THE HOUSE BURGER \$18.50

Two Beef Patties, White Cheddar, Lettuce, Tomato, Onions, Pickles, & Garlic Aioli, Served on a Brioche Bun + Avocado \$4 + Bacon \$3

CHICKEN PESTO SANDWICH \$18.50

Marinated Chicken Breast, White Cheddar, Bacon, Lettuce, Tomato, Onions, Pickles, Pesto Aioli, Served on a French Hoagie + Avocado \$4

P.B.L.T. \$19

Crispy Pork Belly, Lettuce, Tomato, Garlic Aioli, Served on French Hoagie

NY STEAK SANDWICH \$26

8oz. NY Steak, White Cheddar, Grilled Onions, Cremini Mushrooms, A1 Aioli, Served on a French Hoagie

KIDS \$13.50

Choice of Fries, Chips, or Fruit & Drink

HAMBURGER
CHEESEBURGER
CHICKEN TENDERS
MAC & CHEESE
QUESADILLA

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.



SIGNATURE COCKTAILS

HORIZON FIZZ \$15

Tanqueray, Luxardo Black Cherry Liqueur, Champagne

SCARLET SKY \$15

Woodford, Cranberries, Lime Juice, Rosemary Syrup, Ginger Beer

SKYLINE MARGARITA \$16

Los Jarvis Mezcal, Grand Marnier, Apple Cider, Agave, Sugar 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

	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
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.