



## LUNCH MENU

### BEGINNINGS

#### RED PEPPER HUMMUS \$15.40

Served with Pita Bread, Celery & Carrots

#### BREADED CAULIFLOWER BITES \$17.60

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

#### TORCHED BURRATA & BRUSCHETTA \$20.30

Burrata Cheese, Roasted Candy-striped Golden Beets with Heirloom Tomatoes & Balsamic Glaze, Served with Toasted Crostini's

#### CRAB CAKES \$22

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

### SOUPS & SALADS

#### CUP OR BOWL OF SOUP \$8.80/10.60

Please ask your server for daily soup

#### HOUSE SALAD \$16.50

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

#### CAESAR SALAD \$16.50

Romaine, Tossed with Cherry Tomatoes, Croutons, & Parmesan

#### FALL HARVEST SALAD \$18

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

Add to Any Salad  
+ Grilled Chicken \$6.69  
+ Crispy Chicken \$5.49

### KID MEALS \$14.80

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

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

### FLATBREADS

#### CHEESE \$16.50

Tomato Basil Sauce & Cheese Blend

#### PEPPERONI \$17.50

Tomato Basil Sauce, Cheese Blend, & Pepperoni

#### MEDITERRANEAN \$18.70

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

#### MEAT LOVERS \$21

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

### SANDWICHES

*Choice of Fries, Chips, Fruit, Side Salad, or Onion Rings (\$2.19)*

#### THE FARMER'S SANDWICH \$19.80

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 \$20.30

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

#### HOUSE BURGER \$20.30

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

#### DRAGON DEN'S BLT \$21.40

Applewood Smoked Bacon, Arugula, Heirloom Tomato, Avocado Aioli on Sourdough Bread

#### DRAGON BURGER \$21.40

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 \$21.40

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

Add to Any Sandwich  
+ Add Bacon \$ 3.29  
+ Add Avocado \$4.39

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.



# LUNCH MENU

## 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

### SMOKY 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
SELTZER	11

## DRAFT BEER

**\$14**

MANDATORY FUN DOUBLE IPA 8.5% ABV – Mike Hess Brewing
ORANGE AVE. WIT 5.2% ABV – Coronado Brewing Co.
BUENAVEZA 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
JAPANESE LAGER 5.0% ABV – Harland Brewing
CHRONIC ALE AMBER 4.9% ABV – Pizza Port Brewing
HOPSTER HOP HAZY IPA 7.0% ABV – Thorn Brewing
MEDUSA IMPERIAL MILK STOUT 8.5% ABV – Black Plague Brewing

## SELTZER

**\$14**

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

6L | 31L

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 | 31L

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](http://www.P65Warnings.ca.gov/alcohol).