DINNER MENU

**Nopalito and Grilled Shrimp Salad**
Greens, Paddle Cactus, Grilled Shrimp, Tomatoes, Cotija, Roasted Corn, Cilantro Dressing
$14.50

**Strawberry and Citrus Salad with Grilled Chicken**
Salad of Local Organic Baby Greens, Grilled Chicken Breast, Juicy Strawberries, Oranges, Sunflower Seeds, Dried Cranberries, Jicama, Bleu Cheese, Raspberry Citrus Vinaigrette
$14.50

**Farro Salad with Kale and Roasted Apples**
Toasted Farro, Baby Kale, Roasted Apples, Butternut Squash, Roasted Cauliflower, Dried Cranberries, Walnuts, Meyer Lemon Vinaigrette
$14.00

**Artisan Ham and Chevre Flatbread**
Artisan Rosemary Ham, Caramelized Onion, Red Grapes, Soft Goat Cheese, Honey Cheddar
$14.00

**Chicken Carbonara Flatbread**
Grilled Chicken Breast, Applewood Bacon, Herbed Ricotta, Fontina and Parmesan
$14.00

**Artichoke, Roasted Pepper and Olive Flatbread**
Artichoke Hearts, Roasted Red Pepper, Kalamata Olives, Roasted Red Onion, Oven Dried Tomato, Smoked Cheddar and Provolone Cheese, Tomato Sauce
$14.00
LIGHTER SELECTIONS

Artisan Cheese Selection
Selection of Cheddar, Soft Ripened and Bleu Cheese, Apples and Strawberries, Walnuts, Dried Fruit, Baguette
(Serves Two)
$15.00

Pair of Éclairs
Dark Chocolate Ganache, Sea Salt Caramel and Milk Chocolate Mousse
Raspberry Glaze, Pistachios, Raspberries and a Bavarian Crème
$8.00

Fudge Brownies
$3.99

Assortment of snacks
Prices Vary

BEVERAGES

Fresh Lemonade
$3.00

Prickly Pear Iced Tea
$3.00

Assorted Coke Products
$2.50

Chilled Bottled Water
$3.00

All items are Plus Tax