



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