



## DINNER MENU

### **Nopalito and Grilled Shrimp Salad**

Greens, Paddle Cactus, Grilled Shrimp, Tomatoes, Cotija, Roasted Corn, Cilantro Dressing  
\$15

### **Strawberry and Citrus Salad with Grilled Chicken**

Salad of Local Organic Baby Greens, Grilled Chicken Breast, Juicy Strawberries, Oranges, Sunflower Seeds, Dried Cranberries, Jicama, Goat Cheese, Raspberry Citrus Vinaigrette  
\$15

### **Quinoa Salad with Kale and Roasted Cauliflower**

Roasted Garlic Quinoa, Baby Kale, Dates, Roasted Tri-colored Cauliflower, Spiced Crispy Chickpeas, Lemon Agave Emulsion  
\$14.50

### **Artisan Ham and Chevre Flatbread**

Artisan Rosemary Ham, Caramelized Onion, Red Grapes, Whipped Goat Cheese, Honey Cheddar  
\$15

### **Chicken Caprese Flatbread**

Grilled Chicken, Mozzarella Cheese, Garlic Roasted Tomatoes, Basil Pesto, Tomato Sauce  
\$15

### **Roasted Spring Vegetable Flatbread**

Roasted Zucchini, Squash, Cauliflower, Mushrooms, Heirloom Tomatoes, Herbed Goat Cheese, Mozzarella, Blood Orange Balsamic Glaze  
\$14.50

## **LIGHTER SELECTIONS**

### **Artisan Cheese Selection**

Selection of Cheddar, Soft Ripened and Bleu Cheese, Apples and Strawberries,  
Walnuts, Dried Fruit, Baguette  
(Serves Two)  
\$18.00

### **Pair of Éclairs**

Dark Chocolate Ganache, Sea Salt Caramel, Chocolate Espresso Mousse  
Raspberry Glaze, Pistachios, Fresh Raspberries, Bavarian Crème  
(Serves Two)  
\$9.00

### **Fudge Brownies**

\$4.00

### **Assortment of snacks**

Prices Vary

## **BEVERAGES**

Fresh Lemonade

\$4.00

Prickly Pear Iced Tea

\$4.00

Assorted Coke Products

\$2.50

Chilled Bottled Water

\$3.00

*All items are Plus Tax*