



DINNER MENU

Nopalito and Grilled Shrimp Salad

Greens, Paddle Cactus, Grilled Shrimp, Tomatoes, Cotija, Roasted Corn, Cilantro Dressing
\$18

Strawberry and Citrus Salad with Grilled Chicken

Organic Baby Greens, Grilled Chicken Breast, Strawberries, Oranges, Sunflower Seeds,
Dried Blueberries, Jicama, Goat Cheese, Raspberry Citrus Vinaigrette
\$18

Quinoa Salad with Kale and Roasted Cauliflower

Roasted Garlic Quinoa, Baby Kale, Apricots, Roasted Tri-colored Cauliflower, Spiced Crispy
Chickpeas, Lemon Agave Emulsion
\$16.50

Chicken Pesto Alfredo Flatbread

Grilled Chicken Breast, Creamy Boursin Cheese, Roasted Garlic, Parmesan and Asiago, Basil
Pesto
\$18

Spicy Pancetta and Pepperoni Flatbread

Crispy Pancetta, Pepperoni, Mozzarella and Provolone Cheese, Hot Honey, Tomato Sauce
\$18

Mushroom and Artichoke

Roasted Wild Mushrooms, Artichoke Hearts, Heirloom Tomatoes, Herbed Goat Cheese,
Mozzarella, Balsamic Glaze
\$18

SNACKS AND TREATS

Artisan Cheese Selection

Selection of Cheddar, Soft Ripened and Bleu Cheese, Apples and Strawberries,
Walnuts, Dried Fruit, Baguette
(Serves Two)
\$18

Strawberry Shortcake

Sponge Cake, White Chocolate Mousse, Macerated Strawberries, Vanilla Strawberry Crunch
\$7.50

Black Forrest Chocolate Torte

Decadent Flourless Chocolate Cake, Whipped Mascarpone, Fresh Bing Cherries
\$7.50
(Gluten Free)

Fudge Brownies

\$4.00

Assortment of chips and 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