



## **SALADS & FLATBREADS**

### **Cesar & Nopalito Salad with Chicken or Shrimp - \$18**

(gluten-free option available)

Chopped Romaine, Paddle Cactus, Heirloom Tomatoes, Shaved Parmesan, Seasoned Croutons,  
Traditional Cesar Dressing  
with choice of  
Grilled & Chilled Chicken Skewer or Grilled & Chilled Shrimp Skewer or Achiote Tofu Skewer

### **Strawberry & Citrus Salad with Chicken or Shrimp - \$18**

(gluten-free; dairy-free option available)

Salad of Local Organic Baby Greens, Juicy Strawberries, Orange Segments, Sunflower Seeds,  
Dried Cranberries, Jicama, Goat Cheese, Raspberry Citrus Vinaigrette  
with choice of  
Grilled & Chilled Chicken Skewer or Grilled & Chilled Shrimp Skewer or Achiote Tofu Skewer

### **Crispy Chickpea Thai Pasta Salad with Achiote Tofu - \$18**

(gluten-free; vegan)

Garbanzo Rotini, Shredded Cabbage, Julienne Red Bell Pepper, Shaved Carrot, Crispy  
Chickpeas, Cilantro, Green Onion, Sesame Seed, Roasted Sunflower Kernels, Ginger Vinaigrette  
with choice of  
Grilled & Chilled Chicken Skewer or Grilled & Chilled Shrimp Skewer or Achiote Tofu Skewer

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### **Cauliflower Crust Flatbread - \$18**

(gluten-free; vegetarian)

Cauliflower Flatbread, Whipped Goat Cheese, Roasted Mushrooms Blend, Fresh Sage,  
Pomegranate Balsamic Drizzle

### **Chicken Caprese Flatbread - \$18**

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

### **Meat Lover Flatbread - \$18**

Pepperoni, Pancetta, Italian Sausage, Fresh Mozzarella, Hot Honey



## SNACKS & SWEETS

### **Artisan Nosh Platter - \$24**

(gluten-free option available)

Chef's Selection of Cured Meats & Cheeses,  
Fresh Fruit Medley, Calabrian Chiles, Walnuts, Dried Fruit, Baguette  
(Serves Two)

### **Chips & Salsa - \$8**

(gluten-free; vegan)

Tri-Color Tortilla Chips, Tomatillo Salsa

### **Lemon-Strawberry Shortcake - \$9**

(gluten-free; vegetarian)

Lemon Shortcake, Macerated Strawberries, Whipped Cream, Lemon & Strawberry Streusel

### **Hazelnut Tiramisu Truffle - \$9**

(gluten-free; vegetarian)

Vanilla Custard, Espresso-Soaked Hazelnut Sandies, Dark Chocolate Drizzle

### **Assortment of Snacks**

Brownies

Chips, assorted flavors

Kettle Corn

Chef's Choice Cookie

## BEVERAGES

Fresh Berry-Basil Lemonade \$4

Assorted Coke Products \$2.50

Prickly Pear Iced Tea \$4

Chilled Bottled Water \$2.50

### **CRAFT MOCKTAIL SLUSH - \$10**

Espresso (no)'Tini

Prickly Pear-Dragon Fruit Limeade

Tropical Delight

\*\*\*Tax Not Included in Pricing\*\*\*