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