



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