

THREE GRACES

SPLASHING SNACKS

HUMMUS PLATE V	8
Celery, Cucumber, Carrots, Red Pepper Hummus Kalamata Tapenade, Grilled Naan Bread	
CHICKEN QUESADILLA	12
Grilled Chicken Breast, Spinach Tortilla, Green Chili Cheddar Jack Mix, Salsa, Guacamole, Sour Cream	
BELOW THE BORDER (SERVES TWO) GF	16
House Fried Yellow Corn Tortillas, Salsa, Guacamole, Queso	
SEASONAL FRUIT BOWL GF	7
Honey Infused Greek Yogurt	
PROSCIUTTO & CANTALOUPE GF	10
Fig Jam, Quince Membrillo, Sherry Vinaigrette Crispy Manchego	

REFRESHING CHILLED SALADS

CHICKEN AVOCADO SALAD GF	15
Red Bird Natural Chicken Breast, Haas Avocado, Cucumbers Organic Spinach, Quinoa, Heirloom Tomatoes, House Made Green Goddess Dressing	
AVIATOR (THE BROTHERS CAESAR)	11
Crisp Romaine, Shaved Parmigiano Reggiano, Herb Focaccia Croutons, White Anchovies, Creamy Garlic Dressing	
STRATA SALAD GF/V	12
Organic Spinach and Kale, Blueberries, Strawberries, Beets Carrots, Pumpkin & Sunflower Seeds, Avocado Vinaigrette	
COMPRESSED WATERMELON SALAD GF/VG	12
Spinach, Baby Watercress, Manchego Cheese, Toasted Pumpkin Seeds, Compressed Watermelon, Agave-Cayenne Vinaigrette	
SALAD ENHANCMENTS GF	6
Skuna Bay Salmon, Grilled Red Bird Chicken Breast Grilled Bison Flat Iron	

(GF) Indicates items that are carefully prepared to be gluten-free but may still contain trace amounts. (V) Indicates items that are Vegetarian. (VG) Indicates items that are Vegan. Consuming raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

BETWEEN THE BREAD

All sandwiches are served with a choice of chips or salad

THE CUBAN	13
Smoked Pulled Pork, House Cured Ham, Swiss Cheese Whole Grain Honey Mustard, Grilled Ciabatta Roll, Pickle	
MAINE LOBSTER ROLL	18
Poached Maine Lobster Salad, Buttered New England Roll	
CLASSIC CLUB SANDWICH	14
House Smoked Turkey Breast, Applewood Smoked Bacon House Cured Ham, Cheddar, Swiss, Green Leaf Lettuce Vine-Ripened Tomato, Wheat or White Bread	
GARDEN OF THE GODS BURGER SINGLE	9
DOUBLE	12
Lettuce, Tomato, Onion, Choice of Cheese	
THE DOG	8
Hebrew National 1/4 lb Hot Dog, Split Top Bun Fixings on the Side	

TROPICAL DREAMS

AHI TUNA POKE BOWL GF	18
Sushi Rice, Wakame Seaweed Salad, Vegetables Ginger Soy Dressing	
GRILLED SKUNA BAY SALMON BOWL GF	17
Teriyaki Glaze, Sushi Rice, Mixed Greens, Sesame Soy Dressing	
SHRIMP CEVICHE BOWL GF	16
Poached Jumbo Shrimp, Tomato, Red Onion, Jalapenos Cilantro Rice, Crisp Yellow Corn Tortillas, Avocado Vinaigrette	

ESPECIALLY FOR KIDS 8

All served with choice of: chips, carrot and celery sticks or fresh fruit

GRILLED CHEESE	Whole Wheat, Cheddar
ROAST TURKEY BREAST SANDWICH	Lettuce, Tomato, Onion
CHEESE QUESADILLA	Side of Salsa
PEANUT BUTTER & JELLY	Whole Wheat, Grape Jelly
CHEESEBURGER	American Cheese, Lettuce, Tomato, Onion
HOT DOG	Hebrew National 1/4 lb Hot Dog, All Natural Beef Franks.
WHOLE FRUIT	2

DESSERTS

HOMEMADE COOKIES 3

Chocolate Chip, White Chocolate Cranberry Almond
Peanut Butter Chocolate Chip Oatmeal GF
Chocolate Chip GF

ICE CREAM NOVELTIES 3.5

ICE CREAM 3

BEVERAGES

ICED TEA 3

Orange, Grapefruit or Apple

JUICE 3

FOUNTAIN DRINKS 3

Coke, Diet Coke

Dr. Pepper, Sprite

VIRGIN COCKTAILS 8

BEER

BUDWEISER 6

BUD LIGHT 6

COORS 6

COORS LIGHT 6

O'DOULS 6

MILLER LITE 6

MICHELOB ULTRA 6

PALMIA LIGHT LEMON LAGER 7

STEM CIDER GF 7

STEM HIBISOUS SAISON CIDER GF 7

STELLA 7

CORONA 7

BLUE MOON 7

WHITE CLAW 7

WINE

CANNED OREGON 12

Pinot Gris, Pinot Noir, Rosé

Rosé Bubbles, White Bubbles

SPECIALTY COCKTAILS

PINEAPPLE DAQUIRI 12

Plantation Pineapple Rum, Lime, Served on the Rocks

CHILI PALOMA 12

Monte Alban Blanco Tequila, Ancho Reyes Ancho Liqueur

Grapefruit, Soda, Lime Wedge

PROVENCE MULE 12

Lee's Lavender Gin, Lemon, Ginger Beer