

Lunch

small plates

Mac and Cheese	7.50
Truffle Tater Tots	7.25
truffle oil, fresh herbs, parmesan, house made ketchup	
Sweet Potato Fries	6.25
Shrimp Haystacks ^{1,2}	12.95
shrimp, garlic butter sauce, shoestring potatoes, egg yolk	
Spicy Ahi Tuna Poke ^{1,2}	14.25
avocado, orange, radish sprouts, wonton chips	
Buttermilk Fried Chicken Strips	7.95
ranch, thai chili dipping sauces	

soups/small salads

Soup of the Day	6.25
French Onion Soup	7.25
Tomato Soup	6.25
Mixed Greens	8.25
candied pecans, goat cheese, medjool dates, champagne vinaigrette	
Roasted Beet Salad	10.25
red and yellow beets, shaved brussels sprouts, goat cheese, toasted almonds, orange citrus vinaigrette	
Wedge	8.25
bacon, bleu cheese crumbles, pickled onion, tomato	
Caesar ^{1,2}	8.25
classic dressing, croutons, parmesan	
add grilled chicken 4.95 add shrimp (5) 7.95	
add grilled skirt steak 8.95 add salmon 9.95	

big salads

Grilled Chicken Cobb	13.25
bacon, avocado, egg, bleu cheese crumbles, tomato, herb ranch dressing	
Seared Ahi Tuna Salad ^{1,2}	16.50
mixed greens, green beans, cherry tomatoes, red onions, mandarin oranges, carrots, crispy wonton, plum vinaigrette	
Thai Steak Salad	16.95
red cabbage, noodles, red onions, red bell peppers, carrots, mango, cherry tomatoes, peanut dressing	
Poached Salmon Spinach Salad	16.50
gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	
Buffalo Chicken Salad	13.25
romaine, bleu cheese, apples, cherry tomatoes, bacon, ranch dressing	

entrées

Shrimp Scampi	18.25
spaghetti, cherry tomatoes, spinach, parmesan cheese, lemon butter sauce, chili flakes	
Meatloaf	17.95
wrapped in applewood smoked bacon, garlic mashed potatoes, green beans, gravy	
Fish and Chips	16.25
french fries, lemon, tartar sauce	
Grilled Atlantic Salmon	21.95
cauliflower purée, broccolini, orange currant relish	

¹ Served raw or undercooked or contains raw or undercooked ingredients

² Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Reservations accepted. Split Plate Charge \$2

sandwiches

served with fries or mixed greens

Prime Rib French Dip	14.95
au jus, creamed horseradish	
Fried Chicken Sandwich	13.50
tabasco mayonnaise, jalapeño slaw, tomatoes	
Cafeteria Burger ^{1,2}	11.50
add cheddar, swiss, goat or bleu cheese 1.95	
add bacon, mushrooms or avocado 1.95	
Border Burger ^{1,2}	12.95
guacamole, pepper jack cheese, roasted peppers, spicy mayonnaise	
Western Burger ^{1,2}	13.95
bbq sauce, crispy onions, white cheddar, bacon	
Turkey Burger ^{1,2}	11.95
onion marmalade, spicy mayonnaise, arugula, tomatoes	
Grilled Ham & Cheese w/Tomato Soup	12.95
havarti, white cheddar, black forest ham	
Braised Shortrib Sloppy Joe	13.95
toasted bun, pickles, onion ring	
House Roasted Turkey Club	12.50
spicy avocado mousse, bacon, mixed greens, tomatoes, focaccia	

mocktails

non-alcoholic drinks



Basil Berry Fizz
Raspberries, basil and lemons muddled with raspberry Torani syrup and topped with sparkling and lemon-lime soda
Fruit Punch
Raspberry and blackberry syrup muddled with fresh raspberries, strawberries, orange juice, and pineapple juice and topped with lemon-lime soda and a splash of pomegranate juice
Blackberry Mint Sweet Tart
Sweet blackberries and mint muddled with fresh limes and topped with sparkling and lemon-lime soda
Fresh Berry Lemonade
Hand muddled lemons, fresh berries, topped with sparkling and lemon-lime soda. Choice of strawberry, blackberry or raspberry
Pineapple Iced Tea
Tropical iced tea with pineapple juice
Housemade Lemonade
Ginger Beer 3.50
Red Bull 4.50

beverages

Pepsi	Diet Pepsi
Sierra Mist	
Dr. Pepper	\$2.95
Root Beer	
Hot or Iced Tea	

Peerless Coffee
3.25

shakes & malts

vanilla, strawberry, chocolate, coffee or mocha

\$6.25

Lunch
Mon-Fri 11:30a-2p
Dinner
Mon-Thurs 5-9:30p
Fri 5-11p
Sat 4-11p
Sun 4-8:30p

Small Plates
Mon-Fri 2-4p
Happy Hour
Mon-Fri 4-7p
Brunch
Sat & Sun 9a-3p

Dinner

small plates

Mac and Cheese	7.50
Truffle Tater Tots	7.25
truffle oil, fresh herbs, parmesan, house made ketchup	
Shrimp Haystacks ^{1,2}	12.95
shrimp, garlic butter sauce, shoestring potatoes, egg yolk	
Cheeseburger Sliders	10.25
white cheddar cheese, pickles, thousand island dressing, hawaiian bread	
Spicy Ahi Tuna Poke ^{1,2}	14.25
avocado, orange, radish sprouts, wonton chips	
BBQ Pulled Pork Sliders	9.75
slow cooked bbq pulled pork, coleslaw, hawaiian bread, pickled onion	
Trio of Fries	10.75
garlic, sweet potato, bbq with dipping sauces	
Buttermilk Fried Chicken Strips	7.95
ranch, thai chili dipping sauces	
Spinach Artichoke Dip	9.50
fresh corn tortilla chips, garlic, shallots, white cheddar and gruyère cheese, cream	
Fried Brussels Sprouts	9.95
lemon, bacon, tossed with orange citrus vinaigrette	

soups/small salads

Soup of the Day	6.25
French Onion Soup	7.25
Tomato Soup	6.25
Mixed Greens	8.25
candied pecans, goat cheese, medjool dates, champagne vinaigrette	
Roasted Beet Salad	10.25
red and yellow beets, shaved brussels sprouts, goat cheese, toasted almonds, orange citrus vinaigrette	
Wedge	8.25
bacon, bleu cheese crumbles, pickled onion, tomato	
Caesar ^{1,2}	8.25
classic dressing, croutons, parmesan	
add grilled chicken 4.95 add shrimp (5) 7.95	
add grilled skirt steak 8.95 add salmon 9.95	

big salads

Grilled Chicken Cobb	13.25
bacon, avocado, egg, bleu cheese crumbles, tomato, herb ranch dressing	
Thai Steak Salad	16.95
red cabbage, noodles, red onions, red bell peppers, carrots, mango, cherry tomatoes, peanut dressing	
Poached Salmon Spinach Salad	16.50
gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	
Seared Ahi Tuna Salad ^{1,2}	16.50
mixed greens, green beans, cherry tomatoes, red onions, mandarin oranges, carrots, crispy wonton, plum vinaigrette	

sandwiches

served with fries or mixed greens

Prime Rib French Dip	15.50
au jus, creamed horseradish	
Cafeteria Burger ^{1,2}	12.50
add cheddar, swiss, goat or bleu cheese 1.95	
add bacon, mushrooms or avocado 1.95	
Border Burger ^{1,2}	12.95
guacamole, pepper jack cheese, roasted peppers, spicy mayonnaise	
Western Burger ^{1,2}	13.95
bbq sauce, crispy onions, white cheddar, bacon	
Turkey Burger ^{1,2}	12.95
onion marmalade, spicy mayonnaise, arugula, tomatoes	
Grilled Ham & Cheese w/Tomato Soup	12.95
havarti, white cheddar, black forest ham	
Braised Shortrib Sloppy Joe	13.95
toasted bun, pickles, onion ring	

entrées

Shrimp Scampi	18.25
spaghetti, cherry tomatoes, spinach, parmesan cheese, lemon butter sauce, chili flakes	
Chicken and Waffle	18.25
fried chicken breast, tabasco-black pepper pork country gravy, belgian waffle, pecan butter, maple syrup	
Meatloaf	18.95
wrapped in applewood smoked bacon, garlic mashed potatoes, green beans, gravy	
Roasted Chicken	19.95
brussels sprouts, butternut squash, fresh herbs, citrus zest, natural jus, cranberry chutney	
Fish and Chips	16.50
french fries, lemon, tartar sauce	
Grilled Atlantic Salmon	21.95
cauliflower purée, broccolini, orange currant relish	
Slow Braised Beef Shortrib	22.50
roasted fingerling potatoes, baby carrots, pearl onions, port demi glace	
Grilled Cider Brined Pork Chop	22.50
roasted sweet potatoes, green beans, chipotle honey glaze	
Grilled Hawaiian Rib Eye Steak ^{1,2}	24.95
garlic mashed potatoes, green beans, scallions	



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desserts

Skillet S'mores	7.25	Chocolate Bombe	7.25
Banana Cream Pie	6.25	Mint Chip Mud Pie	7.25
Butterscotch Blondie Sundae	7.25	Hot Fudge Sundae	6.25
Cinnamon Roll Bread Pudding	7.25	Ice Cream/Sorbet	5.25

beverages

Pepsi Diet Pepsi
Sierra Mist Dr. Pepper
Root Beer
Hot or Iced Tea

\$2⁹⁵

Peerless Coffee
3.25

shakes & malts

vanilla, strawberry,
chocolate, coffee or mocha

\$6²⁵

mocktails

non-alcoholic drinks

\$3⁹⁵

Basil Berry Fizz

Raspberries, basil and lemons muddled with raspberry Torani syrup and topped with sparkling and lemon-lime soda

Fruit Punch

Raspberry and blackberry syrup muddled with fresh raspberries, strawberries, orange juice, and pineapple juice and topped with lemon-lime soda and a splash of pomegranate juice

Blackberry Mint Sweet Tart

Sweet blackberries and mint muddled with fresh limes and topped with sparkling and lemon-lime soda

Fresh Berry Lemonade

Hand muddled lemons, fresh berries, topped with sparkling and lemon-lime soda. Choice of strawberry, blackberry or raspberry

Pineapple Iced Tea

Tropical iced tea with pineapple juice

Housemade Lemonade

Ginger Beer 3.50

Red Bull 4.50

Join us for

Weekend Brunch

specialties

Brioche French Toast
fresh berries, berry purée
maple cream

Buttermilk Pancakes

Wildberry Pancakes
fresh berries, berry purée
maple cream

Malt Waffles
fresh berries, pecan butter

Chocolate Banana Waffle
fresh bananas, salted
caramel, maple cream

Chicken Fried Steak
scrambled eggs, pork
country gravy, breakfast
potatoes, biscuit

skillets

Cafeteria 15L Skillet
eggs, pork sausage, chicken
apple sausage, black
forest ham, fontina cheese,
tater tots, toast

Farm Skillet
eggs, spinach, tomatoes, roast-
ed yellow corn, sharp cheddar
cheese, tater tots, toast

Mexican Skillet
eggs, chicken chorizo, onions,
peppers, pepper jack cheese,
guacamole, tater tots, tortilla

Country Skillet
eggs, pork sausage, pork
country gravy, tater tots, toast

eggs

Spinach Omelet
fontina cheese, avocado,
breakfast potatoes, toast

2 Egg Breakfast
choice of housemade sausage
patty, chicken apple sausage,
thick cut smoked bacon,
breakfast potatoes, toast

benedicts

Southern Benedict^{1,2}
poached eggs, buttermilk biscuit,
housemade sausage patty, pork
country gravy, breakfast potatoes

Bacon-Jam Benedict^{1,2}
poached eggs, english muffin,
hollandaise, breakfast potatoes

Black Forest Ham Benedict^{1,2}
poached eggs, toasted brioche,
hollandaise, breakfast potatoes

Florentine Benedict^{1,2}
poached eggs, spinach,
tomatoes, english muffin,
hollandaise, breakfast potatoes

entrées

Chicken and Waffle
fried chicken breast,
tabasco-black pepper
pork country gravy, belgian
waffle, pecan butter

Saturdays & Sundays
9 am - 3 pm

cafeteria

① ⑤ ①

Good food...Good friends...Great times.

Lunch

Mon-Fri 11:30a-2p

Small Plates

Mon-Fri 2-4p

Dinner

Mon-Thurs 5-9:30p

Fri 5-11p

Sat 4-11p

Sun 4-8:30p

Brunch

Sat & Sun 9a-3p

We invite all guests spending \$15 or more in food to join us in the Ultra Lounge at no additional cost (*special events excluded*). Reservations accepted. Split Plate Charge \$2.

Private dining or cocktail parties 25-400. 916/442.8855

Brunch



Sat & Sun
9a-3p

specialties

Brioche French Toast fresh berries, berry purée, maple cream	11.25
Buttermilk Pancakes	11.25
Wildberry Pancakes fresh berries, berry purée, maple cream	12.25
Malt Waffles fresh berries, pecan butter	10.25
Chocolate Banana Waffle fresh bananas, salted caramel sauce, maple cream	12.25
Breakfast Waffle Sandwich ^{1,2} scrambled eggs, bacon, fontina cheese, waffle, breakfast potatoes	13.25
<i>add housemade sausage patty, chicken apple sausage or thick cut bacon 3.95</i>	
Chicken Fried Steak ^{1,2} scrambled eggs, pork country gravy, breakfast potatoes, biscuit	15.25

skillets

Cafeteria 15L Skillet ^{1,2} eggs, pork sausage, chicken apple sausage, black forest ham, fontina cheese, tater tots, toast	14.25
Farm Skillet ^{1,2} eggs, spinach, tomatoes, roasted yellow corn, sharp cheddar cheese, tater tots, toast	13.25
Mexican Skillet ^{1,2} eggs, chicken chorizo, onions, peppers, pepper jack cheese, guacamole, tater tots, tortilla	13.25
Country Skillet ^{1,2} eggs, pork sausage, pork country gravy, tater tots, toast	13.25

benedicts

Southern Benedict ^{1,2} poached eggs, buttermilk biscuit, sausage patty, pork country gravy, breakfast potatoes	14.25
Bacon-Jam Benedict ^{1,2} poached eggs, english muffin, hollandaise, breakfast potatoes	13.25
Black Forest Ham Benedict ^{1,2} poached eggs, toasted brioche, hollandaise, breakfast potatoes	13.25
Florentine Benedict ^{1,2} poached eggs, spinach, tomatoes, english muffin, hollandaise, breakfast potatoes	12.25

eggs

Spinach Omelet ^{1,2} fontina cheese, avocado, breakfast potatoes, toast	13.25
2 Egg Breakfast ^{1,2} choice of maple & brown sugar bacon sausage, chicken apple sausage, thick cut smoked bacon, breakfast potatoes, toast	11.25

small plates

Mac and Cheese	7.50
Truffle Tater Tots truffle oil, fresh herbs, parmesan, house made ketchup	7.25
Spicy Ahi Tuna Poke ^{1,2} avocado, orange, radish sprouts, wonton chips	14.25
Buttermilk Fried Chicken Strips ranch, thai chili dipping sauces	7.95

soups

Soup of the Day	6.25
French Onion Soup	7.25
Tomato Soup	6.25

small salads

Mixed Greens candied pecans, goat cheese, medjool dates, champagne vinaigrette	8.25
Roasted Beet Salad red and yellow beets, shaved brussels sprouts, goat cheese, toasted almonds, orange citrus vinaigrette	10.25
Wedge bacon, bleu cheese crumbles, pickled onion, tomato	8.25
Caesar ^{1,2} classic dressing, croutons, parmesan add grilled chicken 4.95 add shrimp (5) 7.95 add grilled skirt steak 8.95 add salmon 9.95	8.25

big salads

Grilled Chicken Cobb bacon, avocado, egg, bleu cheese crumbles, tomato, herb ranch dressing	13.25
Poached Salmon Spinach Salad gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	16.50
Seared Ahi Tuna Salad ^{1,2} mixed greens, green beans, cherry tomatoes, red onions, mandarin oranges, carrots, crispy wonton, plum vinaigrette	16.50

sandwiches

served with fries or mixed greens

Cafeteria Burger ^{1,2} add cheddar, swiss, goat or bleu cheese 1.95 add bacon, mushrooms or avocado 1.95	11.50
Grilled Ham & Cheese w/ Tomato Soup havarti, white cheddar, black forest ham	12.95

entrées

Chicken and Waffle fried chicken breast, tabasco-black pepper pork country gravy, belgian waffle, pecan butter	16.95
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sides

Maple & Brown Sugar Bacon Sausage 3.95	Housemade Granola 7.95
Chicken Apple Sausage 3.95	fresh fruit, almonds, yogurt
Thick Cut Smoked Bacon 3.95	Fresh Fruit Bowl 5.50
Breakfast Potatoes 3.50	Buttermilk Biscuit 4.95

beverages

Pepsi Diet Pepsi
Sierra Mist Dr. Pepper
Root Beer
Hot or Iced Tea

\$2⁹⁵

Peerless Coffee
3.25

shakes & malts

vanilla, strawberry,
chocolate, coffee or mocha

\$6²⁵

mocktails

non-alcoholic drinks

\$3⁹⁵

Basil Berry Fizz

Raspberries, basil and lemons muddled with raspberry Torani syrup and topped with sparkling and lemon-lime soda

Fruit Punch

Raspberry and blackberry syrup muddled with fresh raspberries, strawberries, orange juice, and pineapple juice and topped with lemon-lime soda and a splash of pomegranate juice

Blackberry Mint Sweet Tart

Sweet blackberries and mint muddled with fresh limes and topped with sparkling and lemon-lime soda

Fresh Berry Lemonade

Hand muddled lemons, fresh berries, topped with sparkling and lemon-lime soda. Choice of strawberry, blackberry or raspberry

Pineapple Iced Tea

Tropical iced tea with pineapple juice

Housemade Lemonade

Ginger Beer 3.50

Red Bull 4.50

cocktails

Hot Southern Mary 9.50

Lexington bourbon, Southern Comfort Pepper, lemon, bbq sauce, fresh lemon squeeze, bbq salted rim

Cafeteria Mary 9

our signature bloody mary

White Peach Bellini 9

prosecco, white peach purée, DeKuyper Peachtree Schnapps

Maui Morning 11

Absolut Pear vodka, caramelized pineapple purée, ginger ale, prosecco, fresh flower garnish

Morning Glory 9

prosecco, pomegranate and orange juice

Mimosa 8

prosecco, orange juice

Bottomless Mimosa 13

for seated guests only...with purchase of entrée

desserts

Skillet S'mores 7.25

chocolate brownie, marshmallow, graham crackers, and Hershey's chocolate squares

Cinnamon Roll Bread Pudding 7.25

bourbon raisins, candied pecans, caramel sauce, whipped cream

Banana Cream Pie 6.25

flaky crust with banana pastry cream, fresh bananas, whipped cream, caramel sauce

Butterscotch Blondie Sundae 7.25

butterscotch and macadamia nut brownie with vanilla ice cream and caramel sauce

Mint Chip Mud Pie 7.25

mint chip ice cream, oreo cookie, fudge, whipped cream

Chocolate Bombe 7.25

chocolate brownie, chocolate mousse, chocolate ganache, berry purée

Hot Fudge Sundae 6.25

vanilla ice cream, hot fudge, nuts, whipped cream and a cherry

Ice Cream/Sorbet 5.25

cafeteria

1 5 L

Good food...Good friends...Great times.

Lunch

Mon-Fri 11:30a-2p

Small Plates

Mon-Fri 2-4p

Dinner

Mon-Thurs 5-9:30p

Fri 5-11p

Sat 4-11p

Sun 4-8:30p

Brunch

Sat & Sun 9a-3p

Reservations accepted. Split Plate Charge \$2.

Private dining or cocktail parties 25-400. 916/442.8855

1 5 L happy hour

Monday-Friday 4-7p • Service offered exclusively in the bar and lounge.*

\$5 well

Mac and Cheese

Truffle Tater Tots

truffle oil, fresh herbs, parmesan, house made ketchup

\$6 wine

BBQ Pork Sliders

slow cooked bbq pulled pork, coleslaw, hawaiian bread, pickled onion

Buttermilk Fried

Chicken Strips

ranch, thai chili dipping sauces

Spinach Artichoke Dip

fresh corn tortilla chips, garlic, shallots, white cheddar and gruyère cheese, cream

Fried Brussels Sprouts

lemon, bacon, tossed with orange citrus vinaigrette

\$7

Shrimp Haystacks ^{1,2}

shrimp, garlic butter sauce, shoestring potatoes, egg yolk

Cheeseburger Sliders

white cheddar cheese, pickles, thousand island dressing

Spicy Ahi Tuna Poke ^{1,2}

avocado, orange, radish sprouts, wonton chips

Trio of Fries

garlic, sweet potato, bbq with dipping sauces

\$3 off all specialty cocktails



Happy Hour pricing may not be combined with other coupons, discounts or promotions.

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cafeteria

1 5 L

Good food...Good friends...Great times.

Lunch

Mon-Fri 11:30a-2p

Dinner

Mon-Thurs 5-9:30p

Fri 5-11p

Sat 4-11p

Sun 4-8:30p

Brunch

Sat & Sun 9a-3p

small plates

Mon-Fri 2-4p

serving small plates, soups, small salads, sandwiches and desserts

join us for dinner

Private dining or cocktail parties 25-400. 916/442.8855

small plates

Monday-Friday 2-4p

Mac and Cheese	7.50
Truffle Tater Tots truffle oil, fresh herbs, parmesan, house made ketchup	7.25
Shrimp Haystacks ^{1,2} shrimp, garlic butter sauce, shoestring potatoes, egg yolk	12.95
Buttermilk Fried Chicken Strips ranch, thai chili dipping sauces	7.95
Cheeseburger Sliders white cheddar cheese, pickles, thousand island dressing, hawaiian bread	10.25
Spicy Ahi Tuna Poke ^{1,2} avocado, orange, radish sprouts, wonton chips	14.25
BBQ Pulled Pork Sliders slow cooked bbq pulled pork, coleslaw, hawaiian bread, pickled onion	9.75
Trio of Fries garlic, sweet potato, bbq with dipping sauces	10.75
Spinach Artichoke Dip fresh corn tortilla chips, garlic, shallots, white cheddar and gruyère cheese, cream	9.50

soups/small salads

Soup of the Day	6.25
French Onion Soup	7.25
Tomato Soup	6.25
Mixed Greens candied pecans, goat cheese, medjool dates, champagne vinaigrette	8.25
Roasted Beet Salad red and yellow beets, shaved brussels sprouts, goat cheese, toasted almonds, orange citrus vinaigrette	10.25
Wedge bacon, bleu cheese crumbles, pickled onion, tomato	8.25
Caesar ^{1,2} classic dressing, croutons, parmesan	8.25
add grilled chicken 4.95	add shrimp (5) 7.95
add grilled skirt steak 8.95	add salmon 9.95

sandwiches

served with fries or mixed greens

Cafeteria Burger	11.50
add cheddar, swiss, goat or bleu cheese 1.95	
add bacon, mushrooms or avocado 1.95	
Prime Rib French Dip	15.50
au jus, creamed horseradish	

desserts

Skillet S'mores	7.25
Cinnamon Roll Bread Pudding	7.25
Banana Cream Pie	6.25
Butterscotch Blondie Sundae	7.25
Mint Chip Mud Pie	7.25
Chocolate Bombe	7.25
Hot Fudge Sundae	6.25
Ice Cream/Sorbet	5.25

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cafeteria



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Lunch

Mon-Fri 11:30a-2p

Happy Hour

Mon-Fri 4-7p

Dinner

Mon-Thurs 5-9:30p

Fri 5-11p

Sat 4-11p

Sun 4-8:30p

Brunch

Sat & Sun 9a-3p

wines

glass bottle

Bubbles

Bocelli, Prosecco, Italy, 187 ml	9	
Domaine Chandon, Classic Brut, California, 187 ml	11	
Domaine Chandon, Rosé, California, 187 ml	12	
Martini & Rossi Prosecco, Italy		34
Domaine Carneros, Sonoma		60
Veuve Clicquot, Reims, France		90

Pinot Grigio

Benvolio, Italy	9	34
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Rosé

Tinto Rey, Dunnigan Hills	9	34
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Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand	11	44
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Chardonnay

Toasted Head, California	10	38
Sonoma-Cutrer, Sonoma Coast	13	50
Rombauer, Carneros	16	62

Malbec

Trivento, Reserve, Argentina	8	32
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Red Blend

Bogle Essential Red, California	9	36
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Pinot Noir

Meiomi, Monterey, Santa Barbara, Sonoma	12	46
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Zinfandel

Shenandoah Vineyards, Amador	9	36
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Cabernet Sauvignon

Matchbook, Dunnigan Hills	10	36
Newton, Napa Valley	13	48
Justin, Paso Robles		64
Silver Oak, Alexander Valley		110

Selections and vintages subject to change

bottled/canned beers

Bud Light	4.5
Coors Light	4.5
Angry Orchard	5.5
Belching Beaver Peanut Butter Stout	6.5
Belching Beaver Deftones Phantom Bride IPA	7
Corona Extra	5.25
Device Pincushion Pilsner	6
Heineken	5.25
Modelo Especial	5.25
Latitude 33 Blood Orange IPA	6

draught beers

Blue Moon	6
Deschutes Fresh Squeezed IPA	6
Firestone 805 Blonde Ale	6
New Glory Rotating	6
Saint Archer Blonde Ale	6
Track 7 Panic IPA	6

cocktails

Blood Orange Martini 11

Grey Goose L'Orange vodka, Solerno Blood Orange liqueur, orange juice, jalapeño

Tequila Mockingbird 11

Don Julio Silver tequila, Grand Marnier, Campari liqueur, lime and pineapple juice

The Pink Ox 11

Oxley gin, rose water, simple syrup, lemon juice, raspberries, splash of tonic water

Mai Tai Royal 11

Bacardi Cuatro rum, Marie Brizard Orange Curaçao liqueur, lime juice, Liquid Alchemist Orgeat syrup, passion fruit and mango purée

Carol Ann 11

Absolut Peach vodka, DeKuyper Peachtree Schnapps liqueur, Chambord raspberry liqueur, cranberry, orange and lemon juice

Ketel One Mule 11

Ketel One vodka, lime juice, ginger beer

Park Lemon 11

Grey Goose Le Citron vodka, Torani lemon syrup, fresh lemon. Served martini style with a sugared rim

Girl's Best Friend 11

Chambord raspberry liqueur, DeKuyper Peachtree Schnapps liqueur, sparkling wine

Whisky Business 11

Crown Royal Whisky, strawberry, lemon, sugar, ginger beer

Dragonberry Mojito 11

Bacardi Dragonberry rum, strawberries and mint, lime, splash of club soda

Rose by Another Name 11

Cazadores Silver tequila, Combier liqueur de Rose, Marie Brizard Pear William liqueur, lemon juice, Bitter Truth grapefruit bitters

Pear of Thieves 11

Absolut Pear vodka, elderflower liqueur, apple juice, lime juice, mint, splash of club soda

cafeteria



Good food...Good friends...Great times.

Private Event Space Available • 916.442.8855

desserts

Skillet S'mores	7.25
chocolate brownie, marshmallow, graham crackers, and Hershey's chocolate squares	
Cinnamon Roll Bread Pudding	7.25
bourbon raisins, candied pecans, caramel sauce, whipped cream	
Banana Cream Pie	6.25
flaky crust with banana pastry cream, fresh bananas, whipped cream, caramel sauce	
Butterscotch Blondie Sundae	7.25
butterscotch and macadamia nut brownie, vanilla ice cream and caramel sauce	
Mint Chip Mud Pie	7.25
mint chip ice cream, oreo cookie, fudge, whipped cream	
Chocolate Bombe	7.25
chocolate brownie, chocolate mousse, chocolate ganache, berry purée	
Hot Fudge Sundae	6.25
vanilla ice cream, hot fudge, nuts, whipped cream and a cherry	
Shakes and Malts	6.25
vanilla, strawberry, chocolate, coffee or mocha	
Ice Cream/Sorbet	5.25

dessert wines

Cockburn's 20 yr Tawny Port	12.00
Fonseca 10 yr Tawny Porto	12.00

cafe^{ter}ia



cafeteria

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Kid's Menu \$7.50

10 and under

Breakfast

(Sat/Sun 9a-3p)

Pancake

Waffle

Cheesy Eggs and Bacon

Lunch and Dinner

Mac and Cheese

Buttermilk Fried Chicken Strips

Grilled Cheese

Quesadilla

Pasta with Red Sauce

All kid's meals served with vegetables, fruit and a cookie