

# Lunch

## small plates

<b>Mac and Cheese</b>	7.95
<b>Truffle Tater Tots</b>	7.50
truffle oil, fresh herbs, parmesan, house made ketchup	
<b>Sweet Potato Fries</b>	6.25
<b>Shrimp Haystacks</b> <sup>1,2</sup>	13.50
shrimp, garlic butter sauce, shoestring potatoes, egg yolk	
<b>Spicy Ahi Tuna Poke</b> <sup>1,2</sup>	14.25
avocado, orange, radish sprouts, wonton chips	
<b>Buttermilk Fried Chicken Strips</b>	7.95
ranch, thai chili dipping sauces	

## soups/small salads

<b>Soup of the Day</b>	6.50
<b>French Onion Soup</b>	7.50
<b>Tomato Soup</b>	6.50
<b>Mixed Greens</b>	8.95
candied pecans, goat cheese, medjool dates, champagne vinaigrette	
<b>Quinoa and Asparagus Salad</b>	10.25
watercress, snap peas, watermelon radish, strawberry, goat cheese, champagne vinaigrette	
<b>Wedge</b>	8.95
bacon, bleu cheese crumbles, pickled onion, tomato	
<b>Caesar</b> <sup>1,2</sup>	8.95
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

<b>Grilled Chicken Cobb</b>	13.95
bacon, avocado, egg, bleu cheese crumbles, tomato, herb ranch dressing	
<b>Seared Ahi Tuna Salad</b> <sup>1,2</sup>	16.95
mixed greens, green beans, cherry tomatoes, red onions, mandarin oranges, carrots, crispy wonton, plum vinaigrette	
<b>Thai Steak Salad</b>	17.25
red cabbage, noodles, red onions, red bell peppers, carrots, mango, cherry tomatoes, peanut dressing	
<b>Poached Salmon Spinach Salad</b>	16.95
gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	
<b>Buffalo Chicken Salad</b>	13.95
romaine, bleu cheese, apples, cherry tomatoes, bacon, ranch dressing	

## entrées

<b>Shrimp Scampi</b>	18.95
spaghetti, cherry tomatoes, spinach, parmesan cheese, lemon butter sauce, chili flakes	
<b>Meatloaf</b>	18.95
wrapped in applewood smoked bacon, garlic mashed potatoes, green beans, gravy	
<b>Fish and Chips</b>	16.95
french fries, lemon, tartar sauce	
<b>Grilled Atlantic Salmon</b>	22.95
creamed corn, asparagus reduced balsamic drizzle	

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients

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

## sandwiches

served with fries or mixed greens

<b>Prime Rib French Dip</b>	15.95
au jus, creamed horseradish	
<b>Fried Chicken Sandwich</b>	13.95
tabasco mayonnaise, jalapeño slaw, tomatoes	
<b>Cafeteria Burger</b> <sup>1,2</sup>	12.50
add cheddar, swiss, goat or bleu cheese 1.95	
add bacon, mushrooms or avocado 1.95	
<b>Border Burger</b> <sup>1,2</sup>	13.95
guacamole, pepper jack cheese, roasted peppers, spicy mayonnaise	
<b>Western Burger</b> <sup>1,2</sup>	14.25
bbq sauce, crispy onions, white cheddar, bacon	
<b>Turkey Burger</b> <sup>1,2</sup>	12.95
onion marmalade, spicy mayonnaise, arugula, tomatoes	
<b>Grilled Ham &amp; Cheese w/Tomato Soup</b>	12.95
havarti, white cheddar, black forest ham	
<b>Braised Shortrib Sloppy Joe</b>	13.95
toasted bun, pickles, onion ring	
<b>House Roasted Turkey Club</b>	12.95
spicy avocado mousse, bacon, mixed greens, tomatoes, focaccia	

## mocktails

non-alcoholic drinks



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

## beverages

Pepsi Diet Pepsi

Sierra Mist

Dr. Pepper

Root Beer

Hot or Iced Tea

Peerless Coffee

3.50

\$3.25

## shakes & malts

vanilla, strawberry, chocolate, coffee or mocha

\$6.50

### 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

Reservations accepted. Split Plate Charge \$2

# 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 house 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

\$7

### Shrimp Haystacks <sup>1,2</sup>

shrimp, garlic butter sauce, shoestring potatoes, egg yolk

### Cheeseburger Sliders

white cheddar cheese, pickles, thousand island dressing

### Spicy Ahi Tuna Poke <sup>1,2</sup>

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

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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

<b>Mac and Cheese</b>	7.95
<b>Truffle Tater Tots</b> truffle oil, fresh herbs, parmesan, house made ketchup	7.50
<b>Shrimp Haystacks</b> <sup>1,2</sup> shrimp, garlic butter sauce, shoestring potatoes, egg yolk	13.50
<b>Buttermilk Fried Chicken Strips</b> ranch, thai chili dipping sauces	7.95
<b>Cheeseburger Sliders</b> white cheddar cheese, pickles, thousand island dressing, hawaiian bread	10.50
<b>Spicy Ahi Tuna Poke</b> <sup>1,2</sup> avocado, orange, radish sprouts, wonton chips	14.25
<b>BBQ Pulled Pork Sliders</b> slow cooked bbq pulled pork, coleslaw, hawaiian bread, pickled onion	10.50
<b>Trio of Fries</b> garlic, sweet potato, bbq with dipping sauces	10.95
<b>Spinach Artichoke Dip</b> fresh corn tortilla chips, garlic, shallots, white cheddar and gruyère cheese, cream	9.95

## soups/small salads

<b>Soup of the Day</b>	6.50
<b>French Onion Soup</b>	7.50
<b>Tomato Soup</b>	6.50
<b>Mixed Greens</b> candied pecans, goat cheese, medjool dates, champagne vinaigrette	8.95
<b>Quinoa and Asparagus Salad</b> watercress, snap peas, watermelon radish, strawberry, goat cheese, champagne vinaigrette	10.25
<b>Wedge</b> bacon, bleu cheese crumbles, pickled onion, tomato	8.95
<b>Caesar</b> <sup>1,2</sup> classic dressing, croutons, parmesan	8.95
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

<b>Cafeteria Burger</b>	12.50
add cheddar, swiss, goat or bleu cheese 1.95	
add bacon, mushrooms or avocado 1.95	
<b>Prime Rib French Dip</b>	15.95
au jus, creamed horseradish	

## desserts

<b>Skillet S'mores</b>	7.50
<b>Lemon Shortcake</b>	7.50
<b>Banana Cream Pie</b>	6.50
<b>Butterscotch Blondie Sundae</b>	7.50
<b>Mint Chip Mud Pie</b>	7.50
<b>Chocolate Bombe</b>	7.50
<b>Hot Fudge Sundae</b>	6.50
<b>Ice Cream/Sorbet</b>	5.50

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# cafeteria



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

### 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

# Dinner

## small plates

<b>Mac and Cheese</b>	7.95
<b>Truffle Tater Tots</b>	7.50
truffle oil, fresh herbs, parmesan, house made ketchup	
<b>Shrimp Haystacks</b> <sup>1,2</sup>	13.50
shrimp, garlic butter sauce, shoestring potatoes, egg yolk	
<b>Cheeseburger Sliders</b>	10.50
white cheddar cheese, pickles, thousand island dressing, hawaiian bread	
<b>Spicy Ahi Tuna Poke</b> <sup>1,2</sup>	14.25
avocado, orange, radish sprouts, wonton chips	
<b>BBQ Pulled Pork Sliders</b>	10.25
slow cooked bbq pulled pork, coleslaw, hawaiian bread, pickled onion	
<b>Trio of Fries</b>	10.95
garlic, sweet potato, bbq with dipping sauces	
<b>Buttermilk Fried Chicken Strips</b>	7.95
ranch, thai chili dipping sauces	
<b>Spinach Artichoke Dip</b>	9.95
fresh corn tortilla chips, garlic, shallots, white cheddar and gruyère cheese, cream	

## soups/small salads

<b>Soup of the Day</b>	6.50
<b>French Onion Soup</b>	7.50
<b>Tomato Soup</b>	6.50
<b>Mixed Greens</b>	8.95
candied pecans, goat cheese, medjool dates, champagne vinaigrette	
<b>Quinoa and Asparagus Salad</b>	10.25
watercress, snap peas, watermelon radish, strawberry, goat cheese, champagne vinaigrette	
<b>Wedge</b>	8.95
bacon, bleu cheese crumbles, pickled onion, tomato	
<b>Caesar</b> <sup>1,2</sup>	8.95
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

<b>Grilled Chicken Cobb</b>	13.95
bacon, avocado, egg, bleu cheese crumbles, tomato, herb ranch dressing	
<b>Thai Steak Salad</b>	17.25
red cabbage, noodles, red onions, red bell peppers, carrots, mango, cherry tomatoes, peanut dressing	
<b>Poached Salmon Spinach Salad</b>	16.95
gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	
<b>Seared Ahi Tuna Salad</b> <sup>1,2</sup>	16.95
mixed greens, green beans, cherry tomatoes, red onions, mandarin oranges, carrots, crispy wonton, plum vinaigrette	

## sandwiches

served with fries or mixed greens

<b>Prime Rib French Dip</b>	15.95
au jus, creamed horseradish	
<b>Cafeteria Burger</b> <sup>1,2</sup>	12.50
add cheddar, swiss, goat or bleu cheese 1.95	
add bacon, mushrooms or avocado 1.95	
<b>Border Burger</b> <sup>1,2</sup>	13.95
guacamole, pepper jack cheese, roasted peppers, spicy mayonnaise	
<b>Western Burger</b> <sup>1,2</sup>	14.25
bbq sauce, crispy onions, white cheddar, bacon	
<b>Turkey Burger</b> <sup>1,2</sup>	12.95
onion marmalade, spicy mayonnaise, arugula, tomatoes	
<b>Grilled Ham &amp; Cheese w/Tomato Soup</b>	12.95
havarti, white cheddar, black forest ham	
<b>Braised Shortrib Sloppy Joe</b>	13.95
toasted bun, pickles, onion ring	

## entrées

<b>Shrimp Scampi</b>	18.95
spaghetti, cherry tomatoes, spinach, parmesan cheese, lemon butter sauce, chili flakes	
<b>Chicken and Waffle</b>	18.95
fried chicken breast, tabasco-black pepper pork country gravy, belgian waffle, pecan butter, maple syrup	
<b>Meatloaf</b>	18.95
wrapped in applewood smoked bacon, garlic mashed potatoes, green beans, gravy	
<b>Roasted Chicken</b>	20.95
fingerling potatoes, crimini mushrooms, green garlic chimichurri	
<b>Fish and Chips</b>	16.95
french fries, lemon, tartar sauce	
<b>Grilled Atlantic Salmon</b>	22.95
creamed corn, asparagus reduced balsamic drizzle	
<b>Slow Braised Beef Shortrib</b>	23.50
roasted jalapeño white polenta, pickled watermelon radish, blackberry demi glace	
<b>Grilled Cider Brined Pork Chop</b>	23.50
roasted sweet potato, asparagus and chipotle honey	
<b>Grilled Hawaiian Rib Eye Steak</b> <sup>1,2</sup>	25.95
garlic mashed potatoes, green beans, scallions	



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## desserts

<b>Skillet S'mores</b>	7.50	<b>Chocolate Bombe</b>	7.50
<b>Banana Cream Pie</b>	6.50	<b>Mint Chip Mud Pie</b>	7.50
<b>Butterscotch Blondie Sundae</b>	7.50	<b>Hot Fudge Sundae</b>	6.50
<b>Lemon Shortcake</b>	7.50	<b>Ice Cream/Sorbet</b>	5.50

## beverages

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

\$3<sup>25</sup>

Peerless Coffee  
3.50

## shakes & malts

vanilla, strawberry,  
chocolate, coffee or mocha

\$6<sup>50</sup>

## mocktails

non-alcoholic drinks

\$4<sup>25</sup>

### 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 <sup>1,2</sup>

poached eggs, buttermilk biscuit,  
housemade sausage patty, pork  
country gravy, breakfast potatoes

#### Bacon-Jam Benedict <sup>1,2</sup>

poached eggs, english muffin,  
hollandaise, breakfast potatoes

#### Black Forest Ham Benedict <sup>1,2</sup>

poached eggs, toasted brioche,  
hollandaise, breakfast potatoes

#### Florentine Benedict <sup>1,2</sup>

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

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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

## desserts

<b>Skillet S'mores</b>	7.50
chocolate brownie, marshmallow, graham crackers, and Hershey's chocolate squares	
<b>Lemon Shortcake</b>	7.50
strawberry compote, almond graham crumble, vanilla bean ice cream	
<b>Banana Cream Pie</b>	6.50
flaky crust with banana pastry cream, fresh bananas, whipped cream, caramel sauce	
<b>Butterscotch Blondie Sundae</b>	7.50
butterscotch and macadamia nut brownie, vanilla bean ice cream and caramel sauce	
<b>Mint Chip Mud Pie</b>	7.50
mint chip ice cream, oreo cookie, fudge, whipped cream	
<b>Chocolate Bombe</b>	7.50
chocolate brownie, chocolate mousse, chocolate ganache, berry purée	
<b>Hot Fudge Sundae</b>	6.50
vanilla ice cream, hot fudge, nuts, whipped cream and a cherry	
<b>Shakes and Malts</b>	6.50
vanilla, strawberry, chocolate, coffee or mocha	
<b>Ice Cream/Sorbet</b>	5.50

## dessert wines

<b>Cockburn's 20 yr Tawny Port</b>	12.00
<b>Fonseca 10 yr Tawny Porto</b>	12.00

cafeteria



# 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

Gerard Bertrand, Cote Des Roses, France	11	42
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## Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand	11	42
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## Chardonnay

Toasted Head, California	10	38
La Crema, Sonoma Coast	11	42
Rombauer, Carneros	16	62

## Malbec

Trapiche, Mendoza, Argentina	8	32
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## Red Blend

Bogle Essential Red, California	9	34
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## Merlot

Stag's Leap, Napa Valley	15	58
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## Pinot Noir

Carmel Road, Monterey	11	42
Meiomi, Monterey, Santa Barbara, Sonoma	12	46

## Zinfandel

Shenandoah Vineyards, Amador	9	34
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## Cabernet Sauvignon

Matchbook, Dunnigan Hills	10	36
Beaulieu Vineyards, Napa Valley	15	58
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, Combiel 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

# Brunch



Sat & Sun  
9a-3p

## specialties

<b>Brioche French Toast</b> fresh berries, berry purée, maple cream	<b>11.95</b>
<b>Buttermilk Pancakes</b>	<b>11.50</b>
<b>Wildberry Pancakes</b> fresh berries, berry purée, maple cream	<b>12.50</b>
<b>Malt Waffles</b> fresh berries, pecan butter	<b>10.25</b>
<b>Chocolate Banana Waffle</b> fresh bananas, salted caramel sauce, maple cream	<b>12.25</b>
<b>Breakfast Waffle Sandwich</b> <sup>1,2</sup> scrambled eggs, bacon, fontina cheese, waffle, breakfast potatoes	<b>13.50</b>

*add housemade sausage patty, chicken apple sausage or thick cut bacon 3.95*

<b>Chicken Fried Steak</b> <sup>1,2</sup> scrambled eggs, pork country gravy, breakfast potatoes, biscuit	<b>15.95</b>
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## skillet

<b>Cafeteria 15L Skillet</b> <sup>1,2</sup> eggs, pork sausage, chicken apple sausage, black forest ham, fontina cheese, tater tots, toast	<b>14.50</b>
<b>Farm Skillet</b> <sup>1,2</sup> eggs, spinach, tomatoes, roasted yellow corn, sharp cheddar cheese, tater tots, toast	<b>13.50</b>
<b>Mexican Skillet</b> <sup>1,2</sup> eggs, chicken chorizo, onions, peppers, pepper jack cheese, guacamole, tater tots, tortilla	<b>13.50</b>
<b>Country Skillet</b> <sup>1,2</sup> eggs, pork sausage, pork country gravy, tater tots, toast	<b>13.50</b>

## benedicts

<b>Southern Benedict</b> <sup>1,2</sup> poached eggs, buttermilk biscuit, sausage patty, pork country gravy, breakfast potatoes	<b>14.50</b>
<b>Bacon-Jam Benedict</b> <sup>1,2</sup> poached eggs, english muffin, hollandaise, breakfast potatoes	<b>13.50</b>
<b>Black Forest Ham Benedict</b> <sup>1,2</sup> poached eggs, toasted brioche, hollandaise, breakfast potatoes	<b>13.50</b>
<b>Florentine Benedict</b> <sup>1,2</sup> poached eggs, spinach, tomatoes, english muffin, hollandaise, breakfast potatoes	<b>12.75</b>

## eggs

<b>Spinach Omelet</b> <sup>1,2</sup> fontina cheese, avocado, breakfast potatoes, toast	<b>13.50</b>
<b>2 Egg Breakfast</b> <sup>1,2</sup> choice of maple & brown sugar bacon sausage, chicken apple sausage, thick cut smoked bacon, breakfast potatoes, toast	<b>11.50</b>

## small plates

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

## soups

<b>Soup of the Day</b>	<b>6.50</b>
<b>French Onion Soup</b>	<b>7.50</b>
<b>Tomato Soup</b>	<b>6.50</b>

## small salads

<b>Mixed Greens</b> candied pecans, goat cheese, medjool dates, champagne vinaigrette	<b>8.95</b>
<b>Quinoa and Asparagus Salad</b> watercress, snap peas, watermelon radish, strawberry, goat cheese, champagne vinaigrette	<b>10.25</b>
<b>Wedge</b> bacon, bleu cheese crumbles, pickled onion, tomato	<b>8.95</b>
<b>Caesar</b> <sup>1,2</sup> classic dressing, croutons, parmesan add grilled chicken 4.95    add shrimp (5) 7.95 add grilled skirt steak 8.95    add salmon 9.95	<b>8.95</b>

## big salads

<b>Grilled Chicken Cobb</b> bacon, avocado, egg, bleu cheese crumbles, tomato, herb ranch dressing	<b>13.95</b>
<b>Poached Salmon Spinach Salad</b> gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	<b>16.95</b>
<b>Seared Ahi Tuna Salad</b> <sup>1,2</sup> mixed greens, green beans, cherry tomatoes, red onions, mandarin oranges, carrots, crispy wonton, plum vinaigrette	<b>16.95</b>

## sandwiches

served with fries or mixed greens

<b>Cafeteria Burger</b> <sup>1,2</sup> add cheddar, swiss, goat or bleu cheese 1.95 add bacon, mushrooms or avocado 1.95	<b>12.50</b>
<b>Grilled Ham &amp; Cheese w/ Tomato Soup</b> havarti, white cheddar, black forest ham	<b>12.95</b>

## entrées

<b>Chicken and Waffle</b> fried chicken breast, tabasco-black pepper pork country gravy, belgian waffle, pecan butter	<b>18.95</b>
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<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients

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

## sides

<b>Maple &amp; Brown Sugar Bacon Sausage</b> 3.95	<b>Housemade Granola</b> 8.25
<b>Chicken Apple Sausage</b> 3.95	fresh fruit, almonds, yogurt
<b>Thick Cut Smoked Bacon</b> 3.95	<b>Fresh Fruit Bowl</b> 6.00
<b>Breakfast Potatoes</b> 3.50	<b>Buttermilk Biscuit</b> 4.95



## beverages

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

\$3<sup>25</sup>

Peerless Coffee  
3.50

## shakes & malts

vanilla, strawberry,  
chocolate, coffee or mocha

\$6<sup>50</sup>

## mocktails

non-alcoholic drinks

\$4<sup>25</sup>

### 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 7.50

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

### Lemon Shortcake 7.50

vanilla bean ice cream, strawberry compote, almond graham crumble

### Banana Cream Pie 6.50

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

### Butterscotch Blondie Sundae 7.50

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

### Mint Chip Mud Pie 7.50

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

### Chocolate Bombe 7.50

chocolate brownie, chocolate mousse, chocolate ganache, berry purée

### Hot Fudge Sundae 6.50

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

### Ice Cream/Sorbet 5.50

# cafeteria

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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

# 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