

Brunch



Sat & Sun
9a-3p

specialties

Brioche French Toast	11.95
fresh berries, berry purée, maple cream	
Buttermilk Pancakes	11.50
Wildberry Pancakes	12.50
fresh berries, berry purée, maple cream	
Malt Waffles	10.25
fresh berries, pecan butter	
Chocolate Banana Waffle	12.25
fresh bananas, salted caramel sauce, maple cream	
Breakfast Waffle Sandwich ^{1,2}	13.50
scrambled eggs, bacon, fontina cheese, waffle, breakfast potatoes	
<i>add housemade sausage patty, chicken apple sausage or thick cut bacon 3.95</i>	
Chicken Fried Steak ^{1,2}	15.95
scrambled eggs, pork country gravy, breakfast potatoes, biscuit	

skillets

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

benedicts

Southern Benedict ^{1,2}	14.95
poached eggs, buttermilk biscuit, sausage patty, pork country gravy, breakfast potatoes	
Bacon-Jam Benedict ^{1,2}	13.95
poached eggs, english muffin, hollandaise, breakfast potatoes	
Black Forest Ham Benedict ^{1,2}	13.95
poached eggs, toasted brioche, hollandaise, breakfast potatoes	
Florentine Benedict ^{1,2}	13.25
poached eggs, spinach, tomatoes, english muffin, hollandaise, breakfast potatoes	

eggs

Spinach Omelet ^{1,2}	13.95
fontina cheese, avocado, breakfast potatoes, toast	
2 Egg Breakfast ^{1,2}	11.95
choice of maple & brown sugar bacon sausage, chicken apple sausage, thick cut smoked bacon, breakfast potatoes, toast	

small plates

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

soups

Soup of the Day	6.50
French Onion Soup	7.50
Tomato Soup	6.50

small salads

Mixed Greens	8.95
candied pecans, goat cheese, medjool dates, champagne vinaigrette	
Shaved Cauliflower Salad	10.95
roasted pinenuts, shaved parmesan cheese and fennel, baby kale, fresh herbs and apples	
Wedge	8.95
bacon, bleu cheese crumbles, pickled onion, tomato	
Caesar ^{1,2}	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

Grilled Chicken Cobb	13.95
bacon, avocado, egg, bleu cheese crumbles, tomato, herb ranch dressing	
Spicy Rock Shrimp Louie	17.25
butter lettuce, shaved radish, hard boiled egg, avocado, sprouts	
Seared Ahi Tuna Salad ^{1,2}	16.95
mixed greens, green beans, cherry tomatoes, red onions, mandarin oranges, carrots, crispy wonton, plum vinaigrette	
Poached Salmon Spinach Salad	17.25
gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	

sandwiches

served with fries or mixed greens

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

entrées

Chicken and Waffle	18.95
fried chicken breast, tabasco-black pepper pork country gravy, belgian waffle, pecan butter	

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

sides

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

beverages

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

\$3²⁵

Peerless Coffee
3.50

shakes & malts

vanilla, strawberry,
chocolate, coffee or mocha

\$6⁵⁰

mocktails

non-alcoholic drinks

\$4²⁵

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 14

for seated guests only...with purchase of entrée

desserts

Skillet S'mores 7.50

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

Warm Carrot Cake 7.50

whipped citrus creamed cheese, candied carrot strips, pecans and caramel sauce

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

Dinner

small plates

Mac and Cheese	7.95
Truffle Tater Tots truffle oil, fresh herbs, parmesan, house made ketchup	7.50
Shrimp Haystacks ^{1,2} shrimp, garlic butter sauce, shoestring potatoes, egg yolk	13.50
Cheeseburger Sliders white cheddar cheese, pickles, thousand island dressing, hawaiian bread	10.75
Spicy Ahi Tuna Poke ^{1,2} avocado, wakame, furikake, sweet soy sauce, wonton chips	14.25
BBQ Pulled Pork Sliders slow cooked bbq pulled pork, coleslaw, hawaiian bread, pickled onion	10.50
Trio of Fries garlic, sweet potato, bbq with dipping sauces	10.95
Buttermilk Fried Chicken Strips ranch, thai chili dipping sauces	7.95
Spinach Artichoke Dip fresh corn tortilla chips, garlic, shallots, white cheddar and gruyère cheese, cream	9.95
Fried Brussels Sprouts crispy bacon tossed with a citrus vinaigrette	8.25

soups/small salads

Soup of the Day	6.50
French Onion Soup	7.50
Tomato Soup	6.50
Mixed Greens candied pecans, goat cheese, medjool dates, champagne vinaigrette	8.95
Shaved Cauliflower Salad roasted pinenuts, shaved parmesan cheese and fennel, baby kale, fresh herbs and apples	10.95
Wedge bacon, bleu cheese crumbles, pickled onion, tomato	8.95
Caesar ^{1,2} 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

big salads

Grilled Chicken Cobb bacon, avocado, egg, bleu cheese crumbles, tomato, herb ranch dressing	13.95
Thai Steak Salad red cabbage, noodles, red onions, red bell peppers, carrots, mango, cherry tomatoes, peanut dressing	17.95
Poached Salmon Spinach Salad gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	17.25
Spicy Rock Shrimp Louie butter lettuce, shaved radish, hard boiled egg, avocado, sprouts	17.25
Seared Ahi Tuna Salad ^{1,2} mixed greens, green beans, cherry tomatoes, red onions, mandarin oranges, carrots, crispy wonton, plum vinaigrette	16.95

sandwiches

served with fries or mixed greens

Prime Rib French Dip au jus, creamed horseradish	15.95
Cafeteria Burger ^{1,2} add cheddar, swiss, goat or bleu cheese 1.95 add bacon, mushrooms or avocado 1.95	12.95
Impossible Border Burger ^{1,2} guacamole, pepper jack cheese, roasted peppers, spicy mayonnaise	14.95
Western Burger ^{1,2} bbq sauce, crispy onions, white cheddar, bacon	14.50
Turkey Burger ^{1,2} onion marmalade, spicy mayonnaise, arugula, tomatoes	13.50
Grilled Ham & Cheese w/Tomato Soup havarti, white cheddar, black forest ham	12.95

entrées

Shrimp Scampi spaghetti, cherry tomatoes, spinach, parmesan cheese, lemon butter sauce, chili flakes	19.50
Chicken and Waffle fried chicken breast, tabasco-black pepper pork country gravy, belgian waffle, pecan butter, maple syrup	18.95
Meatloaf wrapped in applewood smoked bacon, garlic mashed potatoes, green beans, gravy	19.50
Roasted Half Chicken roasted scallion barley, baby carrots and natural mushroom jus	21.50
Fish and Chips french fries, lemon, tartar sauce	17.50
Grilled Atlantic Salmon barley, red beet and roasted chard, pistachio relish	23.95
Slow Braised Beef Shortrib sweet potato risotto, roasted pepper and onion sauce	23.95
Fried Duck Leg pork bean cassoulet, herb bread crumbs	23.50
Grilled Hawaiian Rib Eye Steak ^{1,2} garlic mashed potatoes, green beans, scallions	26.95



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desserts

Skillet S'mores 7.50	Chocolate Bombe 7.50
Banana Cream Pie 6.50	Mint Chip Mud Pie 7.50
Butterscotch Blondie Sundae 7.50	Hot Fudge Sundae 6.50
Warm Carrot Cake 7.50	Ice Cream/Sorbet 5.50

beverages

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

\$3²⁵

Peerless Coffee
3.50

shakes & malts

vanilla, strawberry,
chocolate, coffee or mocha

\$6⁵⁰

mocktails

non-alcoholic drinks

\$4²⁵

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

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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

Lunch

small plates

Mac and Cheese	7.95
Truffle Tater Tots	7.50
truffle oil, fresh herbs, parmesan, house made ketchup	
Sweet Potato Fries	6.25
Shrimp Haystacks ^{1,2}	13.50
shrimp, garlic butter sauce, shoestring potatoes, egg yolk	
Spicy Ahi Tuna Poke ^{1,2}	14.25
avocado, wakame, furikake, sweet soy sauce, wonton chips	
Buttermilk Fried Chicken Strips	7.95
ranch, thai chili dipping sauces	

soups/small salads

Soup of the Day	6.50
French Onion Soup	7.50
Tomato Soup	6.50
Mixed Greens	8.95
candied pecans, goat cheese, medjool dates, champagne vinaigrette	
Shaved Cauliflower Salad	10.95
roasted pinenuts, shaved parmesan cheese and fennel, baby kale, fresh herbs and apples	
Wedge	8.95
bacon, bleu cheese crumbles, pickled onion, tomato	
Caesar ^{1,2}	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

Grilled Chicken Cobb	13.95
bacon, avocado, egg, bleu cheese crumbles, tomato, herb ranch dressing	
Seared Ahi Tuna Salad ^{1,2}	16.95
mixed greens, green beans, cherry tomatoes, red onions, mandarin oranges, carrots, crispy wonton, plum vinaigrette	
Thai Steak Salad	17.95
red cabbage, noodles, red onions, red bell peppers, carrots, mango, cherry tomatoes, peanut dressing	
Poached Salmon Spinach Salad	17.25
gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	
Spicy Rock Shrimp Louie	17.25
butter lettuce, shaved radish, hard boiled egg, avocado, sprouts	

entrées

Shrimp Scampi	19.50
spaghetti, cherry tomatoes, spinach, parmesan cheese, lemon butter sauce, chili flakes	
Meatloaf	19.50
wrapped in applewood smoked bacon, garlic mashed potatoes, green beans, gravy	
Fish and Chips	17.50
french fries, lemon, tartar sauce	
Grilled Atlantic Salmon	23.95
barley, red beet and roasted chard, pistachio relish	

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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	15.95
au jus, creamed horseradish	
Fried Chicken Sandwich	13.95
tabasco mayonnaise, jalapeño slaw, tomatoes	
Cafeteria Burger ^{1,2}	12.95
add cheddar, swiss, goat or bleu cheese 1.95	
add bacon, mushrooms or avocado 1.95	
Impossible Border Burger ^{1,2}	14.95
guacamole, pepper jack cheese, roasted peppers, spicy mayonnaise	
Western Burger ^{1,2}	14.50
bbq sauce, crispy onions, white cheddar, bacon	
Turkey Burger ^{1,2}	13.50
onion marmalade, spicy mayonnaise, arugula, tomatoes	
Grilled Ham & Cheese w/Tomato Soup	12.95
havarti, white cheddar, black forest ham	
House Roasted Turkey Club	13.50
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	\$3.25
Root Beer	
Hot or Iced Tea	

Peerless Coffee	3.50
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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

desserts

Skillet S'mores	7.50
chocolate brownie, marshmallow, graham crackers, and Hershey's chocolate squares	
Warm Carrot Cake	7.50
whipped citrus creamed cheese, candied carrot strips, pecans and caramel sauce	
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, vanilla bean 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	
Shakes and Malts	6.50
vanilla, strawberry, chocolate, coffee or mocha	
Ice Cream/Sorbet	5.50

dessert wines

Cockburn's 20 yr Tawny Port	12.00
Fonseca 10 yr Tawny Porto	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	44
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Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand	11	44
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Chardonnay

Toasted Head, California	10	38
La Crema, Sonoma Coast	11	44
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	60
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Pinot Noir

Carmel Road, Monterey	11	44
Meiomi, Monterey, Santa Barbara, Sonoma	12	46

Zinfandel

Shenandoah Vineyards, Amador	9	36
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Cabernet Sauvignon

Matchbook, Dunnigan Hills	10	38
Beaulieu Vineyards, Napa Valley	15	60
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
Heineken	5.25
House Lager	6
Cool Kidz IPA	6
Modelo Especial	5.25
White Claw Black Cherry or Mango	6

draught beers

Blue Moon	6
Device Curious Haze	6
Firestone 805 Blonde Ale	6
New Glory Rotating	6
Revision 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

Pearly Legal 11

Oxley gin, prickly pear purée, PAMA pomegranate liqueur, lime juice, basil leaves

Gone Rumming 11

Bacardi Cuatro rum, St. Germain elderflower liqueur, lime juice, strawberry slices

A Peach Affair 11

Absolut Peach vodka, cranberry and lime juice

Ketel One Mule 11

Ketel One vodka, lime juice, ginger beer
Also available in Ketel One cucumber & mint, Ketel One peach & orange blossom, Ketel One grapefruit & rose

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

Tickled Pink 11

Cazadores Silver tequila, pomegranate and lime juice

Berry Me 11

Absolut vodka, sweet and sour, blueberry syrup, lemon and pineapple juice

cafeteria



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

Private Event Space Available • 916.442.8855