



LUNCH MENU

**Entrées served with your choice of side:
French fries, half house salad, tortilla chips or fruit.**

Ranch Burger 14

Angus steak burger, lettuce, tomato, pickles, onion, choice of cheese, on a brioche bun.

Loaded Quesadilla 9

Shredded cheddar jack cheese, house-made pico, and grilled chicken.
Served with salsa and sour cream on the side.

Southwest Club 14

Swiss cheese, ham, turkey, green chiles, lettuce, tomato, chipotle mayo, cheddar,
and bacon on sourdough.

California Tacos 17

Beef or chicken, diced potatoes, pico, shredded Monterey jack cheese
topped with avocado crema.

Arizona BLT 16

Bacon, lettuce, tomato, roasted garlic mayo, house guacamole on toasted sourdough.

Crispy Chicken Wrap 16

Crispy chicken, bacon, shredded Monterey jack cheese, tomatoes, romaine, red onion, ranch.



House Salad (gf) 6.50

Dressing choices: Ranch, Italian, blue cheese, honey mustard.
[Add chicken \$3]

Spinach Crunch (gf) 11

Toasted pecans, goat cheese, diced apple tossed with peach vinaigrette.
[Add chicken \$3]

Chef's Featured Special

Ask your server about today's lunch special!



Dishes may be made gluten-free or dairy-free. Please ask server for examples. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.
GRATUITY IS NOT INCLUDED IN PRICE



LUNCH MENU

Drinks 2.50

Coca Cola | Sprite | Root Beer | Diet Coke | Iced Tea

TVR Mule 10

Absolut Lime, Lime Juice, Crabbies Orange Ginger Beer,
served on the rocks with a lime wedge.

Margarita Flight 16

Choose three flavors: Prickly Pear, Mango & Jalepeño, Watermelon,
Strawberry & Mint, White Peach, The Classic.

Full-size Margaritas are available for \$10.

Beer

Michelob Ultra | Coors Light | Bud Light | Miller Light | XX Lager
Corona | Budweiser | Lagunitas IPA | XX Amber | Angry Orchard Cider
Barrio Blonde (local) | Barrio Citrazona IPA (local)

Featured Wine Special

Ask your server about today's wine special.



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WINE MENU

WHITE WINE

Echo Bay Savignon Blanc 9 36
Marlborough, New Zealand
Honeysuckle, Citrus, Kafir Lime

Bollini Pinot Grigio 9 36
Alto Adige, Italy
Pear, Light Mineral Notes

Sycamore Lane Chardonnay 7 28
California
Light Bodied, Tropical Fruits, Pineapple

Seven Daughters Moscato 8 30
Italy
Floral, Peach, Honey Notes

Angeline Rose 12 48
California
Dry with Light Red Fruit & Citrus

RED WINE

Underwood Pinot Noir 9 36
Oregon
Cherry, Spice, Black Currant

Gainey Merlot 10 40
Santa Barbara, California
Black Cherry, Milk Chocolate, Vanilla

Conundrum Red Blend 12 48
California
Silky Flavors of Cherry & Baking Chocolate

Sycamore Lane Cabernet Sauvignon 7 28
California
Fresh Red Cherry & Sweet Vanilla

BUBBLES

Villa Sandi Prosecco 10 40
Veneto, Italy
Golden Apples, Acacia, Honeysuckle, Citrus



RESERVE LIST

Domaine Carneros Brut 100
Napa Valley, California
White Flower, Citrus Peel, Apple Pie

Ely Chardonnay 55
Sonoma Coast, California
Lemon Curd, Orange Blossom, Honey

St. Francis Merlot 50
Sonoma Country, California
Plum, Dried Currant, Peppercorn

Michael David Rapture Cabernet Sauvignon 95
Lodi, California
Bing Cherry, Caramel, Graphite

Justin Cabernet Sauvignon 100
Paso Robles, California
Dark Ruby Red, Oaky, Strong Spice Notes

Jordan Cabernet Sauvignon 150
Alexander Valley, California
Ripe Cherries, Cassis, Long Finish

