

# BREAKFAST



CHEF ELVIA'S BREAKFAST  
BREAD BASKET 7  
Selection of fresh baked daily  
breakfast breads

ACAI BOWL 11  
House made granola and  
fresh fruit berries

SEASONAL PARFAIT 9  
House made granola and fresh berries and  
lavender honey greek yogurt

AVOCADO TOAST 16  
Campari tomato and jalapeno jam,  
avocado queso, sunny side up eggs on  
toasted french bread

MALTED WAFFLE 18  
Berry compote, warm maple syrup,  
whipped cream

BUTTERMILK PANCAKES 16  
Buttermilk pancakes, whipped butter,  
warm maple syrup

TWO EGGS ANY STYLE 18  
Cage free eggs, signature breakfast potatoes  
Choice of bacon, ham, applewood chicken  
sausage or country pork sausage

BREAKFAST SANDWICH 15  
Fried egg, cheddar cheese, choice of  
smoked bacon or sausage, toasted English  
muffin, signature potatoes

BREAKFAST BURRITO 15  
Scrambled eggs with bacon, potatoes and  
cheddar cheese

THREE EGGS OMELET 18  
Choice of filling, signature breakfast potatoes

## BRUNCH

LEMON RICOTTA PANCAKES 18  
Served with fresh raspberries

EGGS BENEDICT 18  
Classic hollandaise sauce

CINNAMON RAISIN FRENCH TOAST 17

EGG WHITE FRITTATA 18  
Tomatoes, mushrooms, spinach, feta cheese

# LUNCH



## SNACKS

CHICKEN QUESADILLA 15

BUFFALO WINGS (10) 16

CHICKEN TENDERS 14

SHRIMP AGUACHILES 14

Mexican ceviche, house fried tortilla chips

CHIPS, SALSA & GUACAMOLE 12

Made fresh daily

HUMMUS, PITA & VEGGIES 14

House made hummus w/ warm pita and fresh vegetables

HONEY LIME MARINATED

WATERMELON 11

Micro mint

GRILLED STREET CORN 9

Chipotle mayo, cotija cheese, tapatio, tajin chili powder

NACHOS 13

House made queso

ADD GRILLED CHICKEN 4

ADD SEARED STEAK 6

## SANDWICHES

BACON CHEDDAR BURGER 12

Peppered bacon, smoked cheddar, crisp lettuce, tomato, red onion, creamy horseradish sauce

THE KICK BURGER 13

Peppered bacon, fried egg, pepperjack cheese, chipotle citrus aioli.

FALAFEL BURGER 14

Housemade falafel, tzatziki sauce, tomatoes, cucumber pickle onion slaw

SPICY FRIED CHICKEN SANDWICH 17

Napa Cabbage, jalapeño slaw, citrus aioli, brioche bun

GG'S BBQ BURGER 14

8oz chargrilled burger, BBQ pulled pork, smoked cheddar cheese, fried onions, sweet pickles, housemade sierra nevada BBQ sauce.

TURKEY WRAP 11

Smoked turkey with lettuce, tomato and house spread in a spinach tortilla

CHICKEN CAESAR WRAP 11

Grilled chicken, romaine lettuce and house made Caesar dressing in a flour tortilla

GRILLED TURKEY BURGER 14

Bibb lettuce, vine ripened tomatoes, red onion, provolone, citrus aioli, brioche bun

TURKEY CLUB 13

Smoked turkey, avocado, bacon, bib lettuce, tomatoes, herb aioli.

## SIDES

FRENCH FRIES 4

CAJUN FRIES 5

WAFFLE FRIES 5

TATER TOTS 5

SWEET POTATO WAFFLE FRIES 5

FRUIT 4

### DIP SAUCES 1

~ G&G Magic Sauce

~ Jalapeno White Cheddar Dip

~ Sriracha Ketchup

~ Honey Mustard

~ Ranch

## SALADS & PIZZA

CAESAR SALAD 14

ADD GRILLED CHICKEN 6

ADD SEARED STEAK 9

ASIAN AHI SALAD 19

Seared fresh ahi, mixed greens, carrots, edamame, radish, bean sprouts, scallions, yuzu vinaigrette

SOUTHWESTERN CHICKEN SALAD 14

Grilled chicken, chopped romaine, queso fresco, grilled corn, black beans, diced tomatoes, red onion, tortilla strips, chipotle ranch

CHEESE PIZZA 19

PEPPERONI PIZZA 21

PASTA PRIMAVERA 18

## KIDS

Each \$10

CHICKEN TENDERS

KIDS BURGER

UNCRUSTABLE PEANUT BUTTER & JELLY

GRILLED CHEESE

Comes with choice of fries, carrots or grapes and a treat

## DESSERT

7 LAYER CHOCOLATE CAKE 10

KEY LIME PIE 9

If you have any concerns regarding food allergies, please alert your server prior to ordering.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

An 18% Gratuity will be added to parties of 8 or more.

# DINNER



## APPS

### POKE NACHOS 14

Taro chips, ahi, green onions, avocado, bean sprouts  
eel sauce, sriracha

### CALAMARI 15

Banana pepper, garlic aioli, esepette pepper

### SWEET CHILI WINGS 16

Carrots, celery, ranch

### CALI FLATBREAD 15

Cherry heirloom tomato, pancetta, mozzarella, shiso,  
avocado ranch

### FIG N' PROSCIUTTO FLATBREAD 15

Roasted garlic, arugula, pecorino, balsamic glaze

## SALADS

### ROASTED BEETS &

### BUTTERNUT SQUASH 15

Heirloom carrots, feta, basil, wildflower honey  
vinaigrette

### CALI CITRUS 15

Filed greens, dried cranberries, seasonal citrus,  
pecorino, avocado poppy seed vinaigrette

### CAPRESE 16

Heirloom tomato, burrata, basil, raspberry balsamic  
gastric

### GEM CAESAR 14

Gem lettuce, corn bread croutons, parmesan cheese

*ADD CHICKEN \$6 OR SHRIMP \$7 OR TOFU \$7  
OR SALMON \$11*

## ENTRÉE

### NY STRIP STEAK 36

Fig demi, roasted garlic mash potato, wild mushroom,  
asparagus

### HERB ROASTED CHICKEN 28

Cauliflower puree, Brussel sprouts, heirloom carrots,  
roasted garlic au jus

### SALMON 28

Wild rice risotto, haricot vert, butternut squash, lemon  
caper butter sauce

### "THE R BURGER" 18

Garlic tarragon mustard aioli, micro greens, caramelized  
onion, smoked Gouda, bacon

### HARISSA CAULIFLOWER STEAK 18

Quinoa pilaf, asparagus, mushroom, fried chick peas,  
herb gremolata

### PASTA 15

Gemelli pasta, blistered tomato, parmesan, kale pesto

## DESSERT 9

### 6-LAYER CHOCOLATE CAKE

### PASSION FRUIT CRÈME BRULÉE

### RASPBERRY CHEESE CAKE

### GLUTEN FREE MIX BERRY TRIFFLE

## KID'S MENU 9

### MARINARA PASTA

### INDIVIDUAL CHEESE PIZZA

### INDIVIDUAL PEPPERONI PIZZA

### GRILLED CHEESE W/ FRIES

### KID'S BURGER W/ FRIES