

- Dinner Menu -

5:00 p.m. - 8:00 p.m. Wednesday - Sunday

STARTERS

French Onion Soup \$10 [GFP]

- caramelized onions, gruyere, swiss, parmesan, french baguette

Danish Iceberg Salad \$11 [GF]

- iceberg lettuce, danish blue cheese, smoked bacon, cherry tomatoes, shaved sweet onions, blue cheese dressing, reduced balsamic vinegar

Caesar Salad \$10

- romaine lettuce, garlic herb croutons, parmesan cheese, white anchovy, caesar dressing

Roasted Beet Salad \$12 [GF, VG]

- baby wild arugula, roasted beets, candied walnuts, orange supremes, goat cheese crumbles, toasted pumpkin seeds, whole grain mustard vinaigrette

Heirloom Tomato Caprese \$18 [GF, VG]

- heirloom tomatoes, mixed baby tomatoes, buffalo mozzarella, balsamic black pearls, reduced balsamic drizzle, fresh basil, basil oil

Shrimp Cocktail \$17 [GF]

- lemon poached and chilled gulf shrimp, cocktail sauce, lemon

Korean BBQ Chicken Wings \$16

- house brined chicken drums & flats, house asian bbq sauce, toasted sesame seeds, green onions

Dynamite Shrimp \$16

- crisp shrimp tossed in sweet chili sriracha Japanese mayo, red pepper threads, green onions, lemon

Ahi Tuna Poke Nachos \$16

- ginger sesame ahi tuna poke, avocado, jalapeno, togarashi aioli, green onions, radish, furikake seasoning, wonton crisps

Mexicali Kobe Beef Sliders (3) \$19

- griddled cumin chili powder paprika kobe beef sliders, shaved red onions, elote corn aioli, pepper jack cheese, green chilies, potato slider bun, tajin lemon jicama

GOURMET PIZZAS \$16

Gluten-Free Vegetarian Pizza \$17 [GF, VG]

- gluten free cauliflower crust, san Marzano pizza sauce, mozzarella cheese, mushrooms, roasted red peppers, zucchini, artichokes

Three Little Piggies Pizza \$17

- san marzano pizza sauce, mozzarella cheese, sliced pepperoni, Italian sausage, smoked bacon, chili oil drizzle

Coachella Valley Pizza \$18

- san marzano pizza sauce, mozzarella & brie cheese, local dates, canadian bacon, prosciutto, california date drizzle

Margherita Pizza \$16 [VG]

- san marzano pizza sauce, buffalo mozzarella, parmesan cheese, roma tomatoes, fresh basil, basil oil drizzle

SIDES

French Fries \$5 • Seasoned Fries \$5 • Sweet Potato Fries \$5

Coleslaw \$5 • Onion Rings \$6 • House Salad \$6

TWO-HANDED BLACK ANGUS BURGERS*

Cookout Burger \$17

- flame grilled beef patty, butter lettuce, sliced tomatoes, sweet onions, house sauce, toasted brioche bun

Portobello Swiss Burger \$19

- flame grilled beef patty, sautéed portobello mushrooms, swiss cheese, parmesan garlic aioli, toasted brioche bun

Santa Fe Green Chili Burger \$18 [V]

- green chili & hemp seed plant-based burger patty, vegan smoked cheddar, butter lettuce, sliced tomatoes, cilantro vegenaise, caramelized onions, toasted focaccia bun

**Choose a burger, choose a side.

ENTRÉES

Pan Roasted Scottish Salmon \$39 [GFP]

- truffle spring pea puree, sautéed swiss chard, herb confit baby potatoes, crispy brussel sprouts, pom-cranberry reduction

Wild Caught Chilean Sea Bass \$49 [GFP]

- fennel pollen crusted filet, lemon infused cauliflower puree, herb israeli couscous, roasted garlic oil broccolini, lemon caper cream reduction

The New Beef Wellington \$68

- 7 oz filet mignon, whipped potatoes, puff pastry, black truffle Dijon, wild mushrooms and baby spinach, crispy prosciutto, port wine currant reduction

Grilled Prime NY Strip \$62 [GF]

- 12 oz prime New York strip steak, black garlic romesco, parmesan scalloped potatoes, baby carrots, roasted maitake mushrooms, rye whiskey demi-glace

Roasted Bone in Chicken Breast \$36 [GF]

- kohlrabi puree, pan roasted bone in chicken, baby carrots & broccolini, roasted shallot, sherry mushroom peppercorn sauce

Chicken Pot Pie \$23

- roasted white and dark meat, peas, carrots, sweet onions, celery, mushrooms, flaky puff pastry, parsley

Roasted Cauliflower \$33 [V, GFP]

- pine nut caper pomegranate relish, honey chipotle carrot puree, lemon oil, crispy capers, petite green fennel orange salad

Creamy Pasta Pomodoro \$30 [V, GFP]

- vegan rigatoni pasta, zucchini, yellow squash, spinach, creamy cashew tomato pomodoro sauce, fresh parsley & basil, vegan feta

DESSERTS

Bananas Foster Bread Pudding \$9

- king's hawaiian bread, vanilla, cinnamon, golden raisins, bananas foster sauce, vanilla bean ice cream

Chocolate Crème Brûlée \$9 [GF]

- chocolate custard with crunchy sugar shell, fresh berries

Vegan Passion Fruit & Raspberry Cake \$9 [GF, V]

- dates, almonds, cashews, coconut milk, agave nectar, gluten free, dairy free and free of refined sugar

Cheesecake du Jour \$9

- ask about what Chef Alice has created

Sorbet Trio [GF]

- blackberry cabernet, mango, lemon

Ice Cream [GF]

- vanilla bean, chocolate, salted caramel, turkish coffee

Executive Chef Kellen Gullatt

[V = Vegan] • [VG = Vegetarian] • [GF = Gluten-Free] • [GFP = Gluten-Free Possible]

*Turkey patties available upon request.

1/10/2023



- Drink Menu -

DRAFT BEER

- Lakes Lager** • American Lager • 5% ABV
Coors Light • Lager - American Light • 4.2% • 10 IBU
Stella Artois • Pilsner • 5% ABV • 24 IBU
Even Par 7.2 IPA • IPA - American • 7.2% ABV • 85 IBU
Fat Tire • Red Ale - American Amber / Red • 5.2% ABV • 22 IBU
Downtown Brown • Brown Ale • 5% ABV • 20 IBU
Modelo Especial • Lager - Mexican • 4.4% ABV • 18 IBU
2 Rotating Seasonal Taps • Sip into season!

SPECIALTY DRINKS

Naked Margarita \$20

- casamigos blanco, fresh squeezed lemon and lime juice, dash of agave, garnished with lime

Hot Mary \$15

- hanson organic habanero vodka, lakes bloody mary mix, garnished with jalapeños and salted tajin rim

European Summer \$17

- gin bombay, aperol, st germain, lemon juice, agave, garnished with lemon twist

Green Tea Martini \$18

- jameson irish whiskey, peach schnapps whisky, a splash of sweet and sour, splash of sprite, garnished with dry ice

Smoked Fashion \$22

- lakes bourbon, bitters, one sugar packet, a muddled orange slice and cherry, garnished with an orange wedge and cherry

Smoked Manhattan \$20

- lakes bourbon, antica, sweet vermouth, dash of luxardo liqueur, garnished with a BADA BING cherry

Jalapeño Pineapple \$20

- tequila casamigos blanco, jalapeño slices, pineapple juice, fresh lime juice, triple sec, agave syrup

Espresso Martini \$18

- 360 vanilla vodka, dorda double chocolate liqueur, chocolate liquor, coffee liquor, lakes espresso

Sparkling Hibiscus Cosmo \$18

- kettle one vodka, triple sec, squeezed lemon and lime juice, eddie's hibiscus syrup, float of prosecco

WINES BY THE GLASS

SAUVIGNON BLANC

- The Crossing \$8//10
Husch \$10//12
Raphael Midoir, Sancerre \$17//19

CHARDONNAY

- Ballard Lane \$8//10
Lakes Country Club \$9//11
Neyers, Unoaked \$10//12
Rombauer \$18//20

ROSÉ & OTHER WHITES

- Fini Pinot Grigio \$8//10
Santa Margherita Pinot Grigio \$12//14
Les Turitelles d'Altugnac Rosé \$8//10
Jaffers Viognier \$12//14
Kung Fu Girl Riesling \$8//10

PINOT NOIR

- Sea Sun \$8//10
Joliesse \$9//11
Elk Cove \$12//14
Au Bon Climat \$13//15

CABERNET SAUVIGNON

- Alias \$8//10
Lakes Country Club \$10//12
Quilt \$13//15
Vineyard 29 Cru \$17//19

OTHER REDS

- Bodega Norton Malbec \$8//10
Fundamental GSM Blend \$11//13
California Soul by Ledge Zinfandel \$12//14
No Brainer Merlot \$13//15

LIQUOR

IRISH WHISKY/SCOTCH

- Jameson \$10
Jameson Black Barrel \$11
Tullamore Dew \$8
Writers Tears \$18
Johnnie Walker Red \$9
Johnnie Walker black \$13
Johnnie Walker Green \$18
James Buchanan's 18yr \$22
Monkey Shoulder Batch 27 \$15
Macallan 12yr (Highlands) \$22
Macallan 18yr (Highlands) \$45
The GlenGrant-18yr (Speyside) \$29
Dewar's 19yr Special Edition 121 U.S. Open \$20
Glenmorangie 10yr (Highlands) \$15
Glenmorangie 18yr (Highlands) \$32
Glenfiddich 12yr \$15
Ardbeg 10yr (Islay) \$20
Ardbeg Corryvreckan (Islay) \$32
Dalmore King Alexander (Highlands) \$60
Dalmore 12yr (Highlands) \$29
Dalmore 15yr (Highlands) \$35
Dalmore 18yr (Highlands) \$55
Highland Park 12yr (Orkney Islands) \$15
Bunnahabhain Toiteach A Dhà (Islay) \$22
Knappogue Castle 16yr \$23
Oban 14yr (West highlands) \$22
Aberlour 16yr (Speyside) \$20
Glengoyne 12yr (Highlands) \$20
Port Charlotte 10yr "Heavy Peated" (Islay) \$20

GIN

- Surf City (Huntington Beach) \$14
Cutlers (Santa Barbara) \$14
Deaths Door (Wisconsin) \$14
Hendricks (Scotland) \$14
Hendricks Neptuna \$14
Nolet's (Holland) \$18
Uncle Val's (Sonoma) \$10
Plymouth (Great Britain) \$11
Tanqueray (England) \$9
Tanqueray 10 \$12
Beefeater (England) \$8
Bombay (England) \$9
Bombay Sapphire \$11
The Botanist (Islay Scotland) \$17

BOURBON/WHISKEY

- Jack Daniels \$10
Woodford Reserve \$12
Makers Mark \$13
Laws Barrel Select \$27
Widow Jane 10 Year \$22
George Dickel Barrel Select (TN) \$15
BIB & Tucker 6yr (TN) \$18
Redwood Empire "Pipe Dream" 4yr (CA) \$20
Redwood Empire "Emerald Giant" RYE \$20
Redwood Empire "Lost Monarch" RYE \$20
Michter's RYE (KY) \$18
Knob Creek 9yr (KY) \$13
Knob Creek RYE \$22
Bulleit 10yr (KY) \$17
Bulleit \$15
Templeton RYE 6yr (Iowa) \$18
Calumet 16yr (KY) \$32
Henry McKenna 10yr (KY) \$20
Bakers 7yr (KY) \$20
Four Roses Single Barrel (KY) \$19
Four Roses Small Batch \$22
JP Wiser's 15yr (Canada) \$15
Angels Envy (Kentucky) \$20
Nelson Brothers Reserve (TN) \$9
Nelson Brothers Green Brier \$10
Old Carter 13yr (KY) \$48
Old Carter Small Batch \$45

TEQUILA/MEZCAL

- Fosforo "Tobaca" Mezcal \$23
Madre Mezcal \$15
Siete Misterioso Mezcal \$25
Casamigos Mezcal \$19
Casamigos Blanco \$14
Casamigos Anejo \$16
Casamigos Reposado \$18
Patron Silver \$12
Fortaleza Blanco \$19
Fortaleza Anejo \$25
Tears of Llorona Extra Anejo \$60
Don Fulano Blanco \$20
Don Fulano Reposado \$22
Don Fulano Anejo \$22
Don Fulano Extra Anejo \$33
Don Julio 1942 \$40
Don Julio Primavera \$30
Clase Azul Plata \$35
Clase Azul Reposado \$35

ABV = Alcohol By Volume • IBU = International Bitterness Units

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

1/10/2023