

## **Lunch** (Served 11am-4pm)

Sandwiches are served with a side of House Slaw.

**Add a Side of Regular or Garlic-Herb Fries** 3.95

**Deluxe Grilled Cheese** with Pulled Pork, Tomato Jalapeno Jam, Cheddar Cheese and American Cheese 14.00

**Braised Pulled-Pork Shoulder Sandwich** with Aioli & Chef's BBQ Sauce 13.95

**House Roasted Turkey & Bacon Club Sandwich** with Roasted Apple Aioli, Guacamole, Lettuce and Tomatoes. 15.95

**Southwestern Chicken Sandwich** with Chipotle Aioli, Swiss Cheese, Caramelized Onions and Barbeque Sauce 14.95

**Uncle J's Fried Chicken Sandwich** with Aioli, Provolone Cheese, Bacon, Barbeque Sauce and Lettuce 15.95

## **Burgers & Keto Salad Bowls** (Available all day)

Burgers are cooked Medium unless otherwise requested and they are served on a Brioche Bun with a side of Garlic-Herb Fries. Or you may replace the bun and fries with a Gluten-Free Keto-Salad Bowl!

**California Sunshine Burger:** Grass Fed Beef with Chipotle Aioli, Guacamole, Fresh Pineapple Pico de Gallo and Organic Greens 15.95

**'Gloopy' Bacon-Onion-Cheese Burger:** Grass Fed Beef with Cheddar Cheese, Caramelized Onions, Apple Wood Smoked Bacon and Organic Greens 15.95

**Juicy J Burger:** Grass Fed Beef with Cheddar & Blue Cheese, Chipotle Aioli, Guacamole, topped with Heritage Pork Brisket and Organic Greens 17.95

**Beyond Vegetarian Burger:** with Guacamole, Provolone Cheese, and Organic Greens 14.95 (Vegan and GF on request)

**Hamburger:** 10.95    **Cheeseburger:** 12.95

**Add** Fresh Avocado, Caramelized Onions, or Two Pieces of Bacon for 2.50.

## **Entrees** (Available all day)

**Add a Fresh, Organic Side Salad** with Red-Wine-Sage Vinaigrette, Mixed Veggies and Parmesan Cheese to any Entrée du Jour G/F 6.95

**Myer Natural Black Angus 10 oz Flat Iron** with Truffle Butter, Chef's Garden Vegetables and your choice of Garlic Frites **or** Organic Potatoes G/F 34.95

**Chicken Cordon Bleu** with Chef's Lemon-Caper Beurre Blanc, Rice Pilaf and Chef's Garden Vegetables 26.95

**Center Cut Pork Chop** with Apple-Cherry Chutney, Organic Potatoes and Chef's Garden Vegetables G/F 24.95

**Grass Fed Meatloaf** featuring Bison & Beef with Organic Potatoes, Red Cabbage, Chef's Garden Vegetables, Pork Brisket, Manchego Cheese and Pork Jus 25.95

**Pistachio Crusted Rack of Lamb** with two Double Chops, Chef's Dijon Sauce, Organic Potatoes and Chef's Garden Vegetables G/F 38.95

**Today's Wild-Caught Fish** plated with Sweet Potato Purée, Pineapple Pico, Chef's Garden Vegetables, Braised Red Cabbage and Smoked Lobster Sauce MP

**Beer Battered Local Halibut Fish and Chips** with House Garlic-Herb Fries 19.95

**Local Carrisito Ranch** Grass Fed Ground Beef with Wild Boar Bolognese on Wide Noodles, Topped with Crispy Prosciutto, Parmigiano-Reggiano Cheese and Herb Oil 24.95

**Chicken Schnitzel** with Chef's Lemon-Caper Beurre Blanc, Braised Red Cabbage and Chef's Garden Vegetables 25.95

**Vegan/Gluten-Free Meatloaf** with Sweet Potato Purée, Braised Red Cabbage and Chef's Garden Vegetables VEG G/F 19.95

## **Sides**

Sweet Potato Purée VEG G/F 3.95 | Fresh Kale-Apple Slaw VEG G/F 3.95 | Braised Red Cabbage VEG G/F 3.95  
Chilled Quinoa VEG G/F 3.95 | Chef's Garden Vegetables VEG G/F 5.95 | Organic Potatoes G/F 5.95

## Handcrafted Desserts

**Apple Cobbler** with Chef's Caramel Sauce and Vanilla Ice Cream 11.00 (takes 15 minutes)

**Chambord Crème Brûlée** Chilled Custard, Caramelized Sugar G/F 10.00

**Chocolate Flourless Cake** with Chocolate Ice Cream G/F 10.00

**Cheesecake of the Day** 10.00

**Triple Layer Cream Cheese Carrot Cake** G/F 12.00

**Two Scoops of Raspberry Sorbet** G/F, VEG 7.50

**Profiteroles** with Chocolate Ice Cream and Chef's Chocolate Sauce 12.00

## Beverages:

Local Fresh Pressed **Julian Apple Cider** 4.00

Apple Palmer (Iced Tea/Julian Apple Cider) 4.50 Sparkling Apple Cider 4.00

Sparkling Water: Sm/Med/Lg Fresh Brewed Black Iced Tea 3.00

Coke, Diet, 7up 3.50 **Bottled:** Bundaberg Ginger Soda 4.50

**Bottled:** Henry Weinhard Root Beer or Orange Cream Soda 4.50

Hot Chocolate with Whip Cream 4.00 Hot Tea (Black, Green and Herbal) 4.00

**Café Moto** Fair Trade/ Organic, Caffeinated or Decaffeinated Drip Coffee: 4.00

**Café Moto** Fair Trade/ Organic French Press Coffee for One or Two: 5.50/8.50

## Beer:

Choice of Rotating Draft Beers: 7.50

Bottled: Coors Light, Dos Equis or Non-Alcoholic 4.50

## Julian Hard Cider

● 12oz Harvest Apple Hard Cider 6.95

● 22oz Julian Apple Pie or Cherry Bomb Hard Cider 13.00

## Appetizing Starters & Light Grazing

**Vegan Soup Du Jour** G/F Cup 5.00 Bowl 7.00 **Lobster Bisque** Cup 7.95 Bowl 9.95

**Mountain Made Chili** with Heritage Pork and Prime Rib Cup 7.95 Bowl 9.95 G/F

**Cheese Plate** Three Cheeses, Accompanied by Apples,

House Pickled Vegetables, and Fig Chutney G/F 18.95 Add Five Slices of Prosciutto 8.00

**Steamed Mussels** *one full pound* with Chef's White Wine-Cream-Saffron Sauce 15.95

**Jeremy's Famous Brussels Sprouts:** Served Crispy in House Ponzu!

**Half Order** 7.95 VEG

**Full Order** 11.95 VEG

**Braised Pork Shoulder Mac & Cheese** with Creamy Béchamel Sauce 9.95

**Devil's on Horseback** Palm Desert Dates Stuffed with Cave Aged Blue Cheese, Wrapped in Prosciutto with a Maple Bourbon Glaze) 11.95 Can be Made G/F

## Fresh Green Salads

**Julian Apple Salad** with Mixed Organic Greens with Apples, Candied Nuts, Red Wine-Sage-Vinaigrette, Blue Cheese Dressing and Blue Cheese Crumbles G/F 12.95

**Pan Bronzed Fish of the Day Salad** with Organic Greens, Avocado, Quinoa, Pineapple Pico, Parmesan, Red Peppers and Lemon Basil Vinaigrette G/F 19.95

**Wedge Salad** with Pickled Red Onion, Blue Cheese Dressing, Blue Cheese Crumbles, Bacon Crumbles and Cherry Tomatoes G/F 9.95

**House Salad** with Organic Greens, Red-Wine-Sage Vinaigrette, Mixed Veggies and Parmesan Cheese G/F 8.95

**Add Marinated Cage-Free Grilled Chicken Breast** or **Grass-Fed Beef Burger** G/F 7.95

**Add Fish of the Day** G/F 11.95