



LIGHT GRAZING

LOBSTER BISQUE

Sherry wine & crème fraîche

\$ 9/11

JULIAN APPLE SALAD

Organic greens, red wine-sage vinaigrette, glazed walnuts, blue cheese dressing & blue cheese crumbles **v g/f**

\$ 12.95

WINTER HARVEST HOUSE SALAD

Hand tossed organic greens with heritage carrots, toasted chickpeas, taro root, avocado, feta cheese & sunflower seeds **g/f**

\$ 8.45

ABF Farms Chicken breast, grass fed ground beef or crispy coconut shrimp \$8

JEREMY'S BRUSSELS SPROUTS

Served crispy in house ponzu topped with pineapple pico de gallo, togarashi and sesame seeds **v**

HALF

\$ 9.95

FULL

\$ 13.95

CRISPY COCONUT SHRIMP

White shrimp with sweet and sour sauce

\$ 15.95

DEVILS ON HORSEBACK

Palm desert dates stuffed with cave aged blue cheese, wrapped in prosciutto with a maple-bourbon glaze

\$ 14.95

SIX JUMBO CHICKEN WINGS

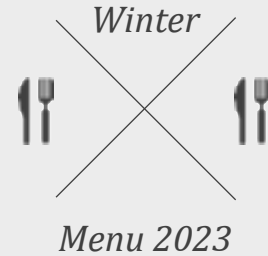
Baked, lightly fried with your choice sauce of original buttery buffalo or smoked molasses-sesame

\$ 14.95

WHITE TRUFFLE OR HONEY-DIJON

Our house cut garlic Herb fries dressed up a notch **v g/f**

\$ 11



SEASONAL OFFERINGS

HERITAGE CARROT & GINGER SOUP \$ 7/9

With Coconut milk **v g/f**

KALIFORNIA SALAD \$14.95

Hand tossed organic kale with Chipotle-Caesar dressing, sliced avocado, sunflower seeds, hard boiled egg, taro root and feta cheese **v g/f**

DEVILED EGGS \$ 12.95

Six deviled eggs with applewood-bacon jam, Malden and petite arugula salad **g/f**

DRAFT BEER \$ 8

Selection changes

MARGARITA \$ 10

El Jimador

OLD FASHION \$ 15

Bulleit

Full Beverage Menu Available

Automatic gratuity of 20% may be added to parties of six or more. We may not always be able to split checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness Please notify your server of any allergies. You must notify your server if you would like your dish prepared gluten free. Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment. Not all ingredients are listed in menu descriptions.

STEAKS AND CHOPS

RIB EYE 16 OUNCE Rosemary-garlic butter, Yukon whipped potatoes & chef's vegetables g/f	\$ 55
FILET MIGNON 6 OUNCE Rosemary-garlic butter, Yukon whipped potatoes & chef's vegetables g/f	\$ 40
LAMB RACK Roasted Pistachios, honey-Dijon, Yukon whipped potatoes, braised red cabbage & chef's vegetables g/f	\$ 43

MENU STAPLES

TATAKI AHI SALAD Cajun dusted ahi filet, Hand tossed organic greens with heritage carrots, toasted chickpeas, taro root, avocado, feta cheese & sunflower seeds g/f	\$ 25
BAJA HALLIBUT FISH & CHIPS A Seasonal Favorite. Local lager beer batter, house cut fries, petite arugula salad & chipotle aioli	\$ 20
BEYOND-QUINOA VEGAN LOAF Okinawa sweet potato puree, taro chip, avocado & chef's vegetables v g/f	\$ 23
CHICKEN SCHNITZEL Breaded chicken breast served over Yukon whipped potatoes with braised red cabbage, chef's vegetables & lemon beurre blanc.	\$ 26
50/50 BISON MEATLOAF Grass fed bison-ground beef topped with Manchego cheese, pork brisket, Yukon whipped potatoes, braised red cabbage, chef's vegetables & pork jus	\$ 27
SCOTTISH SALMON Pan Bronzed salmon filet over Okinawa sweet potato puree, taro chip, avocado & chef's vegetables g/f	\$35



GRASS FED BURGERS, SANDWICHES OR MAKE IT A SALAD BOWL

APPLEWOOD BACON & ONION Applewood bacon, cheddar, caramelized onions & arugula	\$ 16.95
CALIFORNIA SUNSHINE Chipotle aioli, sliced avocado, pineapple pico de gallo & arugula	\$ 15.95
JUICY J Cheddar, blue cheese, chipotle aioli, sliced avocado & pork brisket	\$ 17.95
UNCLE J'S FRIED CHICKEN Fried chicken sandwich with sweet barbecue sauce, provolone cheese, bacon & apple aioli	\$ 16
JHC SLOW BRAISED PORK Pulled pork, apple aioli, cheddar & sweet barbecue sauce	\$ 15

Our burgers are cooked medium unless otherwise requested and served on a brioche bun with a side of our famous garlic-herb fries. Substitute a house salad for \$2.95 more. Request a gluten free bun for \$1.50 more. Replace the bun and fries with a gluten free keto-salad bowl at no additional charge

YOUNG MENU

MAC AND CHEESE	\$ 9
Heavy cream, cheddar cheese and macaroni noodles	
GRASS FED HAMBURGER	\$ 12
Served with lettuce, tomato and onion on a brioche bun with fries	
GRASS FED CHEESEBURGER	\$ 14
Served with cheddar, lettuce, tomato and onion on a brioche bun with fries	
CHICKEN FINGERS	\$ 10
House breaded chicken breast fried to golden brown. served with fries	
FRESH CUT FRUIT OR GARDEN SALAD	\$ 5
ROOTBEER FLOAT	\$ 6

APPLE CIDER COFFEE FOUNTAIN DRINKS

LOCAL APPLE CIDER	\$ 4.5
APPLE PALMER	\$ 4.5
Iced tea/Julian apple cider	
ICED TEA	\$ 3.95
Freshly brewed	
FOUNTAIN DRINKS	\$ 3.95
Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Ginger Beer	
SPARKLING CIDER	\$ 4
HOT TEA	\$ 4
Black, green or herbal	
CAFE MOTO COFFEE	\$ 4
<i>Fair trade certified. regular or decaf</i>	

HAND CRAFTED DESSERTS

CAST IRON APPLE COBBLER	\$ 12
Pan glazed & oven roasted with cinnamon, butter, sugar, German crumble top, Vanilla bean ice cream & chef's caramel sauce	
CHAMBORD CRÈME BRÛLÉE	\$ 11
Chilled custard with a blackberry-raspberry flavored liquor & blow torched granulated sugar <i>g/f</i>	
JEREMY'S SIGNATURE TRIPLE LAYER CARROT CAKE	\$ 15
<i>g/f</i>	
TWO SCOOPS VANILLA BEAN ICE CREAM	\$ 6.50
Chef's caramel sauce or house made chocolate sauce <i>g/f</i>	
TRIPPLE LAYER CHOCOLATE GANACHE CAKE	\$ 18
Belgian chocolate ganache cake with triple layer chocolate cake, chocolate cream cheese & white chocolate frosting	

**DRAFT BEERS
COCKTAILS
WINE LIST
AVAILABLE**