



DINNER MENU

Nopalito and Grilled Shrimp Salad

Greens, Paddle Cactus, Grilled Shrimp, Tomatoes, Cotija, Roasted Corn, Cilantro Dressing
\$14.50

STRAWBERRY AND CITRUS SALAD WITH CHICKEN

Salad of Local Organic Baby Greens, Grilled Chicken Breast, Juicy Strawberries, Oranges, Sunflower Seeds, Dried Cranberries, Jicama, Bleu Cheese, Raspberry Citrus Vinaigrette
\$14.50

Ancient Grains Salad

Sonoran Wheatberry, Millet, Roasted Corn, Tomatoes, Tepary Beans, Tuscan Kale, Cilantro, Cotija, White Balsamic Vinaigrette
\$14.00

Artisan Cheese Selection

Selection of Cheddar, Soft Ripened and Bleu Cheese, Apples and Strawberries, Walnuts, Dried Fruit, Baguette
(Serves Two)
\$15.00

All items are Plus Tax



LIGHTER SELECTIONS

Fudge Brownies
\$4.00

Bag of Chips in Assorted Flavors
\$2.00

BEVERAGES

Fresh Lemonade
\$3.50

Prickly Pear Iced Tea
\$3.00

Assorted Coke Products
\$2.00

Chilled Bottled Water
\$2.50

All items are Plus Tax