

# eats

 GUACAMOLE with chips \$9

CHICKEN TENDERS (4)  
with ranch dressing and fries \$12

 MEZZA PLATE \$12  
Hummus, Mediterranean eggplant  
puree, dolmades, cucumbers, olives  
and artichokes served with pita

THAI CHICKEN  
NOODLE SALAD \$13  
Chicken breast, noodles,  
sesame dressing, mixed greens

 VEGETARIAN THAI  
NOODLE SALAD \$11  
Noodles, sesame dressing,  
mixed greens

CHEESEBURGER \$15  
Lettuce, tomato, american cheese  
onion, pickle, dijon aioli, fries

BEYOND BURGER \$17  
Lettuce, tomato, onion,  
pickle, dijon aioli, fries

 Without aioli

FRIES \$9  
Plain with dijon aioli

 TRUFFLE  
PARMESAN FRIES \$11  
Truffle infused oil, truffle dijon aioli

 CARNE ASADA FRIES \$16  
Cheese, guacamole, salsa



# drinks

 LOCAL BEER \$10  
Stone Dayfall Belgian White  
Buenaveza Salt & Lime Lager IPA  
Delicious IPA • Hazy IPA  
Tangerine Express Hazy IPA  
Karl Strauss Red Trolley Ale

 WINE \$10  
Selection of Old World and  
New world white and red wines

 THE DEEP BLUE \$10  
Vodka, Tonic, Lime

 SODA \$5

 BOXED  
WATER \$5


# desserts

BROWNIES \$5

CHOCOLATE CHIP COOKIES \$5

SUGAR COOKIES \$5  
Ocean-themed

 Vegan

 Gluten-Free

Food and drink prepared  
by The French Gourmet