BURGERS & SANDWICHES

ANGUS CHEESE BURGER $10.95
Angus beef patty, caramelized onions, cheddar cheese, lettuce, tomato, pickles & toro sauce on a brioche bun. Side of fries or fruit.

THE VEGGIE $9.25
House made quinoa / mushroom patty, lettuce, tomato, melted onion, choice of cheese & basil aioli on a whole wheat bun. Side of fries or fruit.

TURKEY AVOCADO CLUB $10.95
Turkey breast, applewood smoked bacon, avocado, swiss cheese, lettuce, tomato & mayonnaise on whole wheat bread. Side of fries or fruit.

HERB TURKEY BURGER $8.95
Herb marinated turkey patty, grilled onions, lettuce, tomato & sundried tomato aioli on a brioche bun. Side of fries or fruit.

TURKEY VINAIGRETTE SANDWICH $10.95
Shaved turkey breast, swiss cheese, romaine lettuce, tomato/sherry vinaigrette with mayo and mustard on a fresh baguette. Side of fries or fruit.

CHICKEN BRUSCHETTA PANINO $10.25
Marinated grilled chicken breast, provolone cheese & tomato basil vinaigrette on soft ciabatta bread. Side of fries or fruit.

TAPAS

HUMMUS THREE WAYS $3.75
Homemade hummus flavored with roasted garlic, basil & red bell pepper. Served with grilled flat bread.

SANDIA QUINOA SALAD $4.95
House made quinoa salad, feta cheese, spring mixed greens, roasted walnuts & fresh california watermelon with balsamic honey drizzle.

GARLIC CHICKEN $3.50
Roasted chicken wings with lemon & roasted garlic.

HERB BRAISED MEATBALLS $4.50
Slow braised angus meatballs in a cabernet marinara sauce.

BRUSCHETTA $4.75
Fresh tomatoes, basil, garlic & olive oil. Served with crisp crostini.

CAPRESE SALAD $4.95
Vine ripened tomato, fresh buffalo mozzarella, spring mixed greens, grilled crostini & roasted garlic with preserved lemon and white balsamic basil vinaigrette.

FRIED YUCCA $3.50
Crispy yucca fries. Served with a smoky aioli.

FLATBREAD APERITIVO $7.00
Olive oil basted, grilled flatbread served with fresh flavored olive oil, balsamic vinegar and a sundried tomato tapenade.

TURKEY AVOCADO CLUB $10.95
Turkey breast, applewood smoked bacon, avocado, swiss cheese, lettuce, tomato & mayonnaise on whole wheat bread. Side of fries or fruit.

CHICKEN BRUSCHETTA PANINO $10.25
Marinated grilled chicken breast, provolone cheese & tomato basil vinaigrette on soft ciabatta bread. Side of fries or fruit.
## SALADS & SOUPS

### TRADITIONAL COBB
Grilled chicken breast, bacon, avocado, tomato, black olives, blue cheese, hard boiled egg, on a bed of spring mixed greens with house ranch dressing. $10.95

### FIESTA FAJITA SALAD
Grilled chicken breast, avocado, black beans, corn, onions, bell peppers, cheddar cheese, jack cheese, tortilla chips on a bed of spring mixed greens with chipotle ranch dressing. $9.95

### CHICKEN CAESAR SALAD
Grilled chicken breast, tomatoes, onion, croutons, parmesan cheese on romaine lettuce with house caesar dressing. $8.95

### CAPRESE
Vine ripened tomato, fresh buffalo mozzarella on spring mixed greens with roasted garlic, preserved lemon & white balsamic basil vinaigrette. Served with baked crostini. $9.95

### BERRY FIELD SALAD
Fresh spinach, black berries, blueberries, crisp pear, persian cucumbers, candied walnuts with honey lime vinaigrette. Add grilled chicken breast for $2.10. $9.95

### CHINESE CHICKEN SALAD
Grilled chicken breast, green onions, carrots, red bell peppers, mandarin oranges, fried rice sticks on a bed of romaine lettuce & napa cabbage with sesame ginger dressing. $10.95

### SANDIA QUINOA
Fresh california watermelon, house made quinoa salad, feta cheese, spring mixed greens, roasted walnuts with balsamic honey drizzle. $9.25

### CHOPPED GREEK SALAD
Crisp romaine, red onion, cucumber, bell pepper, grape tomato, feta cheese, quinoa and red wine/garlic vinaigrette. **Add grilled chicken breast for $2.95** $9.95

### MANGO CRANBERRY
Grilled Chicken Breast, Fresh Mango, Jicama, Cucumber, Almonds, Dried Cranberries, Feta Cheese on a bed of Spring Mixed Greens with Sherry Vinaigrette. $10.95

### CHINESE CHICKEN SALAD
Grilled chicken breast, green onions, carrots, red bell peppers, mandarin oranges, fried rice sticks on a bed of romaine lettuce & napa cabbage with sesame ginger dressing. $10.95

### BROCCOLI APPLE
Ripe gala apples, crunchy broccoli, crimson carrots, dried cranberries, toasted pecans on mixed field greens with greek yogurt dressing. **Add grilled chicken breast for $2.95** $9.95

### SOUP A LA CARTE
Ask server for the soup of the day. Served with bread. $3.95

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*Extra dressing is 50 cents (2oz)*
## LOUNGE FAVORITES

### Toro Burrito
Choice of meat, shredded jack/cheddar cheese, charro beans, spanish rice, cilantro & onions wrapped in a flour tortilla. Side of tortilla chips, guacamole, sour cream & molcajete style salsa.

* Grilled Chicken $7.25  
* Carne Asada $9.95

### Baja Fish Tacos
Two corn tortilla tacos with fried cod, cabbage, cilantro-chipotle sauce, pico de gallo. Side of tortilla chips, guacamole, sour cream & molcajete style salsa.

### Baja Ceviche
Fresh gulf tilapia, lemon juice, red onion, cilantro, jalapeno, & avocado. Side of tortilla chips.

### Hot Buffalo Chicken Wings
Served with celery sticks & ranch dressing.

* Six Wings $5.95  
* Twelve Wings $9.95

## DESSERTS

### Double Chocolate Brownie
$5.95
Warm ghirardelli brownie topped with coffee ice cream, chocolate ganache, caramel & candied walnuts.

### Gourmet Ice Cream Sandwich
$4.50
Haagen-dazs vanilla ice cream between two freshly baked chocolate chip cookies.

### Strawberry Velvet
$6.00
Strawberry mouse, fresh strawberries, sugar cookie crunch, and strawberry sauce. Topped with whipped cream.

### Short Cake Tini (Seasonal)
$4.50
Fresh strawberries layered with sweet short cake, whipped cream, strawberry sauce & a crispy sugar cookie.

### Chocolate Obsession
$6.00
Chocolate mouse, double chocolate cookie, and chocolate fudge sauce.

### Coconut Passion
$6.00
Coconut mouse, white chocolate macadamia cookie crunch and passion fruit sauce. Topped with whipped cream.

## BEVERAGES

- **Foundtain Drinks** $2.00
- **Perrier** $3.00
- **Coffee and Hot Tea** $3.00