

MARINATED OLIVES & PEPPERS 5
ftw & gf

Lemon, herbs, garlic, lavosh

CALIFORNIA ALMONDS 5 ftw & gf

Arbequina olive oil, lemon zest, garden rosemary, sea salt

STIR FRIED GREEN BEANS 6 gf

Crispy pork, thai basil, mint, peanuts, smoked sea salt

SAUTÉED WILD MUSHROOMS ON TOAST 6

Grilled ciabatta, sherry, parmesan, tarragon

BURRATA & TOAST 10

Persimmon jam, pomengranate, avocado, red sorrel, grilled ciabatta

GUACAMOLE 12

House made guacamole, salsa roja, crisp corn tortillas, sea salt

GARLIC SHRIMP 14 ftw & gf

Basil, parsley, shallot, grilled ciabatta

BLUE FIN TUNA POKÉ 16 ftw & gf

Pickled pineapple, taro chips, sea beans

LOBSTER QUESADILLA 16

Pickled tomatillos, salsa verde, avocado chile crema

CRISPY CHICKEN WINGS 6

Gojulang–orange glaze, pickled cucumbers, sesame seeds

MARGHERITA FLATBREAD 12

San Marzano tomatoes, hand pulled mozzarella, garden basil

PEPPERONI FLATBREAD 12

Mozzarella, truffled arugula, pecorino

C&P SLIDERS 18

Sun Fed Ranch grass fed beef, Chino Farms tomato, shredded iceberg, Mangalitsa bacon, red pepper aioli, brioche bun

COCKTAILS

12

PROSECCO + WATERMELON + CAMPARI + SODA

Mionetto prosecco, watermelon syrup, Campari, club soda, lavender from The Well Spa

VODKA + STRAWBERRY + RHUBARB + MINT

Tito's vodka, strawberry–rhubarb syrup, lemon, mint from The Well Spa

GIN + RASPBERRY + GINGER + SODA

Beefeater gin, lime, raspberry–ginger syrup, Mixwell ginger ale

TEQUILA + GRAPEFRUIT + SODA + SALT

Altos blanco tequila, lime, mojave grapefruit soda, purple salt

BOURBON + MINT + SPICED PEAR + CINNAMON

Buffalo Trace bourbon, St. George spiced pear, cinnamon, mint

RUM + COCONUT + PINEAPPLE + CURACAO (BLENDED)

Casa Magdalena rum, Clement coco, fresh pineapple juice, house orange liqueur

TEQUILA + ALOE + PINEAPPLE + SPICE

Altos blanco tequila, mezcal, Chateau aloe liqueur, fresh pineapple juice, agave syrup, tajin

BEER

8

LOCAL CRAFT BEER

Hangar 24 Craft Brewery (Redlands)
Orange Wheat

Ballast Point Brewery (San Diego)
Longfin Lager

La Quinta "Poolside Blonde"

Alesmith Brewing Company (San Diego)
.394 Pale Ale

Coronado Brewing (San Diego)
Mermaid's Red

Mammoth Brewing Company (Mammoth
Lakes) Double Nut Brown Porter

La Quinta "Even Par" IPA

Stone Brewing (Escondido) IPA

Coachella Valley Brewing
"Monumentous" Double IPA

ON TAP

Shock Top Belgium White Ale

Coachella Valley Brewing "Kolschella"

La Quinta Brewery "Even Par" IPA

BOTTLED

Coors Light

Bud Light

Corona

Modelo Especial

Stella Artois

Firestone-Walker 805

Heineken

Sierra Nevada Pale Ale

New Belgium "Fat Tire" Amber

Lagunitas IPA

WINE BY THE GLASS

SOUTHERN CALIFORNIA

Chardonnay, Mount Palomar 14
"Estate", Temecula

CENTRAL COAST

Riesling, Firestone, Santa Barbara 9

Sauvignon Blanc, Tangent, Edna 10
Valley ○

Chardonnay, Foxen, Santa Maria 14

Pinot Noir, LaCrema, Sonoma Coast 12

Pinot Noir, Byron, Los Olivos, **SF** 14

SONOMA/NAPA

Brut Blanc de Blanc, Schramsberg, 16
Napa **SF**

Rosé, Toad Hollow "Eye of the 10
Toad", Sonoma

Sauvignon Blanc, Preston, Dry 13
Creek Valley ○

Sauvignon Blanc, Honig, Napa **SF** 12

Chardonnay, ZD, Napa ○ 16

Merlot, Matanzas Creek, Sonoma 13

Cabernet Sauvignon, Sequoia 17
Grove, Napa **SF**



○ = Organic



SF = Sustainably farmed

CITRUS & PALM



ftw - From the Well, under 1000 calories • gf - gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.

CITRUS & PALM

