

LUNCH

CITRUS & PALM

Winter, 2018

TORTILLA SOUP 8 ftw

Heirloom tomato, lime crema, cilantro

STIR-FRIED GREEN BEANS 6 gf

Crispy pork, Thai basil, mint, peanuts, sea salt

CITRUS SALAD 6 ftw & gf

Mixed greens, Bernard Ranch grapefruit, orange, shaved fennel, champagne vinaigrette

BLISTERED CAULIFLOWER 8 gf

Cauliflower, red curry mousse, golden raisins, thai basil, mint, Aleppo lime vinaigrette

GRAIN BOWL 14 ftw & gf

Red quinoa, wild rice, buckwheat groats, roasted butternut squash, currants, broccoli, mushroom conserva, kale, roasted carrot & ginger dressing

CHOPPED COBB 16 gf

Grilled chicken, egg, pancetta, Humboldt fog, tomato, cucumber, romaine, ranch dressing

SEARED TUNA SALAD 16 ftw & gf

Sage Mountain Farms mixed lettuce, bok choy, avocado, pepita pesto, jicama, tomato

KING SALMON 18 ftw & gf

Cauliflower rice, chermoula, pomegranate molasses

C&P BURGER 17

Sun Fed Ranch grass-fed beef, tomato, Chino Farms tomato, shredded iceberg, Mangalitsa bacon, red pepper aioli, brioche bun
Add egg: 3

AVOCADO AND TURKEY SANDWICH 14

Roasted turkey, tarragon Dijon, watercress, Chino Farms tomato
Add Mangalitsa bacon 2

GRILLED VEGETABLES AND QUINOA 14

ftw & gf

Sage Mountain Farms kale, roasted grapes, carrot-ginger vinaigrette, feta herb salad

CHICKEN PICATTA 15

Soft polenta, arugula salad, citrus relish

STEAK SANDWICH 18

Grilled filet mignon, griddled onion, Gruyère cheese, grilled ciabatta

FISH TACOS 18 ftw and gf

Local tortilla, lime crema, cilantro slaw, salsa verde, pickled carrot

All sandwiches come with choice of housemade kettle chips, french fries, sweet potato fries, or side salad

HYDRATIONS

6

PINEAPPLE, GINGER, MINT AGUAFRESCA // LEMON-HONEY, CAYENNE, CHLOROPHYLL // SPARKLING WATER, ELDERFLOWER, LIME

PARTNERS:

We proudly serve local products from Koffi Coffee, Sage Mountain Farms, Mangalitsa by Mosefund, Pasturebird, Bernard Ranch, Chino Farms, Shields Date Farm.

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.

COCKTAILS

12

PROSECCO + WATERMELON + APEROL + SODA

Mionetto prosecco, watermelon juice, Aperol, club soda,
lavender from The Well Spa

VODKA + STRAWBERRY + RHUBARB + BASIL

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

GIN + RASPBERRY + GINGER + SODA

Beefeater gin, lime, sous vide raspberry ginger syrup,
mixwell ginger ale

TEQUILA + ALOE + PINEAPPLE + SPICE

Infused tequila, Chateau aloe liqueur, fresh pineapple
juice, agave syrup, tajin

TEQUILA + GRAPEFRUIT + SODA + SALT

Altos blanco tequila, lime, mixwell grapefruit soda,
pink himalayan sea salt

BOURBON + MINT + SPICED PEAR

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

RUM + COCONUT + PINEAPPLE + CURACAO (BLENDED)

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

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"

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 LIST

SOUTHERN CALIFORNIA

		
Brut Rosé, Thorton Winery, Temecula	91	
Chardonnay, Mount Palomar "Estate," Temecula	69	14
Meritage, Falkner Winery, Temecula	74	
Syrah, Monte de Oro Winery, Temecula	75	

CENTRAL COAST

Brut Rosé, Laetitia Winery, Arroyo Grande SF	65	13
Rosé, Peachy Canyon, Paso Robles SF	51	
Riesling, Firestone, Santa Barbara	44	9
Sauvignon Blanc, Tangent, Edna Valley O	46	10
Sauvignon Blanc, Justin, Paso Robles	52	
Pinot Blanc, Kynsi, Santa Maria	53	
Chardonnay, Foxen, Santa Maria	68	14
Chardonnay, Niner, Paso Robles SF	69	
Pinot Noir, LaCrema, Sonoma Coast	58	12
Pinot Noir, Bailyana "Firepeak," San Luis Obispo SF	67	
Pinot Noir, Byron, Los Olivos SF	70	14
Pinot Noir, Melville, Santa Rita Hills SF	86	
Merlot, Donati Family, Tempelton SF	52	

SONOMA/NAPA

Brut Blanc de Blanc, Schramsberg, Napa SF	78	16
Rosé, Toad Hollow "Eye of the Toad," Sonoma	46	10
Sauvignon Blanc, Preston, Dry Creek Valley O	65	13
Sauvignon Blanc, Honig, Napa SF	58	12
Chardonnay, ZD, Napa O	77	16
Merlot, Flora Springs, Napa SF	60	
Merlot, Matanzas Creek, Sonoma	62	13
Cabernet Sauvignon, Frog's Leap Winery, Napa O	100	
Cabernet Sauvignon, Sequoia Grove, Napa SF	82	17
Cabernet Sauvignon, Joel Gott, California	52	11



SF = Sustainably farmed



O = Organic