



## BREAKFAST

Available from 7am – Noon

**Bagel & Cream cheese \$3**

### Breakfast Burrito

2 Eggs Scrambled, Chorizo Sausage, Yellow Potatoes, Oaxaca, Avocado - Cilantro Creme & White Cheddar Cheese \$11

### Cold Granola Cereal

Almond & Cinnamon Granola with Milk \$5

### Italian Breakfast Sandwich

2 Fried Eggs, Olive Oil, Garlic, Parmesan Cheese, Tomato Sauce, Toasted Rustic Bread \$10

### Yogurt Parfait

Greek Yogurt, Granola & Macerated Berries \$7

## SALADS

Available from 11:00am - Close

### Antipasto Salad

Chopped Romaine, Garbanzo Beans, Salami, Provolone Cheese, Tomato, Red Wine Vinaigrette \$12

### Caesar Salad

Chopped Romaine, Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing \$9  
Add Chicken \$4

### Mediterranean Chicken Salad

Grilled Chicken Breast, Mixed Greens, Red Onion, Pepperoncini, Tomato, Cucumber, Feta Cheese, Black Olives, Pita Bread & Mediterranean Dressing \$12

### Orzo Salad

Orzo Pasta, Crumbled Feta, Olives, Pepperoncini,

## SANDWICHES & MORE

11:00am - Close

### Caprese Panini

Basil, Spinach, Tomato, Fresh Mozzarella, Pesto, Balsamic Reduction \$10

### Italian Sausage Sandwich

Italian Sausage Link, Red Bell Pepper, Yellow Bell Pepper, Yellow Onion, Basil, Garlic, Tomato Spread, Deli Roll \$12

### Little Italy

Pepperoni, Prosciutto, Salami, Provolone Cheese, Basil, Pesto, Deli Roll \$12

### Meatball Sandwich

House Meatball made from a blend of Cahuilla Signature American Wagyu Beef and Italian Sausage, House Marinara, Asiago Cheese, Fresh Basil, Deli Roll \$15

### Italian Nachos

Fried Wontons, Olives, Tomato, Pepperoncini, Mozzarella and Parmesan Cheese, Alfredo Sauce \$13

### Pound of Wings

Choose Between Bone-in or Boneless Wings and Choice of Bourbon BBQ, Buffalo or Mango Habanero Sauces \$13

## FLATBREAD PIZZA

Available from 11:00am - Close

### Margherita Flatbread

Olive Oil, Fresh Mozzarella, Tomato, Fresh Basil \$10

### Pepperoni Flatbread

Tomato Sauce, Mozzarella Cheese, Pepperoni \$11

**Special Flatbread of the Day Ask Upon Request**



## BEER

### **Bottled Domestic**

Budweiser, Bud Light, Michelob Ultra, Coors,  
Coors Light, MGD & Miller Lite \$5.00

### **Bottled Craft Beer**

Ballast Point Sculpin, Aloha, Newcastle  
Brown Ale, Blue Moon Belgian White & Angry  
Orchard Cider \$6.00

### **Bottled Import**

Corona, Heineken, Model Especial, New Castle  
Brown Ale & Pacifico \$5.50

### **Draft Beer Domestic**

Budweiser, Bud Light & Coors Light \$5.00

### **Draft Beer Craft**

Cahuilla Blonde Ale, Craft Brewery Book of  
Haze Hazy IPA, Coachella Valley Brewing  
110 Sessions IPA, Coronado Brewing Orange  
Avenue Wit, Elysian Brewing Space Dust IPA,  
Firestone Walker 805, Golden Road Brewing  
Mango Cart & La Quinta Brewing Heatwave  
Amber \$6.00

## SPRING 2020 COCKTAIL LIST

### **Bubba's Bliss**

Smoky, tangy and topped with tropical fruit,  
feels like spring break. Galway Bourbon  
Whiskey, Ginger Beer, Pineapple juice \$6.50

### **Citrust Burst**

Enjoy every sip of complementary citrus  
flavors. Galway Signature Blood Orange Vodka,  
Triple Sec, Fresh Squeezed Lemon, Sweet &  
Sour \$5.50

### **Cucumber Gin Cooler**

Beat the heat with this crisp, clean full flavored  
cocktail with Galway Lavender Gin \$5.50

### **Espresso Martini**

Wake up the senses and keep the party going  
with Galway Signature Coffee Vodka, Starbucks  
Double Shot Espresso and Dark Chocolate  
Coffee Beans \$6.50

### **Mango Mule**

A tangy take on the classic Moscow Mule.  
Galway Signature Mango Vodka, Ginger Beer  
\$6.50

### **Manhattan**

Americas Martini with Galway Bourbon  
Whiskey \$5.50

### **Old Fashion**

Sauve, yet simple. This classic cocktail is as  
relevant today as it was when it first captured  
the hearts of whiskey purist 200 years ago.  
Galway Bourbon \$5.50

### **Triple C**

A sophisticated classic with a modern twist.  
Galway Signature Blood Orange Vodka, Triple  
Sec, Cranberry and Lime juices \$6.00

\*\*\*Full Bar Available\*\*\*