

# Ribbonwood GRILL

## Breakfast

Available from 7am – Noon

### Breakfast Options:

Choice of Homestyle Country Potatoes or Hash Browns  
Choice of White, Wheat, Sourdough or Rye Bread  
Choice of Pecanwood Smoked Bacon, Sausage Links, Grilled Ham  
Upgrade Bread to Biscuits & Gravy \$2  
Upgrade Bread to Large Cinnamon Roll \$3

### Avocado Toast

Mashed Avocado, Pesto, Cherry Tomatoes, Basil  
and Shaved Asiago on Toasted Baguettes \$11  
Add Poached Egg \$2

### Biscuits & Gravy

2 Baked Biscuits Covered in Country Sausage  
Gravy served with 2 Eggs, Choice of Bacon,  
Sausage or Ham \$11.50

### Breakfast Sandwich

Soft-scrambled eggs, Garlic-Butter Tomato  
Sauce, Bacon, Guacamole on Croissant Choice of  
potatoes \$11.50

### Brisket Eggs Benedict

English Muffin, Poached Egg, BBQ Brisket,  
House Made Hollandaise \$12.50

### Build Your Own Omelet

3 Egg Omelet served with Choice of  
Potatoes and Toast \$12.00

Choice of any 3 Items: Cheddar Cheese, Jack  
Cheese, Feta Cheese, Mushroom, Tomatoes, Bell  
Pepper, Onion, Bacon, Ham, Sour Cream  
Additional Items \$0.75 each  
Add ½ Avocado \$2

### Cahuilla Combo

2 Eggs Any Style, 2 Bacon Strips and 2 Sausage  
Links served with Choice of Potatoes and Toast  
\$12.00

### Buttermilk Pancakes & Eggs

2 Buttermilk Pancakes served with 2 Eggs,  
Choice of Bacon, Sausage or Ham \$11.00

### Cinnamon Swirl French Toast

Cinnamon Swirl French Toast served with 2 Eggs  
and Choice of Bacon, Sausage or Ham \$10.50

### Corned Beef Hash & Eggs

House Corned Beef, 2 Eggs to Order and Baked  
Potato \$12.50

### Country Fried Steak & Eggs

Country Fried Steak, 3 Eggs served with Choice  
of Potatoes and Toast \$13.50

### Farm House Burger

Pecanwood Smoked Bacon, Fried Egg, Cheddar  
Cheese, Lettuce, Tomato \$15.00

### Granola

Whole Milk \$5.00

### Oatmeal

Steel Cut Oats, Blueberries, Sliced Almonds,  
Strawberries, Brown Sugar \$9.00

### Steak & Eggs

8oz New York Strip, 3 Eggs served with Choice  
of Potatoes and Toast \$14.00

# Ribbonwood GRILL

## Breakfast Cocktails

### **Bloody Mary**

Seagram's Vodka and Bloody Mary mix \$5.00

### **Fuzzy Navel**

Seagram's Vodka, Peach Schnapps and Orange juice \$4.25

### **Madras**

Seagram's Vodka, Cranberry and Orange juices \$4.25

### **Manmosa**

Blue Moon Belgian White and Orange juice \$7.00

### **Mimosa**

Sparkling Wine and Orange juice \$8.00

### **Mexican Coffee**

Jose Cuervo Especial Tequila, Khalua and Ribbonwood Blend Coffee \$6.00

### **Poinsettia**

Sparkling Wine and Cranberry juice \$8.00

### **Bailey's & Coffee** \$5.25

### **Irish Coffee**

Jamason's Irish Whiskey and Ribbonwood Blend Coffee \$6.25

### **Italian Coffee**

Disaronno and Ribbonwood Blend Coffee \$5.25

### **Keoke Coffee**

Brandy, Khalua Coffee Liqueur, Crème de Cacao and Ribbonwood Blend Coffee \$6.00

### **Espresso Martini**

Galway Signature Coffee Vodka, Starbucks Double Shot Espresso and Chocolate Coffee Beans \$6.50

## Beverages

### **Stubborn Craft Soda**

Classic Root Beer

Pure Cane Sugar Soda that is Rich, Smooth and Creamy with Earthy Undertones \$3.50

### **Fountain Soda**

Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Mountain Dew & Brisk Sweetened Ice Tea \$2.50

### **Fountain Stubborn Craft Soda**

Cola

Pure Cane Sugar Soda with Sweet Agave Nectar Blended into a Smooth Vanilla Flavor \$3.50

### **Ribbonwood Blend Coffee**

Enne Caffé Coffee Roasters \$2.50

**Hot Tea** \$2.50

**Hot Chocolate** \$2.50

**Dole Apple Juice or Orange Juice** \$3.50

**Milk** \$3.50

**Red Alert Energy Drink** \$4.00

# Ribbonwood GRILL

## Lunch

### Appetizers

#### Ceviche

Shrimp ceviche served with tortilla chips \$9.00

#### French Fries

Basket of our Natural Cut French Fries Choice of Seasoning \$6.00  
Pick Your Seasoning: Salt, Ranch, Cowboy, Frank's Red Hot  
Add Cheese for \$1 Add Chili for \$4

#### Pound of Wings

Choose between Bone-in or Boneless Wings \$13.00  
Pick Your Sauce: Traditional Buffalo, Bourbon BBQ, Mango Habanero

### Soups & Salads

#### Authentic Mexican Posole Rojo

Slow simmered Pork Shoulder with Hominy in a rich broth. Served with Cabbage, Onion, Cilantro and Lime  
Cup \$4.50 / Bowl \$7.00

#### Chili Con Carne

Our House Recipe filled with Beef, Onions and our Signature Spices. We top it all off with Cheddar Jack Cheese and Tortilla Chips  
Cup \$4.50 / Bowl \$7.00

#### Soup du Jour

Cup \$4.50 / Bowl \$7.00

Available Dressings: Ranch, Balsamic Vinaigrette, Thousand Island, Greek, Blue Cheese, Sesame, Creamy Caesar and Apple Cider Vinaigrette.

#### Avocado Cobb Salad

Mixed Greens, Diced Smoked Turkey Breast, Pecanwood Smoked Bacon, Blue Cheese Crumbles, Hardboiled Eggs, Avocado \$13.00

#### Sesame Chicken Salad

8oz Grilled Chicken Breast, Mandarin Oranges, Green Onions, Crispy Wontons, Toasted Sesame Seeds, Sesame Dressing \$12.50

#### Caesar Salad

Chopped Romaine, Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing \$9.00  
Add Chicken \$4, Add Salmon \$5, Add Steak \$6

#### Wedge Salad

¼ Wedge Iceberg Lettuce, Pecanwood Smoked Bacon, Blue Cheese Crumbles, Chopped Tomatoes, Crispy Onions, Blue Cheese Dressing \$12.00

#### Greek Chicken Salad

Grilled Chicken Breast, Mixed Greens with Red Onion, Pepperoncini, Olives, Tomatoes, Cucumber, Feta Cheese, House Greek Dressing, Pita Croutons \$11.50

### Sandwiches & More

All Sandwiches served with choice of Endless French Fries, Steak Fries, Sweet Potato Fries or House Chips

#### Bahn Mi

Pork Belly, Pickled Veggies, Jalapeno, Lettuce, Basil, Cilantro, Sriracha Aioli Deli Roll \$12.00

#### French Dip

All Natural Sliced Roast Beef, Toasted Deli Roll. House Made Au Jus \$11.50

#### Lobster Roll

Lobster Salad, Lobster Roll \$13.00

#### Philly Cheese Steak

Seasoned Thinly Sliced Angus Beef, Fresh Grilled Onions, Bell Peppers, White American \$12.00

#### Pulled Pork

Smoked Pork Shoulder, Bourbon BBQ Sauce, Cole Slaw, Brioche Bun \$11.00

#### Santa Fe Grilled Chicken

Grilled Chicken Breast, Anaheim Chile, Pepper Jack Cheese, Lettuce, Tomato, Red Onion, Chipotle Mayo, Brioche Bun \$11.50

**\*\*Inquire with your Server for Today's Special!\*\***

### Steaks

All Steaks are served with Choice of Two Sides: Mashed Potatoes, Steamed Rice, Seasonal Vegetables, Ranchero Beans, French Fries, Steak Fries or Sweet Potato Fries.

#### New York Steak

10oz Center Cut - \$22.00

#### Ribeye

12oz Hand Cut \$24.00  
Add 3 Jumbo Shrimp \$5 / Add 4oz Lobster Tail \$10

#### TAP

Oven Roasted Turkey Breast, Fresh Avocado, Provolone Cheese, House made Pesto, Lettuce, Tomato, Fresh Basil, Red Onion, Deli Roll \$11.00

#### Turkey Club Sandwich

Oven Roasted Turkey Breast, Pecanwood Smoked Bacon, Lettuce, Tomato, Mayo, Choice of White, Wheat, Sourdough, Rye \$12.00  
Add Avocado \$2

#### Beer Batter Fish Basket

Two Alaskan Cod Fillets, French Fries, Coleslaw \$15.00

#### Chicken Tender Basket

Four Chicken Strips, French Fries, House Made Ranch Dressing - \$11.50

#### Tacos

Order 3 or 4 Street Tacos  
3 Chicken \$4.50, 3 Beef \$6.00, 3 Lobster \$7.50  
4 Chicken \$6.00, 4 Beef \$8.00, 4 Lobster \$10.00

## Burgers

All Burgers are served with Cahuilla Signature American Wagyu Beef Patty on a Brioche Bun with choice of Endless French Fries, Steak Fries, Sweet Potato Fries or House Chip  
Sub Beyond Beef Patty \$1.00

#### Cali Burger

Turkey Patty, Turkey Bacon Avocado, Lettuce, Tomato, Red Onion, Mayo \$14.00

#### Farm House Burger

Pecanwood Smoked Bacon, Fried Egg, Cheddar Cheese, Lettuce, Tomato \$15.00

#### Lobster Burger

Lobster Salad, Lettuce, Tomato, Red Onion \$15.00

#### Midnight Blue Burger

Blue Cheese, Cipollini Onions, Balsamic Glaze \$13.00

#### Mushroom Swiss Burger

Sautéed Mushrooms, Swiss Cheese, Lettuce, Red Onion, Mayo \$13.00

#### New Mexico Burger

Anaheim Chili, Pepper Jack Cheese, Avocado, Tomato, Chipotle Mayo \$14.00

#### Oaxaca Burger

Chorizo, Oaxaca Cheese, Lettuce, Tomato, Red Onion, and Chipotle Mayo \$14.00

#### The Burger

Lettuce, Tomato, Red Onion \$11.00  
Add Bacon \$2 / Add Cheese \$1 / Add Chili \$2

#### Western Burger

Pecanwood Smoked Bacon, Cheddar Cheese, House Made Shoestring Onion Rings, Bourbon BBQ Sauce \$14.00

## Entrees

#### Baby Back Ribs

Slow Smoked Pork Ribs, Coleslaw, Cornbread \$17.00

#### Country Fried Steak

Golden Fried Cube Steak, Mashed Potatoes, Topped with Roasted Country Gravy and Seasonal Vegetables \$14.50

#### Herb Crusted Salmon

Scottish Salmon Crusted with Seasonal Herbs, Seasonal Vegetables, Cilantro Lime Rice \$17.00

#### Meatloaf

Cahuilla Signature American Wagyu Beef, Mashed Potatoes, Seasonal Vegetables \$14.00

#### Shrimp Scampi

Five Jumbo Shrimp Sautéed in Garlic Sauce with Asparagus, Tomatoes and Linguine Pasta \$15.00

#### Roasted Chicken Breast

Oven Roasted Statler Chicken Breast, Marinated with Olive Oil, Thyme. Served with Mashed Potatoes and Seasonal Vegetables \$17.00

#### Spaghetti & Meatball

House Marinara, 6oz Meatball made from Cahuilla Signature American Wagyu Beef and Italian Sausage Blend, Basil & Asiago Cheese or Just Asiago \$14.00

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\*\*\* Menu is Subject to Change Based on Product Availability and Quality \*\*\*

# Ribbonwood GRILL

## Lunch

### Beverages

<b>Stubborn Craft Soda</b> Classic Root Beer Pure Cane Sugar Soda that is Rich, Smooth and Creamy with Earthy Undertones \$3.50	<b>Fountain Stubborn Craft Soda</b> Cola Pure Cane Sugar Soda with Sweet Agave Nectar Blended into a Smooth Vanilla Flavor \$3.50
<b>Fountain Soda</b> Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Mountain Dew & Brisk Sweetened Ice Tea \$2.50	
<b>Ribbonwood Blend Coffee</b> Enne Caffé Coffee Roasters \$2.50	<b>Dole Apple Juice or Orange Juice</b> \$3.50
<b>Hot Tea</b> \$2.50	<b>Milk</b> \$3.50
<b>Hot Chocolate</b> \$2.50	<b>Red Alert Energy Drink</b> \$4.00

### Beer

<b>Bottled Domestic</b> Budweiser, Bud Light, Michelob Ultra, Coors, Coors Light, MGD & Miller Lite \$5.00
<b>Bottled Craft Beer</b> Ballast Point Sculpin Aloha, Blue Moon Belgian White & Angry Orchard Cider, Truly Hard Seltzer \$6.00
<b>Bottled Imported Beer</b> Corona, Heineken, Heineken O.O, Modelo Especial, New Castle Brown Ale Pacifico
<b>Draft Beer Domestic</b> Budweiser, Bud Light & Coors Light \$5.00
<b>Draft Beer Craft</b> Cahuilla Blonde Ale, Craft Brewery Book of Haze Hazy IPA, Firestone 805 \$6.00

### Spring 2020 Cocktail List

<b>Bubba's Bliss</b> Smoky, tangy and topped with tropical fruit, feels like spring break. Galway Bourbon Whiskey, Ginger Beer, Pineapple juice \$6.50
<b>Citrus Burst</b> Enjoy every sip of complemenatry citrus flavors. Galway Signature Blood Orange Vodka, Trple Sec, Fresh Squeezed Lemon, Sweet & Sour \$5.50
<b>Cucumber Gin Cooler</b> Beat the heat with this crisp, clean full flavored cocktail with Galway Lavender Gin \$5.50
<b>Espresso Martini</b> 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
<b>Mango Mule</b> A tangy take on the classic Moscow Mule. Galway Signature Mango Vodka, Ginger Beer \$6.50
<b>Manhattan</b> Americas Martini with Galway Bourbon Whiskey \$5.50
<b>Old Fashion</b> Sauve, yet simple. This classic cocktail is as revelant today as it was when it first captured the hearts of whiskey purist 200 years ago. Galway Bourbon \$5.50
<b>Triple C</b> A sophisticated classic with a modern twist. Galway Signature Blood Orange Vodka, Triple Sec, Cranberry and Lime juices \$6.00

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

### Wine

	GLASS	BOTTLE
<b>SPARKLING</b>		
Opera Prima Brut	\$6.00	\$30.00
Piper Sonoma Sonoma County Brut		\$45.00
Taittinger La Francaise Champagne Brut		\$100.00
<b>PINOT GRIGIO/PINOT GRIS</b>	<b>GLASS</b>	<b>BOTTLE</b>
Seaglass Santa Barbara County Pinot Grigio 2018	\$6.00	\$30.00
Zonin Classic Friuli Pinot Grigio		\$35.00
Joel Gott Willamette Valley Pinot Gris 2018		\$40.00
<b>SAUVIGNON BLANC</b>	<b>GLASS</b>	<b>BOTTLE</b>
Seaglass Santa Barbara County 2018	\$6.00	\$30.00
Giesen Marlborough Estate		\$35.00
Martin Ray Russian River 2018		\$40.00
<b>CHARDONNAY</b>	<b>GLASS</b>	<b>BOTTLE</b>
Seaglass Santa Barbara County 2018	\$6.00	\$30.00
Napa Cellars Napa Valley 2017		\$35.00
Sonoma Cutrer Russian River Ranches 2017		\$45.00
Chateau Buena Vista Carneros 2017		\$60.00
<b>PINOT NOIR</b>	<b>GLASS</b>	<b>BOTTLE</b>
Seaglass Santa Barbara County 2017	\$8.00	\$40.00
Sea Sun California 2018		\$45.00
Joel Gott Willamette Valley 2016		\$60.00
<b>MERLOT</b>	<b>GLASS</b>	<b>BOTTLE</b>
Bogle Vineyards California	\$6.00	\$30.00
St. Francis Sonoma County 2016		\$45.00
<b>CABERNET SAUVIGNON</b>	<b>GLASS</b>	<b>BOTTLE</b>
Seaglass Paso Robles 2017	\$8.00	\$40.00
Juggernaut Hillside California 2017		\$45.00
Austin Hope Paso Robles 2018		\$65.00
Caymus Napa Valley 2018		\$130.00

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# Ribbonwood GRILL

## Dinner

### Appetizers

#### Spicy Camarones a Mojo de Ajo

Jumbo shrimp sautéed in garlic butter sauce garnished with shallots and cilantro \$11.00

#### Ceviche

Shrimp ceviche served with tortilla chips \$9.00

#### Crispy Mozzarella Sticks

Deep fried mozzarella sticks served with Marinara Sauce \$8.50

#### French Fries

Basket of our Natural Cut French Fries Choice of Seasoning: Salt Ranch, Cowboy or Frank's Red Hot \$6.00

Add Cheese for \$1  
Add Chili for \$4

#### Meatball & Marinara

8oz Meatball from our Cahuilla Signature American Wagyu Beef and Italian Sausage, House Marinara, Basil Shaved Asiago \$9.00

#### Onion Rings

Basket of Beer Batter Thick-Cut Onion Rings, Ranch Dressing \$7.00

#### Potato Skins

Idaho Potato Boats, Cheddar Jack Cheese, Crumbled Bacon, Green Onions \$8.00

#### Pound of Wings

Choose between Bone-in or Boneless Wings \$13.00

**Pick Your Sauce:** Traditional Buffalo, Bourbon BBQ, Mango Habanero

#### Thai Basil Rolls

Marinated Chicken layered with Rice Noodles, Romaine Lettuce, Pickled Veggies and Herbs served with Hoisin Peanut Sauce \$8.00

#### Three of A Kind

Three Each: Wings, Mozzarella Sticks, Potato Skins \$10.00

### Soups & Salads

#### Authentic Mexican Posole Rojo

Slow simmered Pork Shoulder with Hominy in a rich broth. Served with Cabbage, Onion, Cilantro and Lime Cup \$4.50 / Bowl \$7.00

#### Chili Con Carne

Our House Recipe filled with Beef, Onions and our Signature Spices. We top it all off with Cheddar Jack Cheese and Tortilla Chips Cup \$4.50 / Bowl \$7.00

#### Soup du Jour

Cup \$4.50 / Bowl \$7.00

**Available Dressings:** Ranch, Balsamic Vinaigrette, Thousand Island, Greek, Blue Cheese, Sesame Oriental, Creamy Caesar and Apple Cider Vinaigrette

#### Avocado Cobb Salad

Mixed Greens, Diced Smoked Turkey Breast, Pecanwood Smoked Bacon, Blue Cheese Crumbles, Hardboiled Egg, Avocado \$13.00

#### Caesar Salad

Chopped Romaine, Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing \$9.00  
Add Chicken \$4, Add Salmon \$5, Add Steak \$6

#### Wedge Salad

¼ Wedge Iceberg Lettuce, Pecanwood Smoked Bacon, Blue Cheese Crumbles, Chopped Tomatoes, Crispy Onions, Blue Cheese Dressing \$12.00

### Steaks

All Steaks are served with Bread and Choice of Two Sides: Mashed Potatoes, Steamed Rice, Seasonal Vegetables, Ranchero Beans, French Fries, Steak Fries, Sweet Potato Fries or Baked Potato  
Add 3 Jumbo Shrimp \$5  
Add 4oz Lobster Tail \$10

#### Ribeye

12oz Hand Cut \$24.00

#### New York Steak

10oz Center Cut \$24.00

#### Filet Mignon

8oz Flame Grilled and Seasoned to Perfection \$24

#### Pork Chop

Garlic & Rosemary Double Bone-in Marinated Berkshire Pork Chop \$22.00

**\*\*Inquire with your Server for Today's Special!\*\***

### Entrees

#### Baby Back Ribs

Slow Smoked Pork Ribs, Coleslaw Cornbread \$17.00

#### Meatloaf

Cahuilla Signature American Wagyu Beef, Mashed Potatoes, Seasonal Vegetables \$14.00

#### Beef & Broccoli

Stir Fried Beef and Broccoli served with steamed Jasmine rice \$12.00

#### Pasta Primavera

Fresh Seasonal Vegetables tossed with Cherry Tomatoes, Olive Oil, Red Pepper Flakes & Spaghetti \$9.00  
Add Chicken \$3.00

#### Country Fried Steak

Golden Fried Cube Steak and Mashed Potatoes Topped with Roasted Country Gravy and Seasonal Vegetables \$14.50

#### Shrimp Scampi

Five Jumbo Shrimp Sautéed in Garlic Sauce with Asparagus, Tomatoes and Linguine Pasta \$15.00

#### Chicken Piccata

Sautéed 8oz Chicken Breast, Linguine Pasta in Lemon Butter Caper Sauce \$12.00

#### Roasted Chicken Breast

Oven Roasted Statler Chicken Breast, Marinated with Olive Oil, Thyme. Served with Mashed Potatoes and Seasonal Vegetables \$17.00

#### Thai Fried Rice

\$9.00  
Add Chicken \$4.00, Add Pork \$4.00, Add Shrimp \$5.00

#### Spicy Thai Basil Chicken

Served with Steamed Rice \$12.00

#### Herb Crusted Salmon

Scottish Salmon Crusted with Seasonal Herbs served with Seasonal Vegetables, Cilantro Lime Rice \$17.00

#### Spaghetti & Meatball

House Marinara, 8oz Meatball made from Cahuilla Signature American Wagyu Beef and Italian Sausage Basil and Asiago \$14.00

### Burgers

All Burgers are served with Cahuilla Signature American Wagyu Beef Patty on a Brioche Bun with choice of Endless French Fries, Steak Fries, Sweet Potato Fries or House Chip Sub Beyond Beef Patty \$1.00

#### Cali Burger

Turkey Patty, Turkey Bacon, Avocado, Lettuce, Tomato, Red Onion, Mayo \$14.00

#### New Mexico Burger

Anaheim Chili, Pepper Jack, Avocado, Tomato, Chipotle Mayo \$14.00

#### Lobster Burger

Lobster Salad, Lettuce, Tomato, Red Onion \$15.00

#### Oaxaca Burger

Chorizo, Oaxaca Cheese, Lettuce, Tomato, Red Onion, and Chipotle Mayo \$14.00

#### Midnight Blue Burger

Blue Cheese, Cipollini Onions, Lettuce, Tomato, Balsamic Glaze \$13.00

#### The Burger

Lettuce, Tomato, Red Onion, Mayo \$11.00  
Add Bacon \$2 / Add Cheese \$1  
Add Chili \$2

#### Mushroom Swiss Burger

Sautéed Mushrooms, Swiss Cheese, Lettuce, Red Onion, Mayo

#### Western Burger

Pecanwood Smoked Bacon, Cheddar Cheese, Shoestring Onions, Bourbon BBQ Sauce \$14.00

### Sandwiches & More

#### Bahn Mi

Pork Belly, Pickled Veggies, Jalapeno, Lettuce, Cilantro, Basil and Sriracha Aioli on Deli Roll \$12.00

#### French Dip

All Natural Sliced Roast Beef, Toasted Deli Roll. House Made Au Jus \$11.50

#### Philly Cheese Steak

Seasoned Thinly Sliced Angus Beef, Fresh Grilled Onions, Bell Peppers, White American Cheese \$12.00

#### Beer Batter Fish Basket

Two Alaskan Cod Fillets, French Fries, Coleslaw \$15.00

#### Tacos

Order 3 or 4 Street Tacos  
3 Chicken \$4.50, 3 Beef \$6.00, 3 Lobster \$7.50  
4 Chicken \$6.00, 4 Beef \$8.00, 4 Lobster \$10.00

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## Dinner

### Beverages

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<b>Fountain Soda</b> Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Mountain Dew & Brisk Sweetened Ice Tea \$2.50	
<b>Ribbonwood Blend Coffee</b> Enne Caffé Coffee Roasters \$2.50	<b>Dole Apple Juice or Orange Juice</b> \$3.50
<b>Hot Tea</b> \$2.50	<b>Milk</b> \$3.50
<b>Hot Chocolate</b> \$2.50	<b>Red Alert Energy Drink</b> \$4.00

### Beer

<b>Bottled Domestic</b> Budweiser, Bud Light, Michelob Ultra, Coors, Coors Light, MGD & Miller Lite \$5.00
<b>Bottled Craft Beer</b> Ballast Point Sculpin Aloha, Blue Moon Belgian White & Angry Orchard Cider, Truly Hard Seltzer \$6.00
<b>Bottled Imported Beer</b> Corona, Heineken, Heineken O.O, Modelo Especial, New Castle Brown Ale Pacifico
<b>Draft Beer Domestic</b> Budweiser, Bud Light & Coors Light \$5.00
<b>Draft Beer Craft</b> Cahuilla Blonde Ale, Craft Brewery Book of Haze Hazy IPA, Firestone 805 \$6.00

### Spring 2020 Cocktail List

<b>Bubba's Bliss</b> Smoky, tangy and topped with tropical fruit, feels like spring break. Galway Bourbon Whiskey, Ginger Beer, Pineapple juice \$6.50
<b>Citrus Burst</b> Enjoy every sip of complementary citrus flavors. Galway Signature Blood Orange Vodka, Triple Sec, Fresh Squeezed Lemon, Sweet & Sour \$5.50
<b>Cucumber Gin Cooler</b> Beat the heat with this crisp, clean full flavored cocktail with Galway Lavender Gin \$5.50
<b>Espresso Martini</b> 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
<b>Mango Mule</b> A tangy take on the classic Moscow Mule. Galway Signature Mango Vodka, Ginger Beer \$6.50
<b>Manhattan</b> Americas Martini with Galway Bourbon Whiskey \$5.50
<b>Old Fashion</b> 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
<b>Triple C</b> A sophisticated classic with a modern twist. Galway Signature Blood Orange Vodka, Triple Sec, Cranberry and Lime juices \$6.00

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

### Wine

	GLASS	BOTTLE
<b>SPARKLING</b>		
Opera Prima Brut	\$6.00	\$30.00
Piper Sonoma Sonoma County Brut		\$45.00
Taittinger La Francaise Champagne Brut		\$100.00
<b>PINOT GRIGIO/PINOT GRIS</b>	<b>GLASS</b>	<b>BOTTLE</b>
Seaglass Santa Barbara County Pinot Grigio 2018	\$6.00	\$30.00
Zonin Classic Friuli Pinot Grigio		\$35.00
Joel Gott Willamette Valley Pinot Gris 2018		\$40.00
<b>SAUVIGNON BLANC</b>	<b>GLASS</b>	<b>BOTTLE</b>
Seaglass Santa Barbara County 2018	\$6.00	\$30.00
Giesen Marlborough Estate		\$35.00
Martin Ray Russian River 2018		\$40.00
<b>CHARDONNAY</b>	<b>GLASS</b>	<b>BOTTLE</b>
Seaglass Santa Barbara County 2018	\$6.00	\$30.00
Napa Cellars Napa Valley 2017		\$35.00
Sonoma Cutrer Russian River Ranches 2017		\$40.00
Chateau Buena Vista Carneros 2017		\$60.00
<b>PINOT NOIR</b>	<b>GLASS</b>	<b>BOTTLE</b>
Seaglass Santa Barbara County 2017	\$8.00	\$40.00
Sea Sun California 2018		\$55.00
Joel Gott Willamette Valley 2016		\$60.00
<b>MERLOT</b>	<b>GLASS</b>	<b>BOTTLE</b>
Bogle Vineyards California	\$6.00	\$30.00
St. Francis Sonoma County 2016		\$45.00
<b>CABERNET SAUVIGNON</b>	<b>GLASS</b>	<b>BOTTLE</b>
Seaglass Paso Robles 2017	\$8.00	\$40.00
Juggernaut Hillside California 2017		\$45.00
Austin Hope Paso Robles 2018		\$65.00
Caymus Napa Valley 2018		\$130.00

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## Desserts

**Churnnut**  
Churro Doughnut, Whipped Cream, Chocolate  
and Caramel Dipping Sauces \$6.00

**Crème Brulee**  
Chilled Creamy Custard, Crisped Caramelized  
Sugar Topping \$5.00

**Carrot Cake**  
\$5.00

**Chocolate Blackout Cake**  
\$5.00

**Cheesecake**  
\$6.00

## After Dinner Cocktails

**Irish Coffee**  
Jamason's Irish Whiskey and Ribbonwood Blend  
Coffee \$6.25

**Italian Coffee**  
Disaronno and Ribbonwood Blend Coffee \$5.25

**Mexican Coffee**  
Jose Cuervo Especial Tequila, Khalua and  
Ribbonwood Blend Coffee \$6.50

**Keoke Coffee**  
Christian Brother's Brandy, Khalua Coffee  
Liquer, Crème de Cocoa and Ribbonwood Blend  
Coffee \$6.50

**Bailey's & Coffee**  
Bailey's Irish Cream and Ribbonwood Blend  
Coffee \$5.25

**Espresso Martini**  
Galway Signature Coffee Vodka Starbucks Iced  
Espresso \$6.50

## Cordials

**B&B** \$6.50

**Grand Marnier** \$6.50

**Bailey's** \$4.50

**Jagermeister** \$4.50

**Chambord** \$4.50

**Khalua** \$4.50

**Disaronno** \$4.50

**Midori** \$4.50

**Frangelico** \$4.50

**Southern Comfort** \$4.50

## Whiskey's

**Buchanan's 12yr Scotch** \$5.50

**Glenlivet Scotch** \$6.50

**Chivas Regal Scotch** \$6.50

**Jameson's Irish Whiskey** \$5.50

**Dewar's 12yr Scotch** \$7.50

**Maker's Mark Bourbon** \$6.50

## Brandy

**Paul Masson Brandy** \$4.50

**Couvosier VS Cognac** \$7.50

**Hennessy VS Cognac** \$7.50