
STARTERS

NASHVILLE FRIED CHICKEN SLIDERS	10.50
<i>Warm Buttermilk Biscuits, Dill Pickles, Savory Red Cabbage Slaw, Local Wildflower Honey</i>	
AHI TUNA TARTARE	13.00
<i>Hass Avacado, Harissa, Oven Roasted Pita served with Heart of Palm Salad</i>	
BUFFALO CHICKEN WINGS	11.00
<i>Original, Honey BBQ or Mango Habanero served with Carrots, Celery, Ranch or Bleu Cheese</i>	
CHICKEN QUESADILLA	10.00
<i>Flour Tortilla, Grilled Chicken, Cheddar & Pepper Jack Pico de Gallo, Guacamole Substitute Carne Asada +2.00</i>	
NACHO GRANDE	11.00
<i>Grilled Chicken, Cheese Sauce, Black Beans, Jalapenos Pico de Gallo, Guacamole Substitute Carne Asada +2.00</i>	
CRISPY CAULIFLOWER AND SHISITO PEPPERS	9.00
<i>served with Chipotle Aioli, Lemon</i>	

SALADS

CHICKEN TARRAGON SALAD	13.00
<i>Local Moscato Grapes, Heirloom Tomato, Cucumber Toasted Almonds, Organic Greens tossed in Lemon Vinaigrette with rosemary raisin bread</i>	
BAJA CHOPPED SALAD	12.00
<i>Lime Marinated Jicama, Brentwood Diamond Corn, Pepitas Grape Tomatoes, Avocado, Romaine, Spinach, Cotija Cheese Grilled Achiote Chicken with Creamy Cilantro Dressing</i>	
MORROCCAN GLAZED SHRIMP AND FARRO SALAD	13.00
<i>Butternut Squash, Pistachio, Radish, Arugula served with Meyer Lemon Vinaigrette</i>	
MANGO PAPAYA	12.00
<i>Chicken Breast, Spring Mix, Fresh Mango, Papaya Ginger, Candied Pecans, Sweet Potato Strings with Honey Mustard Dressing</i>	
GRILLED CHICKEN CAESAR	10.50
<i>Grilled Chicken Breast, Romaine, Shaved Parmesan Brioche Croutons, with Homemade Caesar Dressing</i>	
CALIFORNIA COBB	11.50
<i>Diced Chicken, Tomato, Bleu Cheese, Applewood Smoked Bacon, Egg, Avocado with Ranch Dressing</i>	
ORGANIC KALE AND QUINOA	9.00
<i>Red Quinoa, Persian Cucumber, Avocado, Clara-Clara Orange, Green Curry Cashews with Thai Vinaigrette</i>	

SOUPS

**SOUP DU JOUR
BROOKSIDE CHILI**

Cup 3.00 | Bowl 5.00

FISH AND PASTA

BRUSCHETTA CHICKEN PENNE	11.50
<i>Buffalo Mozzarella, Basil, Roma Tomato with Grilled Ciabatta Bread</i>	
ENSENADA STYLE FISH TACOS	13.00
<i>Wild Cod, Organic Corn Tortilla, Pico de Gallo Cabbage, Black Beans, served with Lime Crema</i>	
BEER BATTERED FISH AND CHIPS	14.00
<i>served with Lemon Tartar and Malt Vinegar</i>	

SIDES

FRENCH FRIES	3.00
SWEET POTATO FRIES	4.00
GARLIC PARM FRIES	4.00
ONION RINGS	4.50
GARDEN SALAD	3.50
FRESH BERRIES	5.00
FRUIT BOWL	Cup 3.00 Bowl 5.00

BURGER AND SANDWICHES

*with choice of: French Fries, Fresh Fruit, Coleslaw, Garden or Caesar Salad
Substitute: Onion Rings, Garlic Parm Fries, Sweet Potato Fries +1.50*

THE ARROYO BURGER	13.00
<i>House-ground Turkey, Caramelized Onions, Arugula Hass Avocado, Dijon Aioli, served on a Toasted Brioche</i>	
CHARBROILED CLASSIC	12.00
<i>Shredded Lettuce, Red Onion, Tomato, American Cheese House Spread, served on a Toasted Golden Bun</i>	
<i>**Additions: Bacon +2.00 Avocado +1.00</i>	
ACHIOTE CHICKEN SANDWICH	12.00
<i>Agave Glazed Pineapple, Shredded Romaine Crushed Avocado, served on a Telera Roll</i>	
CHIPOTLE TURKEY PANINI	10.50
<i>Roasted Turkey, Chipotle Aioli, Pepper Jack Cheese served on Fresh Ciabatta</i>	
<i>**Additions: Bacon +2.00 Avocado +1.00</i>	
RUEBEN SANDWICH	11.50
<i>Warm Corned Beef, Thousand Island, Sauerkraut Swiss Cheese, served on Marble Rye</i>	
TURKEY AVACADO CLUB	11.50
<i>Roasted Turkey, Applewood Smoked Bacon, Leaf Lettuce Avocado, served on Wheat Bread</i>	
FRENCH DIP	12.50
<i>Slow Roasted Prime Rib, Au-Jus, Provolone Cheese served on a French Roll</i>	
TUNA MELT	10.00
<i>Aged Cheddar, Tomato, Dijon Aioli served on a French Baguette</i>	

DESSERT

DOUBLE FUDGE CHOCOLATE CAKE	4.50
LAYERED CARROT CAKE	4.50
BOYSENBERRY PIE <i>by Pie 'N Burger</i>	5.50
RHUBARB PIE <i>by Pie 'N Burger</i>	5.50
CREAM SANDWICH <i>by Carmela's Ice Cream</i>	5.50