

R

BAR

MENU

SNACKS

LOBSTER MAC 'N' CHEESE 13
campanelle pasta | buttered panko

CRISPY BRUSSEL SPROUTS 9
smoked jalapeño vinaigrette

GRILLED JUMBO SHRIMP 15
harissa cocktail sauce

FIRECRACKER EDAMAME 10
togarashi spice | sweet chile sauce

CALIFORNIA ARTICHOKE 11
caper raisin aioli

DEVILED EGGS 8
buffalo style | chicken cracklin'
bleu cheese

RANCHO WINGS 14
sweet and spicy sauce or buffalo

CHEESE AND CURED MEAT 14
dried fruits | oven roasted nuts
fig balsamic honeycomb
for 4, \$24 | for 6, \$30

CHIPS AND SALSA 7
corn tortilla chips | oven roasted salsa

WHITE TRUFFLE PARMESAN FRIES 8

HAND HELD

BURGER 14
house ground beef | arugula | red onion
smoked cheddar | bacon aioli | red onion
tomato relish | toasted brioche bun

PORTOBELLO BURGER 14
burrata | caramelized onion aioli
local spinach | red onion | toasted brioche

TURKEY CLUB 15
roasted turkey | smoked bacon | tomato
avocado smash | arugula | white cheddar
local date bread

THREE CHEESE GRILLED CHEESE 12
heirloom tomato | applewood bacon

MAHI MAHI TACOS 14
cabbage slaw | avocado | cilantro
pineapple habanero salsa

CHICKEN QUESADILLA 13
pico de gallo | guacamole | sour cream

R NACHOS 15
shredded carnitas | smoked tomato queso
fried jalapeños | corn salsa | sour cream

MEATBALL SLIDERS 12
grandma's recipe | fontina
toasted brioche bun

HOURS 4-CLOSE

THURSDAY
THROUGH
SUNDAY

HAPPY HOUR 5-7PM

\$5

DOMESTIC BEER
HOUSE WINE
WELL COCKTAILS

\$2 OFF

SNACKS

PIZZA all pizzas are 14"

BBQ CHICKEN 15
honey barbeque sauce | grilled chicken
five cheese blend | red onion | cilantro

THREE MEAT 15
crumbled sausage | pepperoni | bacon
house-made marinara | five cheese blend

VEGETARIAN 14
peppers | red onion | mushrooms
olives | tomato | basil

MARGHERITA 13
heirloom tomato | fresh garden basil

ALOHA 'OI' 14
ham and pineapple

Consuming raw or undercooked meals, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
18% service charge on parties of 8 or more | \$20 corkage fee, maximum two bottles on all outside wine bottles

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DRINKS

WINES BY THE GLASS

SPARKLING WINES

MASCHIO, PROSECCO, BRUT DOC, Treviso, Veneto, Italy 187ml	8
CHANDON, ROSÉ, California 187ml	10.75

WHITE WINES

	6OZ	9OZ
KRIS, PINOT GRIGIO, “ARTIST CUVÉE”, delle Venezie, Italy	9	12
JOEL GOTT, SAUVIGNON BLANC, California	10	13.25
WHITEHAVEN, SAUVIGNON BLANC, Marlborough, New Zealand	11	14.75
HIDDEN CRUSH, CHARDONNAY, Central Coast, California	9	12
KENDALL-JACKSON, CHARDONNAY, “VINTNER’S RESERVE”, California	12	16

RED WINES

ELOUAN, PINOT NOIR, Oregon	11	14.75
HAHN, PINOT NOIR, “NICKY HAHN”, California	12	16
CHARLES SMITH WINES, MERLOT “THE VELVET DEVIL”, Columbia Valley, Washington	9	12
GENESIS BY HOGUE, MERITAGE, Columbia Valley, Washington	9.75	13
TERRAZAS ALTO DEL PLATA, MALBEC, Mendoza, Argentina	10	13.25
RAYMOND, CABERNET SAUVIGNON, “R. COLLECTION, LOT NO. 3”, Napa Valley, California	11	14.75
LOUIS M. MARTINI, CABERNET SAUVIGNON, California	11.75	15.75

R' COCKTAILS

12

PEACH PERFECT

absolut peach, lemon, basil, apple juice

PINK POM

svedka citron, pavan, pomegranate juice, lime

DESERT HEAT

patron tequila, cucumber, jalapeno, lime

AMERICAN LEMONADE

jack daniels honey, apple juice, lemon

SPANISH MANHATTAN

knob creek, licor 43, sweet vermouth

BOTTLED BEER

DOMESTIC

6

coors light | budweiser | bud light
miller light | michelob ultra

IMPORTS

7

corona | corona light | amstel light
sam adams lager | new castle | becks
stella | bass | guinness

TAP PICKS

LOCAL ROTATING 8

coachella valley brewing co
la quinta brewing company

HAPPY HOUR

5-7PM DAILY

\$5 DOMESTIC BEER, HOUSE WINE
WELL COCKTAILS

\$2 OFF SNACKS