

OPEN 9AM-6:30PM
WED.- SUN.

S N A C K S

Cheese Board for Two - \$15

Triple Cream Brie, Smoked Gouda, Manchego & Stilton Cheeses, Fresh & Dried Fruits, Olives, Crackers & Cornichons

Bavarian Soft Pretzel - \$8 with Cheddar Cheese Cup

Hummus with Veggies - \$5 Fresh Cucumber, Celery & Carrots

Flatbread Stix - \$5

Topped with Oil, Garlic, Parmesan Cheese & Italian Herbs, served w/ Ranch Dressing & Pizza Sauce

Chocolate Chip Cookie - \$1.50

Ice Cream Bars - \$2

L U N C H / D I N N E R

Tuna Salad Sandwich - \$10

Ciabatta with Cucumber & Tomato w/Chips

Roast Beef Sandwich - \$11

Ciabatta with Blue Cheese & Horseradish Mayo w/Chips

Smoked Turkey Sandwich - \$10

Swiss on Brioche & Cranberry Poppyseed Mayo w/Chips

Bistro Burger on Kaiser - \$11

lettuce, tomato, onion & choice of cheese w/Chips

Georgie Burger on Kaiser - \$11

Sauteed Garlic-Butter Mushrooms, lettuce, tomato, onion & choice of cheese w/Chips

Veggie Sandwich - \$10

Warm Pita with Hummus, Pesto, Cucumber, Tomato & Roasted peppers & onions

Pesto Chicken Sandwich - \$11

Mozzarella, Lettuce, Tomato & Red onion with a dollop of Pesto on a Ciabiatta Roll

Buffalo Chicken Sandwich - \$12

Mozzarella, Sweet & Spicy Sauce, Ranch, Lettuce, Tomato & Onion

SALADS

**Add Roast Beef, Smoked Turkey or Grilled Chicken to Any Salad - \$4

Greek Salad - \$10

Tomato, Mushrooms, Olive, Red Onion, Cucumber & Feta Cheese tossed w/ Petrini's Herb Vinaigrette

Autumn Harvest Salad - \$10

Praline Pecans, Blue Cheese, Mushrooms and Craisins

Garden Salad - \$8

Greens, Tomatoes, Mushrooms, Red Onion & Croutons -

PIZZA

Classic Cheese Pizza - \$7 Whole Milk Mozzarella & Tomato

Pizza Margherita - \$10 Pesto, Ripe Tomatoes & Fresh Mozzarella Cheese

Combo Pizza - \$11 Sausage, Pepperoni and Roasted Peppers and Onions

****Add any additional toppings to your**

pizza for \$1.75 each - Fresh Tomatoes,

Pepperoni, Sausage, Black Olives,

Mushrooms, Peppers & Onions, Pesto Sauce,

Fresh Mozzarella

**Gluten-free Crust available (\$2 extra) **Petrini's Red Wine Dressing Bottles - \$8

C O F F E E / D R I N K S

Black Coffee - \$2

Espresso - \$2

Café Latte - \$3

Sodas - \$2

Café Mocha - \$3

Water - \$1.50

Cappuccino - \$3

Juice - \$2

** Vanilla, Hazelnut, Chocolate and Caramel Syrups, or Sugar free Vanilla add - .25

B R E A K F A S T

Connie's Rise & Shine

Breakfast Pizza - \$9

Scrambled Eggs,

Country Sausage,

Cheese & Tomatoes

Breakfast Sandwich- \$8

on Bagel w/ Bacon or

Country Sausage

w/Tomatoes &

Mozzarella

\$6

SPECIALITY COCKTAILS

OPEN 9AM-6:30PM
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Mimosa's – Sparkling Champagne with Orange Juice

Cutwater Vodka Soda – ABV5%

Cutwater Long Island Iced Tea – ABV 13.2%

Cutwater Margarita – ABV 12.5% Tequila, orange, lime & triple sec

Cutwater Gin & Tonic – ABV 6.2%

Cutwater Rum & Cola – ABV 7%

Cutwater Moscow Mule – ABV 7%

Cutwater MaiTai – ABV 12.5%

Cutwater Bloody Mary – ABV 10%
Award winning Vodka, tomatoes & exotic spices (Spicy or Mild)

Cutwater Whiskey Mule – ABV7%

W I N E S

White Wines (by the glass or bottle)

Vista Point Pinot Grigio \$6 / \$15 Central Coast, CA. Bright pineapple and lemon notes

Vista Point White Zinfandel \$6 / \$15 Central Coast, CA. – Blush with Strawberry Aromas

Chloe Sauvignon Blanc \$9 / \$22
New Zealand – Layers of fresh citrus, ripe lychee & pineapple

Chateau St. Michelle Chardonnay \$9 / \$24
Columbia Valley, WA. – Ripe pineapple and butterscotch flavors, creamy texture

Paul Dolan Sauvignon Blanc \$8 / \$22 Potter Valley, CA. Bright kiwi and citrus zest flavors with slight lemongrass aroma

Cline Viognier \$7 / \$15 North Coast, CA
Tropical fruit, apricot and notes of mandarin orange

J. Roget Brut \$5 New York. Individual Serving

Red Wines (by the glass or bottle)

Vista Point Cabernet Sauvignon \$6 / \$15 CA.
Spicy nose with dark stone fruit flavors

Parducci Pinot Noir \$8 / \$22 Ukiah, CA. Tea and cherry aroma with great minerality

Federalist Red Blend \$9 / \$24 Rutherford, CA. 5 part harmony of grapes from 3 renowned appellations

Wente Vineyards Merlot \$9 / \$24 Livermore, CA.
Solid yet silky tannins with diverse fruit flavors

B E E R S

Draft Beers \$5

Barrio Blonde-Tucson, AZ – ABV 5.3%

Firestone Walker 805 Cerveza – Mexican style lager with a touch of Lime – ABV 4.5%

Sierra Nevada – Hazy Little Thing – ABV 6.7%

Barrio Rojo – Tucson, AZ. – ABV 5.7%

Four Peaks WOW – ABV 5.0%

Breckenridge Vanilla Porter – ABV 5.4%

Bottles and Cans

Bud Light – St Louis, MO-ABV4.2% \$5

Kona Big Wave – Kona, HI –ABV4.4% \$5

Lefe Blonde-Leuven, Belgium-ABV6.6% \$5

0 Barrel Apocalypse IPA-Bend, OR. –ABV 6.8% \$6

Deschutes Fresh Squeezed IPA-Bend, OR.- ABV 6.4% \$6

Oak Creek Nut Brown Ale-Sedona, AZ- ABV 6% \$5

Stella Artois Lager-Balanced Malt sweetness \$5

Michelob Ultra-St. Louis, MO. ABV4.2% \$5

Founders Breakfast Stout- ABV8.3% \$7

Busch NA- Rich, flavorful Non-alcoholic \$4