

Genevieve's

AT THE PEACE CENTER

ASIAN SALAD IN A GLASS Bok Choy and Baby Greens, Cucumbers, Edamame, Chow Mein Noodles, Mandarin Oranges, Vietnamese Dressing ††🌱	\$8
ROASTED RED PEPPER HUMMUS Grilled Pita, Baby Carrots, Celery ††🌱	\$8
CRISPY BRUSSELS AND CAULIFLOWER Sweet Soy, Chili Garlic, Peanuts 🌱	\$9
SHRIMP SPRING ROLLS (3) Shrimp, Carrots, Cabbage, Herbs, Peanuts, Hoisin, Sweet Chili	\$10
PULLED PORK SLIDERS House Smoked Pulled Pork, Carolina Slaw, Blueberry Chipotle BBQ	\$12
CHARRED CAULIFLOWER SLIDERS Herb Mayo, Smoked Tomato Jam, Pickled Okra 🌱	\$12
FLATBREAD PIZZA Herb Ricotta, Mushrooms, Leeks, Onions, Bacon, Grana Padano (🌱 without Bacon)	\$12
CHICKEN TIKKA MASALA Braised Chicken, Carrots, Peas, Basmati Rice, Grilled Naan, Coriander Chutney †	\$12
WARM RACLETTE FONDUE Roasted Fingerling, Sopressata, Capicola, Cornichons, Grilled Bread	\$14
SLICED AHI TUNA Asian Slaw, Sweet Soy, Chili Aioli, Crispy Wonton	\$16
MAINE LOBSTER ROLL Maine Lobster, Mayo, Lemon, Parsley, Butter Toasted Bun, BBQ Chips	\$18
DESSERTS	
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WARM CHOCOLATE CHIP SPOON CAKE Vanilla Bean Ice Cream	\$8
SWEET POTATO CHEESECAKE Toasted Meringue, Candied Ginger & Pecan Biscotti, Salted Orange Caramel	\$8
G'S BANANA FOSTER Grilled Banana Bread, Banana Caramel, Vanilla Bean Ice Cream	\$8



*Consuming raw or undercooked meats, poultry, seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness.

† Gluten free option available †† Gluten free crackers available 🌱 Vegetarian option available

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CRAFTED COCKTAILS

Un-Old Fashioned	\$10	Saigon Cooler	\$10
Bulleit Rye Whiskey, Heering Cherry Liqueur, Orange Juice, Dash of Bitters, Club Soda		Bombay Sapphire, Chambord, Cranberry Juice, Lime Juice, Raspberries	
Baker's Shadow	\$10	Sun and Moon	\$10
Godiva Chocolate Liqueur, Frangelico, Heering Cherry Liqueur, Cream, Pumpkin Spice		Campari, Pineapple Juice, Orange Juice, Lime Juice, Prosecco	
The Genevieve	\$10	Helicopter	\$10
Vodka, Pomegranate, Elderflower, Rosemary		Blue Curacao, Melon Liqueur, Cranberry Juice, Sparkling Wine	
American Elder	\$10	The Other Woman	\$10
Bourbon, Elderflower, Ginger Beer		Vanilla Rum, Vodka, Amaretto, Soda	
Dark and Stormy	\$8		
Goslings Black Seal Rum, Ginger Beer, Lime			

WINE

Champagne, Sparkling		Red	
Vueve de Vernay, France 187 ml	\$10	Simple Life Pinot Noir, Napa	\$9/\$36
Pol Remy Brut, France	\$32	Peirano Cabernet, Lodi	\$9/\$36
Belstar Prosecco, Italy	\$36	Catena Pdrillos Malbec, Argentina	\$9/\$36
Veuve Cliquot, Champagne	\$95	Peirano "Six Clones" Merlot, Lodi	\$36
White		Chateau Pilet Bordeaux Rouge, France	\$38
Mirabello Pinot Grigio, Italy	\$8/\$32	Joel Gott Cabernet, California	\$48
Urban Reisling, Germany	\$8/\$32	Coppola Zinfandel, Sonoma	\$50
Trinity Oaks Chardonnay, Lodi	\$32	Clos Troteligotte K-OR Malbec, France	\$55
Pedroncelli Chardonnay, Sonoma	\$9/\$36	Renacer Enamore Red Blend, Argentina	\$60
Walnut Block Sav Blanc, New Zealand	\$9/\$36	Meomi Pinot Noir, Monterey County	\$55
Manciat Macon Morizottes, Burgundy	\$10/\$40	Belle Glos Pinot Noir, Santa Maria Valley	\$60
Side Bar Sauvignon Blanc, California	\$46	Other	
Crossbarn Chardonnay, California	\$48	Chateau Les Crostes Rose, France	\$12/\$48
		Sangria Lolea, No. 2	
		Sparkling White Sangria, Spain	\$9/\$36
		Sangria Lolea, No. 4 Red Sangria, Spain	\$9/\$36

BEER

Specialty		Thomas Creek Red Ale	\$5
Heineken	\$4	Trifecta IPA	\$5
Blue Moon	\$5	Domestic	
Corona Premier	\$5	Coors Light	\$4
Peroni	\$5	Miller Light	\$4
Sweetwater 420	\$5	Yuengling	\$4
Thomas Creek Amber	\$5		

NON-ALCOHOLIC

Bottled Water*	\$2	Sierra Mist	\$2
San Pellegrino	\$3	Ginger Ale	\$2
Pepsi	\$2	Ginger Beer	\$3
Diet Pepsi	\$2	Tea (Sweet & Unsweet)	\$2

*Bottled Water is allowed inside the Hall