

Genevieve's

AT THE PEACE CENTER

SALAD IN A GLASS	\$8
Baby Greens, Roasted Beets, Orange Segments, Citrus Vinaigrette, Toasted Pecan, Goat Cheese "Crouton" † (Available without Crouton for Nut Free and Dairy Free)	
TUSCAN SAUSAGE AND KALE SOUP	\$8
Potatoes, Bacon, Onion, Red Peppers, Cream †	
CHEDDAR ALE FONDUE	\$8
House Chips, Scallion 🌱	
STUFFED NEW POTATOES	\$8
Herbed Cream Cheese 🌱	
ROASTED RED PEPPER HUMMUS	\$9
Crudite, Crispy Pita ††	
CRISPY BRUSSELS AND CAULIFLOWER	\$9
Sweet Soy, Garlic, Peanuts 🌱 (Nut Free Available)	
MEATS AND CHEESE PLATE	\$12
Chef's Selection of Artisan Cheeses and Cured Meats; Green Tomato Mostarda, Grapes, Berries, House Pickles, Marcona Almonds, Grilled Bread ††	
FLATBREAD	\$12
Whipped Ricotta, Italian Sausage, Peppers, Onions, Tomato Sugo	
SLIDERS	\$12
Braveheart Beef, Herb Mayo, Bacon Jam	
SEARED AHI TUNA	\$16
Sweet Soy Glaze, White Sauce, Wakame and Radish Salad, Sesame Crackers ††	
MAINE LOBSTER ROLL	\$18
Maine Lobster, Mayo, Lemon, Parsley, Butter Toasted Bun, BBQ Chips	
DESSERTS	
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CHOCOLATE MOUSSE DOME	\$8
Berry Coulis, Fresh Berries †	
STRAWBERRY SWIRL CHEESECAKE	\$8
Strawberry Compote, Pecan and Crystalized Ginger Biscotti (Nut Free without Biscotti)	
BLUEBERRY CRISP	\$8
Vanilla Bean Ice Cream	
SIDE OF BISCOTTI (2 PIECES)	\$3
SCOOP OF VANILLA BEAN ICE CREAM	\$3



*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
Bulleit Rye Whiskey, Heering Cherry Liqueur, Orange Juice, Dash of Bitters, Club Soda	
Baker's Shadow	\$10
Godiva Chocolate Liqueur, Frangelico, Heering Cherry Liqueur, Cream, Pumpkin Spice	
The Genevieve	\$10
Vodka, Pomegranate, Elderflower, Rosemary	
American Elder	\$10
Bourbon, Elderflower, Ginger Beer	
Dark and Stormy	\$8
Goslings Black Seal Rum, Ginger Beer, Lime	
Cosmopolitan	\$10
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
Whiskey Sour	\$10
Bourbon, Lemon Juice, Simple Syrup, Maraschino Cherry	
Moscow Mule	\$10
Vodka, Ginger Beer, Lime Juice	
Negroni	\$10
Gin, Campari, Sweet Vermouth	
Amaretto Sour	\$10
Amaretto, Sweet and Sour Mix, Maraschino Cherry	
Bloody Mary	\$10
Vodka, Bloody Mary Mix	

SPECIALTY BEER

Heineken	\$4
Heineken 0.0	\$4
Blue Moon	\$5
Corona Premier	\$5
Peroni	\$5
Sweetwater 420	\$5
Thomas Creek Amber	\$5
Thomas Creek Red Ale	\$5
Trifecta IPA	\$5

DOMESTIC BEER

Coors Light	\$4
Miller Light	\$4
Yuengling	\$4

WINE

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

NON-ALCOHOLIC

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

*Bottled Water is allowed inside the Hall