



SMALL PLATES

KALE SALAD IN A GLASS † 🌱 DF \$8

Heirloom Cherry Tomatoes, Roasted Golden Beets, Dried Cherries, Baby Kale, Champagne Vinaigrette, Walnut Crusted Goat Cheese Ball
(Available without nuts)

CRISPY BRUSSELS SPROUTS 🌱 \$8

Mediterranean Olives, Marinated Tomatoes, Garlic, Lemon, Feta Cheese

VEGETABLE PAELLA FRITTERS 🌱 \$8

Saffron Rice, Piquillo Peppers, Onion, Sweet Pea, Black Tahini

LOADED HARISSA HUMMUS † 🌱 DF \$9

Pickled Vegetable Relish, Herbs, Fresh Vegetables, Pita Points

CORN CHOWDER † \$9

Potatoes, Leeks, Bacon, Cream

LAMB KIBBEH MEATBALLS \$12

Tabbouleh Salad, Curry Yogurt Sauce

MEAT AND CHEESE PLATE † 🌱 \$12

Chef's Selection of Cheese and Charcuterie, Pistachios, Fresh & Dried Fruits, House Pickled Vegetables, Crostini

ROASTED VEGETABLE FLATBREAD 🌱 \$12

Pesto Ricotta Cream, Tri-Colored Peppers, Portabella Mushrooms, Pickled Red Onion, Kalamata Olives, Grana Padano, Tomato Gastrique

PULLED PORK SLIDER 🌱 \$14

Sesame Soy Slaw, Korean BBQ Glaze, Toasted Bun
(BBQ Smoked Jackfruit Available upon request)

SEARED AHI TUNA \$16

Wakame Salad, Sweet Soy, Wasabi Crème, Sesame Cracker

SHRIMP SALAD ROLL \$17

Shrimp, Mayo, Lemon, Parsley, Avocado, Butter Toasted Bun, BBQ Chips

DESSERTS

RED VELVET CHEESECAKE \$8

Raspberry Meringue, Red Velvet Crumb, Cream Cheese Icing

G'S BROWNIE SUNDAE \$8

Warm Chocolate Chip Brownie, Vanilla Bean Ice Cream, Candied Pecans, Caramel Sauce

LEMON PANNAHOTTA † \$8

Blueberries, Mint, Coconut Biscotti

DIRT PUDDING \$5

Chocolate Pudding, Marshmallows, Gummy Worms, Oreo Crumb

STRAWBERRY SORBET † DF \$5

Two Scoops

VANILLA BEAN ICE CREAM † \$5

Two Scoops, Fresh Berries

KID'S MENU

CHICKEN TENDERS \$8

Two Tenders, Macaroni & Cheese

GRILLED CHEESE 🌱 \$8

Side of Fruit

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

† Gluten-free †† Gluten-free option available 🌱 Vegetarian 🌱🌱 Vegetarian option available DF Dairy-free option available



Genevieve's

AT THE PEACE CENTER

CRAFTED COCKTAILS

American Elder	\$10
Bourbon, Elderflower, Ginger Beer	
Bloody Mary	\$10
Vodka, Charleston Bloody Mary Mix	
Chocolate Covered Cherry Martini	\$10
Smirnoff Vanilla Vodka, Heering Cherry Liqueur, Godiva	
Cosmopolitan	\$10
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
Dark and Stormy	\$8
Goslings Black Seal Rum, Ginger Beer, Lime	
Genie-tini	\$10
Bombay Sapphire Gin, Dry Vermouth, Blue Curacao, Lemon Twist, Cherry	
Negroni	\$10
Gin, Campari, Sweet Vermouth	
Royal Rebel	\$10
Bacardi White Rum, Midori, Blue Curacao, Pineapple Juice	
Stage Door Sour	\$10
Bourbon, Simple Syrup, Lemon Juice, Red Wine	
The Genevieve	\$10
Vodka, Pomegranate, Elderflower, Rosemary	
Three Wishes	\$10
Prosecco, Raspberry Liquor, Elderflower	
Un-Old Fashioned	\$10
Bulleit Rye Whiskey, Heering Cherry Liqueur, Orange Juice, Dash of Bitters, Club Soda	
Wishmaker <i>Non-Alcoholic</i>	\$3
Sierra Mist, Grenadine, Maraschino Cherry	

FALL SPECIAL

Thomas Creek Amber	\$4
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SPECIALTY BEER

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

DOMESTIC BEER

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

WINE

Champagne, Sparkling

Ruffino Prosecco, Italy 187 ml	\$9
Pol Remy Brut, France	\$32
Belstar Prosecco, Italy	\$36
Veuve Cliquot, Champagne	\$95
Schramsberg Blanc de Blancs, California	\$65

White

Mirabello Pinot Grigio, Italy	\$8/\$32
Urban Riesling, Germany	\$8/\$32
Cambria Katherine's Vineyard Chardonnay, Santa Maria Valley	\$10/\$40
Side Bar Sauvignon Blanc, California	\$12/\$46
Crossbarn Chardonnay, California	\$48

Red

Simple Life Pinot Noir, Napa	\$9/\$36
Periano Cabernet, California	\$9/\$36
Peirano Six Clone Merlot, California	\$9/\$36
Catena Padrillos Malbec, Argentina	\$9/\$36
Clos Trodeligotte K-OR Malbec, France	\$12/\$46
Chateau Pilet Bordeaux Rouge, France	\$38
Joel Gott Cabernet, California	\$48
Coppola Zinfandel, Sonoma	\$50
Meiomi Pinot Noir, Monterey County	\$55
Belle Glos Pinot Noir, Santa Maria Valley	\$60

Other

Sangria Lolea, No. 2 Sparkling White Sangria, Spain	\$9/\$36
Sunseeker Rose, California	\$10/\$40

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
Heineken 0.0	\$5

*Bottled Water is allowed inside the Hall