



SHRIMP DEVILED EGGS † Lusty Monk Mustard, Fresh Herbs	\$8
CRISPY BRUSSEL SPROUTS 🌿 Sweet Soy, Chili Garlic, Peanuts (Available without nuts)	\$8
CHICKEN FLORENTINE DIP † Grana Padano, Fresh Vegetables, House Fried Potato Chips	\$9
PETITE CHICKEN SALAD CROISSANTS Dill Chicken Salad, Butter Croissant	\$10
FLAT BREAD PIZZA 🌿 Herb Ricotta, Mushrooms, Leeks, Onions, Bacon, Truffle Honey, Grana Padano	\$12
BURGER SLIDERS Jalapeno Pimento Cheese, Arugula, Chipotle BBQ Sauce (BBQ Smoked Jackfruit Available upon Request)	\$14
DESSERTS	
COFFEE CRÈME BRULÉE Almond Cookie	\$8
M&M COOKIE ICE CREAM SANDWICH	\$6

Substitutions available to accommodate allergies or special requests

*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 option available †† Gluten free crackers available 🌿 Vegetarian option available



Genevieve's

AT THE PEACE CENTER

CRAFTED COCKTAILS

Un-Old Fashioned	\$10
Bulleit Rye Whiskey, Heering Cherry Liqueur, Orange Juice, Dash of Bitters, Club Soda	
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	\$8
Bourbon, Lemon Juice, Simple Syrup, Maraschino Cherry	
Moscow Mule	\$8
Vodka, Ginger Beer, Lime Juice	
Negroni	\$10
Gin, Campari, Sweet Vermouth	
Amaretto Sour	\$8
Amaretto, Sweet and Sour Mix, Maraschino Cherry	
Bloody Mary	\$10
Vodka, Charleston Bloody Mary Mix	
Chocolate Covered Cherry Martini	\$10
Smirnoff Vanilla Vodka, Heering Cherry Liqueur, Godiva	

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*