



<b>MEATBALL MARINARA</b>	\$8
5 Pork & Beef Meatballs, Grana Padano, Garlic Bread	
<b>VEGETABLE SPRING ROLLS</b> 🌿	\$8
Sweet Chili Sauce	
<b>CHIP &amp; DIPS</b> 🌿	\$9
Salsa, Guacamole, Tortilla Chips	
<b>LOADED HARISSA HUMMUS</b> †† 🌿	\$9
Pickled Vegetable Relish, Herbs, Fresh Vegetables, Pita Points	
<b>PETITE CHICKEN SALAD CROISSANTS</b>	\$10
Dill Chicken Salad, Butter Croissant	
<b>PULLED PORK SLIDER</b> 🌿	\$14
Sesame Soy Slaw, Korean BBQ Glaze, Toasted Bun (BBQ Smoked Jackfruit Available upon Request)	
<b>DESSERTS</b>	
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<b>G'S BROWNIE SUNDAE</b>	\$8
Chocolate Chip Brownie, Vanilla Bean Ice Cream, Candied Pecans, Caramel Sauce	
<b>STRAWBERRY SORBET</b> † DF	\$5
<b>VANILLA BEAN ICE CREAM</b>	\$5
2 Scoops with Fresh Berries	

*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 †† Gluten-free option available 🌿 Vegetarian 🌿🌿 Vegetarian option available DF Dairy-free option available



## CRAFTED COCKTAILS

<b>American Elder</b>	\$10
Bourbon, Elderflower, Ginger Beer	
<b>Bloody Mary</b>	\$10
Vodka, Charleston Bloody Mary Mix	
<b>Chocolate Covered Cherry Martini</b>	\$10
Smirnoff Vanilla Vodka, Heering Cherry Liqueur, Godiva	
<b>Cosmopolitan</b>	\$10
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
<b>Dark and Stormy</b>	\$8
Goslings Black Seal Rum, Ginger Beer, Lime	
<b>Negroni</b>	\$10
Gin, Campari, Sweet Vermouth	
<b>Stage Door Sour</b>	\$10
Bourbon, Simple Syrup, Lemon Juice, Red Wine	
<b>The Genevieve</b>	\$10
Vodka, Pomegranate, Elderflower, Rosemary	
<b>Un-Old Fashioned</b>	\$10
Bulleit Rye Whiskey, Heering Cherry Liqueur, Orange Juice, Dash of Bitters, Club Soda	

## 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 Troteligotte 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