



Appetizers

CHARCUTERIE & CHEESE | \$30

chef's choice

BEEF SLIDERS | \$18

brisket & chuck patties, potato bun, aged cheddar, caramelized onions, bacon bits, pickles, homemade tomato aioli

CHICKEN WINGS | \$24

12 wings, homemade pickled vegetables

choice of one sauce

classic buffalo, guajillo chili bbq, honey chipotle

ROASTED PEPPER HUMMUS | \$16

5-acre farm crudité, grilled naan bread, award winning olive oil

TRUFFLE FRIES | \$16

truffle salt, parmesan, herbs

homemade sundried tomato aioli

CRISPY MEDITERRANEAN CAULIFLOWER | \$18

golden fried cauliflower, lemon, herbs

tomato butter sauce

CURRIED HOUSE POTATO CHIPS | \$14

fresh-cut potato chips, curry seasoning

avocado mint chutney

VEGETABLE SAMOSAS | \$19

crispy samosas filled with seasoned vegetables

mint & mango chutney

Soups & Salads

FARMERS BOUNTY | \$15

mix of seasonal greens, cucumber, heirloom carrot ribbons, cherry tomato, red onion, oil and vinegar
(both made from scratch on the farm)

CAESAR SALAD | \$18

leafed romaine lettuce, heirloom cherry tomatoes, ciabatta croutons, parmesan cheese, homemade classic caesar dressing

COBB SALAD* | \$19

mixed greens, applewood smoked bacon, red onion, tomato, hard boiled farm eggs, cheddar cheese, avocado, homemade honey mustard

ASIAN CHOPPED SALAD | \$18

romaine, purple cabbage, shredded carrots, edamame, red bell pepper, mandarin oranges, peanuts, crispy wontons, miso ginger vinaigrette

SOUP OF THE DAY | CUP \$8 BOWL \$14

Chef's daily creation with house bread

Ask server for details

SALAD ADDITIONS

Chicken* 8 | Steak* 14 | Fried Tofu 8 | Salmon 16 | Shrimp 9

*Halal Chicken & Steak substitution available

Between 2 Slices Of Bread

Served with a choice of crispy house fries, fresh fruit, sweet potato fries, green salad

**Impossible burger available to substitute for protein*

MCKINLEY BURGER* | \$20

applewood smoked bacon, lettuce, tomato, onion, pickle, cheddar cheese, tomato aioli, McKinley bun

TURKEY CLUB SANDWICH | \$20

smoked turkey, multigrain wheat bread, bacon, swiss cheese, lettuce, tomato, onion, homemade garlic aioli

HALAL KOFTA GYRO | \$21 **halal*

grilled lamb & beef kofta, cucumber, tomato, lettuce, red onion, tzatziki, warm pita (served with curry chips & avocado chutney)

CHEF'S FAVORITE PATTY MELT* | \$22

parmesan crusted sourdough, swiss and cheddar cheese, sauteed mushrooms, caramelized onion, thousand island spread, brisket and chuck patty

HONEY CHIPOTLE CHICKEN SANDWICH* | \$20

grilled organic chicken breast, honey chipotle sauce, lettuce, tomato, onion, pickle, mayo, McKinley bun

TUNA MELT | \$18

tuna salad, cheddar cheese, avocado, tomato, multigrain bread

FALAFEL GYRO | \$20

crispy falafel, fresh vegetables, tzatziki sauce, pita bread (served with curry chips)

Entrees

ROASTED GARLIC AND LEMON BUTTER PASTA | \$22

house made fettuccini, caramelized leeks, asparagus ribbons, confit tomato, piave vecchio

ANCIENT GRAIN POWER BOWL | \$24

quinoa, farro, confit tomato, seasonal vegetables, tatsoi, feta cheese, citrus vinaigrette

KOFTA MEZZE PLATE | \$24 **halal*

grilled lamb & beef kofta, basmati rice, roasted red pepper hummus, quinoa tabbouleh, tzatziki, pita bread

LOCH DUART SCOTTISH SALMON | \$36 **halal*

seasonal greens wilted in garlic butter, eggplant caponata, garlic and herb roasted fingerling potatoes

PRIME NEW YORK STEAK | \$60

24-day wet aged prime new york steak, 5-acre chimichurri, roasted sunchoke, grilled asparagus, blistered tomato

FALAFEL MEZZE PLATE | \$23

crispy falafel, basmati rice, hummus, quinoa tabbouleh, tahini sauce, pita bread

From Our Own Kitchen

BANANAS FOSTER BREAD PUDDING | \$12

brioche and french bread, banana, fosters sauce, whipped cream

CHEESECAKE | \$12

mango passion fruit compote, graham cracker dust, whipped cream

MANGO KHEER | \$10

traditional Indian style rice pudding, mango

Split Order Charge | \$5

 = Contains Items From The Farm |  = Vegetarian | *H = Halal
Children's Menu (0 -10 years) Available Upon Request

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





LIBATIONS

BEER ON TAP

Domestic	
COORS LIGHT	
Lager Golden Co	4.2% Abv.
Import	
MODELO	
Pilsner-style Lager Tacuba Mexico	4.4% Abv.
Craft Breweries	
EXTRA RED	
Red Ale Redlands CA	6.5% Abv.
SWEET NOTHINGS	
Belgian Blonde Ale Claremont CA	6.1% Abv
SPACE DUST	
IPA Seattle WA	8.2% Abv.
FRESHMAN FOG	
Hazy IPA La Verne CA	6.7% Abv.

BOTTLED BEER

Domestic	
Bud Light Budweiser Miller Lite Coors Light	
Michelob Ultra	
Import and Craft	
Corona Corona Light Guinness Heineken	
Blue Moon Sam Adams Modelo Especial Stella	
Artois Space Dust IPA Truly Hard Seltzer High Noon	

WHISKEY | RUM | GIN

Small Batch	
Bakers Basil Hayden Elijha Craig Knob Creek	
Traditional	
Woodford Reserve Bulleit Maker’s Mark Jack Daniel’s	
International	
Jameson Crown Royal Suntory Toki	
Rye	
Woodford Bulleit Knob Creek	
Scotch Single Malt	
Macallan Glenlivet 12 yr Glen Fiddich 12 yr	Balvenie
21 yr	
Blended	
Johnnie Walker Black Label Dewar’s Chivas Regal	
Bacardi Reserva ocho / superior Malibu Captain	
Morgan Mayers Dark	
Hendricks Bombay Sapphire Aviation Tanqueray	

TEQUILA & VODKA

Gran Patron Burdeos Gran Patron Platinum	
Casamigos Reposado / Blanco	Don Julio Blanco
Del Maguey Mezcal Patron Reposado Patron	
Blanco	
Grey Goose Ketel One Titos Absolut 80 / Citron	

CRAFT COCKTAILS

BERRY COCKTAIL	15
Grey Goose Vodka Peach Schnapps Fresh Muddled Berries	Citrus
Iced Tea Farm Rosemary Mint	
MAKER’S MANHATTAN	17
Maker’s Mark Sweet Vermouth Bitters Luxardo Cherry	
BOTANICAL BREEZE	18
Kettle One Botanical Orange Vodka Grapefruit Juice Hibiscus Tea	
Simple Syrup Lime Juice	
ULTIMATE OLD FASHIONED	18
Bulleit Bourbon Demerara Syrup Angostura Luxardo Cherry Orange Peel	
DRIVER FRIENDLY (Non-Alcoholic)	17
Lyre’s Cane Spirit Lime Juice Simple Syrup Mint Leaves Soda Water	
STRAWBERRY ROSE	20
Hendricks Gin Cointreau Strawberry Simple Syrup Lemon Juice	
Sparkling Rose Sugar Rim	
MANGO DREAM CATCHER	22
Ketel One Mango-Passion Fruit Puree Simple Syrup Soda Water	
Tajin Rim	

WINE

Sparkling Wines & Champagne			
Mionetto, Prosecco, Veneto, Italy			12 52
Chandon, "Brut Classic, California			75
Moet & Chandon brut , Imperial Epernay			120
Veuve Clicquot, Brut, "Yellow Label", Champagne, France			149
Sweet White/Blush Wines	6oz	9oz	Btl
Spage Age California			50
The Beach, Rose , Vin de Provence, France	13	19	52
Fleurs de Prairie, Rose, Cotes de Provence, France	15	22	58
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	8	12	32
Light Intensity White Wines			
Blindfold , Sauvignon Blanc, Sonoma county , California			68
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	10	15	40
Placido, Pinot Grigio, Tuscany, Italy	8	12	32
Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy	11.5	17	44
Medium Intensity White			
Kenwood, Chardonnay, "Six Ridges", Russian River Valley, CA	14	21	56
Sonoma Cutrer, Russian River Ranches, Chardny, Sonoma, CA	14	21	54
J. Lohr Estates, Chardonnay, "Riverstone", Monterey, CA	10	15	40
Light Intensity Red Wines			
Columbia Crest, H3, Merlot, Horse Heaven Hills, Washington	10	15	40
St. Francis, Merlot, Sonoma County , CA	13	19	52
Medium Intensity Red Wines			
Meiomi, Pinot Noir, Santa Barbara, Sonoma, Monterey, CA	13	19	52
Banshee Pinot Noir, Sonoma County, CA	15	22	60
Alamos, Malbec, Mendoza, Argentina	9	14	36
Decoy , Red Blend , CA	12	18	50
Full Intensity Red Wine			
Josh cellars, Craftsman, Cabernet Sauvignon, Central Coast, CA	10	15	40
Avalon, Cabernet Sauvignon, CA	8	12	32
Caymus, Cabernet Sauvignon, "Napa Valley, CA			215
Cakebread Cellars, Cabernet Sauvignon, "Napa Valley			170