Starters

**BRUSCHETTA**
crostini topped with tomato, basil, garlic drizzled with a balsamic glaze $7.95

**VEGETABLE POT STICKERS**
tender vegetables and bean vermicelli blended with authentic seasonings folded in a spinach infused pastry served with hoisin sauce for dipping 9.95

**QUESADILLA**
cheddar cheese, green chilies, pico de gallo topped with green onions served with sour cream and salsa $7.95 add grilled chicken breast $2

**CHEESE PLATE**
parmigiano reggiano cheese, unsmoked provolone cheese, purple moon (wine soaked cheddar), assorted crackers, grapes, walnuts $13.95

**HUMMUS**
mediterranean roasted red bell pepper hummus served with assorted vegetables and flatbread $8.95

**CHICKEN POT STICKERS**
chicken and vegetable dumplings filled with scallions and traditional chinese seasonings served with hoisin sauce for dipping $9.95

**NORTH OF THE BORDER QUESADILLA**
cheddar and mozzarella cheese, grilled chicken breast, bacon, jalapenos, pico de gallo topped with green onions served with sour cream and salsa $11.95

**BONELESS WINGS**
boneless wings served with celery sticks ranch or blue cheese dressing. flavor options: plain, barbecue, buffalo, salted caramel bbq $10.95

Sandwiches

served with sea salt kettle chips, house salad or caesar salad

**GRILLED CHICKEN PANINI**
grilled chicken breast, basil pesto, sliced tomato, provolone drizzled with balsamic glaze $12.95

**ROASTED VEGETABLE PANINI**
portobello mushroom, zucchini, roasted red bell pepper, spinach, provolone drizzled with balsamic glaze $12.95

**CHICKEN PARMIGIANA PANINI**
marinara sauce, grilled chicken breast, provolone, parmesan, basil, oregano $12.95

**CAPRESE PANINI**
roasted red bell pepper pesto, sliced tomato, mozzarella drizzled with balsamic glaze $10.95

**GRILLED CHEESE**
sliced tomato, provolone, cheddar cheese $10.95

**TURKEY WRAP**
soft flour tortilla filled with romaine, dried cranberries, tomato, sliced turkey breast $10.95

**TURKEY SANDWICH**
sliced turkey breast, tomato, romaine, provolone served on a fresh grinder roll $10.95

**ITALIAN SANDWICH**
extra virgin olive oil, black pepper, oregano, pepperoni, salami, prosciutto, romaine, tomato, red onion, provolone served on a fresh grinder roll $12.95

Tax not included on small plate menu
Consumer Advisory: Consumption of under cooked meat, poultry eggs or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements
Entree Salads

HOUSE
chopped romaine, tomato, red onion, croutons, cheddar cheese, ranch or blue cheese dressing
$8.95 add grilled chicken breast $2

GREEK
chopped romaine, spinach, tomato, red onion, black olives, walnuts, feta cheese, balsamic glaze
$10.95 add grilled chicken breast $2

CAESAR
chopped romaine, tomato, croutons, parmesan cheese, caesar dressing
$8.95 add grilled chicken breast $2

ASIAN CHICKEN
chopped romaine, spinach, grilled chicken breast, green onion, mandarin oranges, crispy chow mein noodles, asian sesame dressing
$11.95

Artisan Flatbread Pizza

MARGHERITA CLASSICO
extra virgin olive oil, garlic, mozzarella, sliced tomato
topped with basil, oregano
$9.95

SPINACH AND PORTOBELLO
extra virgin olive oil, mozzarella, spinach, portobello mushroom, goat cheese
$10.95

MEDITERRANEAN CRUISE
extra virgin olive oil, mozzarella, spinach, artichoke hearts, tomato, black olives, feta
$11.95

FIG AND PROSCIUTTO
sweet fig spread, prosciutto, parmesan topped with green onions
$11.95

NEW YORK
marinara sauce, mozzarella, cheddar, pepperoni, sausage, black olives, portobello mushroom, red onions, tomato, artichoke hearts
topped with oregano
$12.95

CHEESE
marinara sauce, mozzarella, cheddar topped with oregano
$8.95

PEPPERONI
marinara sauce, mozzarella, cheddar, sliced pepperoni
topped with oregano
$10.95

ZESTY SUPREME
marinara sauce, mozzarella, sausage, salami, pepperoni, roasted red bell peppers, parmesan
topped with oregano
$11.95

B.B.Q. CHICKEN
barbecue sauce, mozzarella, grilled chicken breast, red onion, tomato
drizzled with buffalo sauce topped with oregano
$12.95

BUFFALO CHICKEN
garlic ranch sauce, mozzarella, grilled buffalo chicken, red onion, tomato, drizzled with buffalo sauce
$12.95

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**Wine Selection**

**Sparkling**
- **BRUT CAVA, SEGURA VIUDAS, SPAIN**
  - $9 split (187ml)
- **BRUT, LOUIS RODERER, FRANCE**
  - $40 half bottle (325ml)
- **BRUT, VEUVE CLICQUOT, FRANCE**
  - $95 bottle

**Chardonnay**
- **CLINE, SONOMA COAST CA**
  - $9 glass / $28 bottle
- **FRANCIS COPPOLA, RUSSIAN RIVER VALLEY CA**
  - $12 glass / $40 bottle

**Pinot Grigio**
- **BARONE FINI, ITALY**
  - $9 glass / $28 bottle

**Sauvignon Blanc**
- **THE CROSSINGS, NEW ZEALAND**
  - $9 glass / $28 bottle

**Petite Sirah**
- **STAG’S LEAP, NAPA VALLEY CA**
  - $15 glass / $50 bottle

**Cabernet Sauvignon**
- **SKYFALL, COLUMBIA VALLEY CA**
  - $9 glass / $28 bottle
- **FRANCIS COPPOLA, ALEXANDER VALLEY CA**
  - $14 glass / $48 bottle
- **JUSTIN, PASO ROBLES CA**
  - $16 glass / $60 bottle

**Pinot Noir**
- **ALTO LOS ROMEROS RESERVA, CHILE**
  - $9 glass / $28 bottle
- **ELOUAN, COASTAL HILLS OREGON**
  - $12 glass / $40 bottle

**Malbec**
- **LAYER CAKE, ARGENTINA**
  - $9 glass / $28 bottle

**Merlot**
- **CANOE RIDGE, HORSE HEAVEN HILLS WA**
  - $9 glass / $28 bottle

**Red Blend**
- **THE PRISONER, NAPA VALLEY CA**
  - $25 glass / $90 bottle

*House corkage fee is $20 per bottle. Tax not included on bar menu*
Enjoy a glass of beer or wine with your movie!

**Beer On Tap**
- Rotating selection of craft and micro brews on tap $6 - $8

**Domestic Bottles**
- Budlight $5.50
- Blue Moon $6

**Imported Bottles**
- Corona Extra $7
- Heineken $7
- Guinness Extra Stout $7

**Craft Bottles**
- Ace Pineapple Cider (Gluten Free) $7.50
  California Cider Co., Sebastopol CA
- Big Wave Golden Ale $7.50
  Kona Brewing Co., Kailua-Kona HI
- Sierra Nevada Pale Ale $7.50
  Sierra Nevada Brewing Co., Chico CA
- Lagunitas IPA $7.50
  Lagunitas Brewing Co., Petaluma CA
- Founders Porter $7.50
  Founders Brewing Co., Grand Rapids MI
- Arrogant Bastard (22oz) $11.50
  Stone Brewing Co., Escondido CA
- Stone Ruination 2.0 (22oz) $11.50
  Stone Brewing Co., Escondido CA

**Bottled Water**
- San Pellegrino $4.25
- Vitamin Water $4.25
- Smart Water Small $4.25
- Smart Water Large $5

**Non-Alcoholic Beverages**
- Coca-Cola, Diet Coke, Coke Zero, Cherry Coke, Dr. Pepper, Barq’s Rootbeer, Sprite, Powerade Mountain Berry Blast, Minute Maid Lemonade
- Iced Tea
  Gold’s Peak unsweetened, Gold’s Peak passion fruit mango, Fuze raspberry
- 100% Fruit Smoothie
  Four berry, strawberry banana, mango tropics, tropical sunshine

**Hot Drinks**
- Coffee
  French roast or decaffeinated
- Cappuccino
  Regular, mocha, vanilla, caramel or hazelnut
- Caffè Latte
  Regular, mocha, vanilla, caramel or hazelnut
- Caffè Americano
  Espresso shot and water
- Espresso Shot
- Hot Chocolate
- Hot Tea
  Apricot green, chai, chamomile, chinese green, earl grey, decaf green, english breakfast, peppermint

**Desserts**
- Pinkberry Frozen Yogurt
  Ask server for our current flavors. $5
- Donna B’s Cookies
  Chocolate chip, decadent, marble, snickerdoodle, white chip macadamia, peanut butter, or oatmeal raisin $3.50
- Haagan-Daz Ice Cream Bar
  Vanilla and milk chocolate or vanilla and milk chocolate with almonds $4.25
- Toll House Ice Cream Cookie Sandwich
  $4.25
- Nestle Vanilla Crunch Dibs $4.25

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