

STARTERS

- PEAR FLAT BREAD \$11**
Poached Pears, Feta Cheese, Caramelized Onions
Arugula & Balsamic Glaze
- V/GF Cauliflower Crust Available -

FRIED BRUSSEL SPROUTS \$13 / \$7 (GF)
Tossed with Crisp Apple, Crisp Bacon
Parmesan Cheese, Roasted Cashew & Balsamic Glaze
- Vegan Without Bacon & Cheese -

SHRIMP SKEWERS \$15 / \$8 (GF)
8 or 4 Garlic Herb Marinated Shrimp
Served with Lemon Aioli on top of Micro Greens
- SWEET & SPICY CALAMARI \$16 / \$12**
Marinated Calamari Steak Sliced & Flash Fried
Tossed with Chili Glaze & Balsamic Glaze

BUFFALO CAULIFLOWER \$10 / \$6
Crispy Fried Cauliflower Served with Carrots & Celery
with Buffalo Sauce & Ranch on the Side
- Vegan if Substitute Vegan Ranch -

CURRY ROASTED CARROTS \$12 (GF)
Curry Rubbed & Roasted Carrots, Toasted Pistachio
Goat Cheese & Drizzled with Paprika Oil
- Vegan Without Cheese -

SALADS

- Grilled Protein Additions to any Salad: Tofu 6 (V) Atlantic Salmon 12 Tenderloin 12 Chicken 6 Shrimp 8
- (GF) Dressing Options: Ranch, Bleu Cheese & Caesar
- (V/GF) Dressing Options: Champagne Vinaigrette, Herb Vinaigrette, Maple Vinaigrette & Shallot Vinaigrette
- BEET & MICRO GREEN \$14 (GF) - Vegan Without Cheese -**
Roasted Red & Golden Beets, Jak’s Greens, Arugula, Red Onion, Orange Segments & Goat Cheese
with Champagne Vinaigrette
- BUTTERNUT & KALE \$13 (GF) - Vegan Without Cheese -**
Roasted Butternut Squash, Baby Kale, Carrots, Cabbage, Pepitas, Pickled Onion & Feta Cheese
with Herb Vinaigrette
- PEAR SALAD \$11 (GF) - Vegan Without Cheese -**
Romaine & Arugula, Poached Pears, Toasted Pumpkin Seeds & Feta Cheese
with Maple Vinaigrette
- ENTRADA CHOP SALAD \$15 (GF)**
Julienne Romaine Hearts, Grilled Chicken, Bacon, Salami, Red Onion, Egg, Gorgonzola & Heirloom Cherry Tomatoes
with Shallot Vinaigrette
- ENTRADA WEDGE \$13 / \$7 (GF)**
Iceberg Lettuce Wedge Topped with Egg, Gorgonzola, Bacon, Heirloom Cherry Tomatoes, Red Onion & Drizzled with Ranch

CASUAL FARE

- *Denotes Items Served with Choice of Side: Fries, Sweet Fries, Coleslaw, Fruit, Small House Salad, or Caesar*
- CRISPY CHICKEN SANDWICH \$14**
Panko Breaded Fried Chicken Breast, Sriracha Aioli
Provolone Cheese Heirloom Tomato, Cucumber & Arugula
on a Brioche Bun & Served with a Pickle Spear

SOUP & SALAD \$12
Cup of Soup de Jour with House Salad or Caesar

1/2 SANDWICH with SOUP or SALAD \$13
Choice of: Club or Short Rib Grilled Cheese
Choice of: House Salad, Caesar or Cup of Soup

ALASKAN HALIBUT FISH & CHIPS \$24
Beer Battered & Fried Wild Caught Halibut
with Fries Tartar Sauce & Lemon Wedge
- May Substitute Choice of Side for the Fries -

▪ ENTRADA BURGER \$16
1/2 lb. Premium Black Angus Beef Patty
with Choice of Cheese, Crisp Candied Bacon
Iceberg Lettuce, Heirloom Tomato, Red Onion
& Pickle with House Sauce on a Brioche Bun
- Gluten Free Bun or Lettuce Wrap Available -
- SHORT RIB GRILLED CHEESE \$15**
Slow Roasted Beef Short Rib, Caramelized Onions
Pepper Jack & Cheddar Cheese
with Sriracha Aioli on Toasted Sourdough Bread

▪ FISH TACOS \$17
Choice of Corn or Flour Tortilla, Fried or Grilled Halibut
Grape Salsa, Avocado Crema, & Pickled Red Onion

▪ FRENCH DIP \$15
Shaved Prime Rib, Caramelized Onions, Provolone Cheese
with Horseradish Cream & Side of Au Jus

▪ THE KOKOPELLI CLUB \$14
Roasted Turkey, Black Forest Ham, Crispy Bacon
Swiss Cheese, Heirloom Tomato & Herb Aioli
on Toasted Sourdough Bread

** Items may be undercooked or cooked to order. Consuming raw or undercooked meat, poultry, or seafood may increase your risk of food-borne illness. □ Please notify your server if you have a dietary or food allergy concern.*

