

GREENHOUSE BAR & GRILL

SPRING/SUMMER MENU

SMALLS & SHAREABLES

TOSSED CHICKEN WINGS \$10

SERVED WITH CARROTS, CELERY & RANCH WITH CHOICE OF PEPPER PLANT OR HONEY BBQ SAUCE

CARNE ASADA FRIES \$13

FRENCH FRIES TOPPED WITH CARNE ASADA, CHEESE, ROASTED JALAPENO, GUACAMOLE, SOUR CREAM, PICO DE GALLO & CILANTRO

CAL POLY CHEESE PLATE \$10

SELECTION OF THREE CAL POLY CHEESES, DRIED FRUIT & CRACKERS

SMOKED GOUDA MAC & CHEESE BITES \$9

SERVED WITH SRIRACHA AIOLI

CAL POLY SAUSAGE PLATE \$13

JALAPENO CHEDDAR, LINGUICA & BRATWURST SAUSAGES WITH WHOLE GRAIN MUSTARD AIOLI

CARNE ASADA STREET TACOS (3) \$11

GRILLED BEEF WITH ONION, CILANTRO, LIME & SIDE OF SALSA

POLLO ASADA STREET TACOS (3) \$10

GRILLED CHICKEN WITH ONION, CILANTRO, LIME & SIDE OF SALSA

GRILLED QUESADILLA \$9

SERVED WITH SALSA, GUACAMOLE & SOUR CREAM (GRILLED CHICKEN ADD \$4)

GUACAMOLE & CHIPS \$9

SOUPS

BOWL \$8 CUP \$5

CHICKEN TORTILLA OR MINISTRONE

GREENS

(CARNE ASADA OR GRILLED CHICKEN ADD \$4, SALMON ADD \$7)

SOUTHWEST COBB \$14

GRILLED CHICKEN, CORN, BLACK BEANS, AVOCADO, TOMATO, QUESO FRESCO & TORTILLA STRIPS WITH SALSA RANCH

GARDEN SALAD \$7

MIXED GREENS, ONIONS, TOMATOES, CARROTS, CUCUMBERS WITH HOUSE-MADE CROUTONS & CHOICE OF DRESSING

BABY SPINACH SALAD \$11

BABY SPINACH WITH GOAT CHEESE CRUMBLES, DRIED CRANBERRIES, CANDIED PECANS WITH BALSAMIC VINAIGRETTE

CAESAR SALAD \$10

HANDHELDS

ALL HANDHELDS SERVED WITH FRENCH FRIES OR SIDE SALAD
(VEGGIE PATTIES ADD \$2; GLUTEN FREE BREAD ADD \$1)

TURKEY CLUB \$13

HICKORY SMOKED TURKEY, BACON, LETTUCE, TOMATO, AVOCADO, PEPPER JACK CHEESE & CHIPOTLE AIOLI ON GRILLED WHEAT OR WHITE

CHEESEBURGER ON CIABATTA \$10

QUARTER POUND OF GROUND BEEF WITH LETTUCE, TOMATO, ONION, PICKLE, SPECIAL SAUCE & AMERICAN CHEESE
(EXTRA PATTY ADD \$3, BACON, AVOCADO, OR GRILLED ONION ADD \$2, JALAPENO ADD \$1)

CALIFORNIA GRILLED CHICKEN ON CIABATTA \$15

MARINATED CHICKEN BREAST, LETTUCE, TOMATO, ONION, BACON, AVOCADO & PEPPER JACK CHEESE SERVED WITH CHIPOTLE AIOLI

***MALT \$12**

SAUTÉED MUSHROOMS, AVOCADO, LETTUCE, TOMATO & MOZZARELLA SERVED WITH MAYONNAISE ON GRILLED WHEAT

FISH TACOS \$14

BLACKENED ALASKAN COD, SRIRACHA GARLIC LIME SAUCE, SHREDDED CABBAGE, PICO DE GALLO & QUESO FRESCO LIME

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

MAINS

CERTIFIED ANGUS BEEF BASEBALL-CUT SIRLOIN \$30

SERVED WITH CHIMICHURRI, CRISPY ONIONS, GARLIC MASHERS & SEASONAL VEGETABLES

FREE RANGE GRILLED CHICKEN BREAST \$22

ORGANIC, VANILLA-BRINED WITH KAHLUA GLAZE, GUACAMOLE
SERVED WITH CILANTRO RICE & SEASONAL VEGETABLES

BLACKENED SALMON \$26

SERVED WITH REMOULADE, CRISPY ONION, GARLIC MASHERS & SEASONAL VEGETABLES

CHICKEN FARFALLE \$19

GRILLED CHICKEN, PEAS, BACON, FARFALLE PASTA SERVED WITH GARLIC CREAM SAUCE

FISH & CHIPS \$15

ALASKAN COD IN 805 BEER BATTER, FRIES, TARTAR SAUCE, COCKTAIL SAUCE & LEMON

****MUSHROOM & BLACK BEAN TACOS (3) \$16**

SAUTÉED MUSHROOMS, BLACK BEANS, CHILI SAUCE (MILD), CORN TORTILLAS
WITH CILANTRO RICE & SAUTÉED VEGETABLES

TRADITIONAL STYLE 12" PIZZA

3 CHEESE \$15

MOZZARELLA, PARMESAN, ASIAGO CHEESE & HOUSE-MADE SAUCE

BBQ CHICKEN \$17

MOZZARELLA, CHICKEN, CILANTRO, RED ONION & HOUSE-MADE BBQ SAUCE

VEGGIE LOVERS \$16

BELL PEPPER, MUSHROOM, GARLIC, OLIVES, SPINACH & HOUSE-MADE SAUCE

MEAT LOVERS \$18

PEPPERONI, SAUSAGE, BACON, HAM & HOUSE-MADE SAUCE

ADDITIONAL TOPPINGS ADD \$2

PEPPERONI | SAUSAGE | BACON | HAM | GRILLED CHICKEN | BELL PEPPERS | OLIVES
MUSHROOMS | TOMATO | SPINACH | RED ONION | JALAPENOS | EXTRA CHEESE

SWEETS \$9

BROWNIE SUNDAY

CHEESECAKE WITH CARAMEL & CANDIED PECANS

CHEF'S CAKE DU JOUR

KIDS \$9

GRILLED CHEESE & FRIES WITH FRUIT OR SALAD

CHICKEN TENDERS & FRIES WITH FRUIT OR SALAD

PASTA WITH BUTTER & PARMESAN OR POMODORO & PARMESAN

CHEESE QUESADILLA (GRILLED CHICKEN ADD \$4)

SEARED SALMON WITH WHITE RICE & VEGETABLES (ADD \$5)

* VEGETARIAN

** VEGAN

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