

CAFÉ HOURS | 11AM-4PM

BURGERS, SANDWICHES & DOGS INCLUDES SIDE OF FRENCH FRIES

ADD-ONS \$1.05 each (American Cheese, Smoked Bacon, Jalapeños)

BEEF BURGER (1/4lb).....	11.25
BEEF BURGER (1/2lb).....	15.00
BLACKBEAN BURGER.....	10.05
GRILLED CHICKEN SANDWICH.....	10.60
ALL BEEF HOT DOG.....	7.85
CORN DOG.....	8.25
SIDE OF FRIES.....	3.65

CHICKEN INCLUDES SIDE OF FRENCH FRIES

SM. CHICKEN TENDER (2 pieces).....	8.15
LG. CHICKEN TENDERS (4 pieces).....	10.05

VALUE MEALS

INCLUDES SMALL SODA+ BAG OF CHIPS OR APPLE SLICES

GRILLED CHEESE W/ SIDE MAC & CHEESE.....	11.00
SM. CHICKEN TENDERS.....	13.00
GRILLED CHEESE & SOUP	13.00
SOUP & SALAD	13.00

PIZZA (8-INCH)

CLASSIC CHEESE PIZZA.....	10.00
TOMATO AND PESTO.....	10.29
CLASSIC PEPPERONI.....	10.45
WEEKLY PIZZA SPECIAL.....	14.29
GLUTEN FREE CHEESE PIZZA.....	10.45
GLUTEN FREE PEPPERONI PIZZA.....	14.29

PASTA BAKES

SEASONAL PASTA BAKE.....	13.45
BAKED MAC N' CHEESE.....	8.10

SOUP

SOUP SPECIAL.....	6.25
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SALAD BAR ADD CHICKEN FOR \$2.20

16oz SALAD BAR.....	9.00
32oz SALAD BAR.....	11.49

FOUNTAIN DRINKS

16oz BEVERAGES.....	3.09
24oz BEVERAGES.....	3.45

BEVERAGES

BOTTLED SODA.....	(20oz) 3.75
AQUAFINA WATER.....	(20oz) 3.25 / (1lt) 5.00
LIFEWTR WATER.....	(20oz) 3.75/ (1lt) 6.00
GATORADE.....	(20oz) 3.50
TROPICANA JUICE.....	(20oz) 3.50
HORIZON MILK.....	3.00
FRUIT SHOOT.....	3.00
STARBUCKS- DOUBLE SHOT.....	(15oz) 7.85
STARBUCKS- NITRO COLD BREW.....	(9.6oz) 8.40
PEET'S COFFEE.....	3.15
PURE LEAF TEA.....	6.15
LIPTON TEA.....	4.75
CHAMPAGNE*.....	14.00
WINE* (RED OR WHITE).....	14.00
ROSÉ.....	9.00
EIGHT BEER*.....	7.70
COMMUNITY BEER*.....	7.70

*FOR 21+ GUESTS ONLY

FOOD-ALLERGIC INDIVIDUALS: Be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, and tree nut products, and other potential allergens in the food production areas of our facility. Because of the nature of our kitchen, we cannot guarantee that any of the food we prepare is "free" of any of the allergens or ingredients that are present in our kitchen. We do, however, monitor ingredient sourcing and train our associates to understand and prevent cross contact of allergens during preparation and service.

PLEASE DIRECT QUESTIONS TO THE MANAGER.

TABLES ARE RESERVED FOR CAFÉ CUSTOMERS