

Pointe In Time

EAT HEALTHY | INDULGE | OR BOTH

STARTERS

SOUP OF THE DAY
please ask your server 7.95

SPINACH DIP
boursin cheese, artichokes,
tortilla chips 11.75

CRISPY CALAMARI
lemon saffron aioli, baby zucchini,
smoked salt 12.75

**BLUE CHEESE & BACON
STUFFED MUSHROOMS**
applewood-smoked bacon, fresh thyme 11.95

TRADITIONAL HUMMUS (VG)
vegetable crudité,
fresh grilled pita 11.25

LEMON POACHED ROCK (GF)
SHRIMP CEVICHE
cucumber, green chilies, tomato,
avocado tomatillo sauce 13.95

SALADS

ARCADIA GREENS (GF)
blue cheese, candied walnuts,
shaved fennel, gold raisins,
dried cherries and apricots,
golden raisin vinaigrette 10.95

CAESAR
romaine hearts, croutons,
parmesan, caesar dressing 9.95

ARUGULA SALAD (GF)
orange segments,
goat cheese, candied
pecans, dried cranberries,
orange vinaigrette 10.50

CHOPPED COBB QUINOA BOWL (GF)
baby kale, cucumber, cherry tomatoes,
bacon, hardboiled egg, feta 12.50

BABY ICEBERG WEDGE (GF)
roasted tomato, crispy bacon, avocado,
scallions, pepitas, blue cheese dressing 11.50

MAKE IT A MEAL & ADD

SALMON* 4.75

STEAK* 4.95

SHRIMP 4.25

CHICKEN 3.95

SANDWICHES & MAIN PLATES

GRILLED CHEESE & TOMATO SOUP
manchego, cheddar, shaved serrano ham,
wild arugula 12.95

PHILLY BEEF SANDWICH
machaca beef, bell peppers, mushrooms, onion,
oaxaca cheese blend, hoagie roll 14.50

SOUTHWESTERN CHICKEN SANDWICH
avocado, tomato, pickled red onion,
manchego cheese, sriracha mayo 14.25

BEER BATTERED FISH & CHIPS
roasted chili remoulade, coleslaw, french fries 13.50

NO BULL BURGER
plant-based patty, tomato, onion, lettuce,
cheddar, brioche bun 16.95

GREEN CHILI BURGER*
green chilies, jalapeño bacon, pepper jack cheese,
chipotle mayo, tobacco onion, brioche bun 14.95

GRILLED SHRIMP PASTA
roasted tomatoes, kalamata olives, artichokes,
white wine, garlic, parmesan 14.95

SEARED SALMON* (GF)
black rice with chorizo and scallions, Brussels
sprouts, honey-lime cilantro emulsion 23.95

ACE BLT*
bacon, lettuce, tomato, avocado, fried egg,
boursin cheese spread 13.95

CLASSIC REUBEN
corned beef, sauerkraut, house made 1000 island
dressing, artisan rye bread 13.50

GREEN CHILI MAC & FIVE CHEESES
roasted Anaheim chilies, serrano ham, corn
tortilla-cotija crust 12.95

THIN CRUST PIZZA
plum tomato sauce, mozzarella, fresh basil 12.25

Vegan | Vegetarian | Gluten-Free | food allergen dishes are always customized to order, just let your server know! (GF) Gluten Free (VG) Vegan

All to-go orders are subject to a 15% service charge.

*All menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20-percent gratuity will be automatically added for parties of six or more guests. All orders available to go. For banquet information see our manager. 071115 12/19

8 BEERS ON TAP

FRESH BREWED FLAVORED ICED TEA