

WE ARE

Open

SUNRISE TO SUNSET



Catering

Available

SHAREABLES

Chicken Quesadilla \$ 16

Grilled Chicken, Oaxaca Cheese, Green Pepper, Onion topped with Pico, Cotija & Cilantro. Served with Salsa & Sour Cream

Nearly Naked Wings \$ 16

Fried Crispy, tossed in your choice of Buffalo, BBQ, Korean or Chili Lime sauce. Crudité & Ranch on the side

Tequila Shrimp \$ 16

Sauteed in Butter, Garlic, Lime, Tequila topped with Cilantro & Avocado over Spanish Rice

10" Warm Bavarian Pretzel \$ 13

Housemade Beer Cheese & Creole mustard for dipping

Crispy Golden Calamari \$ 16

Lightly dusted and fried, served with Lemon Aioli

Hand Breaded Chicken Bites \$ 15

8 tender Chicken Bites made to order, Choice of Buffalo, BBQ or Ranch

FLATBREADS

Sausage \$ 16

Italian Sausage, Tomato Sauce, Mozzarella, Oregano

All Veggie \$ 15

A light brush of Pesto topped with Cherry Tomato, Spinach, Red Onion, Mushroom & Mozzarella, Drizzled with Balsamic Reduction

Pepperoni Hot Honey \$ 16

Pepperoni, Calabrian Chilis, Mozzarella & a little Tomato sauce, Hot Honey drizzle

Breakfast \$ 18

Sausage Gravy, Cherry Tomato, Bacon, Spinach, Oaxaca Cheese & 3 Sunnyside Up Eggs!

GREENS

Traditional Cobb \$ 19

Grilled Chicken, Bacon, Avocado, Tomato, Blue Cheese Crumbles, Hard Boiled Egg. Choice of Balsamic Vinaigrette, Ranch or Blue Cheese dressing

Chicken Caesar \$ 17

Blackened Chicken, Romaine, Parm Crisps, tossed in Caesar dressing

Power Bowl \$ 19

Quinoa, Arugula, Cucumber, Cherry Tomato, Red Onion, Cabbage, Avocado, Feta Cheese, Grilled Chicken with Green Goddess dressing

HANDHELDS

Choice of Fries, Mango Slaw, Fruit, Side Salad

Buffalo Chicken Wrap \$ 18

Hand breaded Chicken Bites tossed in Buffalo Sauce, Lettuce, Tomato & Ranch in a Flour Tortilla

Desert Inn Wrap \$ 18

Grilled Chicken, Romaine, Avocado, Pico de Gallo, Chipotle Ranch

Canyon Tacos \$ 19

Blackened Mahi, Seasoned Shrimp or Grilled Chicken, Avocado, Slaw, Poblano Aioli, Cotija, Jalapeno, Corn Tortillas

Steak Tacos \$ 22

A-BLT \$ 17

Avocado, Crispy Bacon, Lettuce, Tomato, Mayo on Grilled Whole Wheat

Honey Mustard Fried Chicken \$ 17

Crispy Fried Chicken Breast, Housemade Pickles, Honey Dijon Mustard on a toasted bun

Italian Beef \$ 20

Thinly shaved, slow-roasted beef simmered in a robust garlic & herb infused au jus. Melted Mozzarella, side Giardinera. Dry, Dipped or Wet

Valley Ham & Cheese Melt \$ 17

Applewood Smoked Ham, Mozzarella, Pesto, Grilled Country Bread

LV Steak Sandwich \$ 21

Sliced NY Strip Steak topped with Horseradish Creme, Red Onion & Arugula on Toasted Focaccia

The Mojave \$ 18

Crispy Bacon, Turkey Breast, Lettuce, Tomato, Mayo on Grilled Sourdough

1/2 lb Burger \$ 19

Lettuce, Tomato, Onion, Housemade Pickles, Toasted Bun
Cheese Choice: American, Swiss, Cheddar, Pepperjack, Bleu

Add: Grilled Onion, Mushroom, Jalapeno \$ 1 ea

Add: Bacon, Avocado, Sunnyside Up Egg \$ 3 ea

Homemade Chicken Salad \$ 17

Diced Chicken, Cranberries, hint of Celery & Onion on a Croissant Bun

Above prices are subject to sales tax and voluntary service charge included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness