

# Lunch Menu

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## Little Bites

Grilled Focaccia Bread Sticks \$4  
Focaccia - Balsamic Reduction - Olive Oil

Fruit & Cheese Plate \$7  
Balsamic Reduction - Focaccia - Variety of Fruit & Cheeses

## Salad & Soup

Warm Spinach and Bacon Salad \$9

Springs Greens with Roasted Pears and Candied Walnuts \$9  
Dried Cherries - Goat Cheese - Honey Cider Vinaigrette

Soup du Jour - Cup \$5 Bowl \$6  
Add Side Salad and Focaccia \$3

Bowl of Sweet Potato Salad \$3

## Plates

All plates are served with your choice of spring greens or sweet potato salad

Roasted Veggie Panini \$9  
Homemade Focaccia Bread - Pesto - Buffalo Mozzarella - Roasted Zucchini, Mushroom and Onion - Tomato

Pastrami Panini \$12  
Homemade Focaccia Bread - Sausage Factory Pastrami - Swiss - Sauerkraut - Sriracha Aioli Spread

Turkey Cuban Panini \$9  
Homemade Focaccia Bread - Roasted Turkey - Swiss - Dijon Mustard - Bread and Butter Pickles

Grilled Cheese Panini \$7  
Homemade Focaccia Bread - Choice of Pesto or Chipotle Aioli - Choice of Two Cheese  
Provolone - Cheddar - Swiss - Mozzarella - Feta - Goat Cheese  
Roasted Turkey or Ham add \$2

Baked Mac n' Cheese \$10  
Penne Pasta - 4 cheeses - Focaccia Bread Crumbs - Spring Greens

Mediterranean Focaccia Pizza \$9  
Pesto - Mozzarella - Feta - Artichoke Hearts - Kalamata Olives - Side Spring Greens

Quiche du Jour \$8  
Side Spring Greens - Focaccia Bread Stick

# Breakfast Menu

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## Lighter Fare

Homemade Granola \$5  
Fresh Berry Compote - Yogurt

Eggy Breakfast Bagel \$5  
Provolone Cheese - Scrambled Egg - Dijon Mustard  
Bacon add \$1

Quiche ala carte \$5

Cottage Cheese and Berry Compote \$5

## Plates

Hi Point Breakfast Platter \$9  
Two Poached Eggs - Turkey Apple Sausage - Roast Potatoes - Fruit Salad  
Focaccia Toast add \$1, Mini Scone add \$1,

Quiche du Jour \$8  
Fruit Salad - Mini Scone  
Side of Bacon or Turkey Sausage add \$2

Breakfast Panini \$8  
Two Scrambled Eggs - Sharp Cheddar Cheese - Dijon Mustard - Fruit Salad  
Bacon add \$1

Blackberry Crepes \$7  
Three Stuffed Crepes - Cottage Cheese - Fruit Salad

Roasted Veggie Scramble with Tarragon and Goat Cheese \$9  
3 Eggs and 4 Veggies - Roast Potatoes - Fruit Salad  
Bacon or Turkey Sausage add \$2, Focaccia Toast add \$1, Mini Scone add \$1

Poached Eggs with Cheesy Grits, Bacon and Greens \$10  
Tillamook Cheddar - Focaccia Toast - Sauteed Garlic Spinach

Thick Rolled Oats \$6  
Toasted Whole Almonds - Cranberries - Brown Sugar - Cream

## Hi Point Home Baked Pastries

Scones - Muffins - Cinnamon Rolls - Quick Breads - Bagels  
\$1.25-2.50

# Drinks

# Coffee Menu

## Bottled Colas, Waters and Juices \$2

Selection Varies

## Beer & Wine List

### Reds

Zestos Tempranillo 2008 – Spain \$6

Four Vines Zinfandel 2008 – California \$6

Scout Merlot 2008 – Russian River \$6

### Whites

Four Vines Chardonnay 2009 - California - \$6

Lonen Chardonnay 2007 - Napa \$6

Zestos Blanco Malvar 2009 – Spain \$6

Belasco de Baquedano Rosa Malbec 2009 – Argentina \$6

### Sparkling

Trevisiol Prosecco - Sparkling Wine \$7

### Beers \$4 (mostly)

Death Valley Pale Ale – Indian Wells Brewery

Sweetgrass American Pale Ale – Grand Teton Brewery

Mojave Red Amber - Indian Wells Brewery

Teton Ale Amber – Grand Teton Brewery

Hop Box IPA – Joseph James Brewing Co.

Bitch Creek Brown – Grand Teton Brewery

Howling Wolf Weisse Bier – Grand Teton Brewery

Blackout Stout – Indian Wells Brewery

Jamaica Stout – Big City Brewing (Kingston)

Pabst Blue Ribbon \$2

Persephone Imperial IPA \$12

## The Basics

Drip Coffee	\$1.70	\$1.95	\$2.20
Americano	\$1.85	\$2.10	\$2.35
Latte	\$2.90	\$3.65	\$3.90
Mocha	\$3.30	\$4.00	\$4.30
White Mocha	\$3.40	\$4.25	\$4.40
Hot Cocoa	\$2.65	\$3.40	\$3.65

Flavor, Extra Shots, Soy Milk, Breve + \$0.40

## Blended Drinks

Vanilla Espresso Frappe	\$3.40	\$4.15	\$4.40
Caramel Frappe	\$3.80	\$4.55	\$4.80
Mocha Frappe	\$3.55	\$4.30	\$4.55
Mocha Chip Frappe	\$3.80	\$4.55	\$4.80
Minty Mocha Frappe	\$3.80	\$4.55	\$4.80
White Mocha Frappe	\$3.65	\$4.40	\$4.65
Vanilla Crème Frappe	\$3.30	\$4.00	\$4.30

## Teas

Loose Leaf Tao of Tea	\$1.75	\$2.00	\$2.25
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## Bar Menu (Monday through Friday 2pm – close)

Grilled Focaccia Bread Sticks \$4  
Focaccia - Balsamic Reduction - Olive Oil

Fruit & Cheese Plate \$7  
Balsamic Reduction - Focaccia - Variety of Fruit & Cheeses

Soup du Jour - Cup \$5 Bowl \$6  
Add Side Salad and Focaccia \$3

Bowl of Sweet Potato Salad \$3

Quiche du Jour \$8  
Side Spring Greens - Focaccia Bread Stick

Quiche ala carte \$5