

Pentennial

•FOOD .THOUGHTFULLY SOURCED . CAREFULLY SERVED•

Organic Drinks

certified organic,
non-gmo, gluten-free 2.75

HIBISCUS

aromatic hibiscus, rose blooms & orange blossoms meet punchy, sweet citrus, euphoric hibiscus blend

STRAWBERRY RHUBARB

sun-ripened strawberries & ruby red rhubarb, tangy kick of apple cider vinegar, notes of spices, sweetened with blackstrap molasses

Salads

GARDEN SALAD VG 12.95

mixed kale, shredded carrot, baby tomatoes, shaved radish, green onion, lemon vinaigrette

CAESAR SALAD VG 13.75

chopped crispy romaine, shaved parmesan, ciabatta crouton, caesar dressing

+PROTEIN*

grass-fed sirloin 10 | shrimp 10
chicken breast 9 | salmon 10

GF gluten-free V vegetarian VG vegan

Smaller portions are available for children 12 years of age or younger at half price for designated a la carte menu items.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please notify your server if you have a severe food allergy.

parties of 6 or more subject to an 18% gratuity.

To Start & Share

ROASTED CHICKEN TORTILLA SOUP 7.95

shredded chicken, fresh cilantro, lime crema, tortilla strips

BEYOND CHILI VG 7.95

seasoned beyond meat substitute, southwestern stewed tomato, green onion, pickled jalapeño, Texas chili seasoning, sour cream, cornbread wedge

CHIPS AND DIPS VG 13.95

house fried tri-color tortilla chips, smoked salsa, poblano queso, green onion

BEEF EMPANADAS GF 13.75

made with a corn dough, stuffed with shredded beef, deep fried, garlic cilantro aioli

Tacos

CRISPY CHICKEN 14.95

buttermilk fried chicken, Carolina sour slaw, chopped heirloom tomato, flour tortilla, smoked tomato salsa

SMOKED BRISKET 15.95

house smoked Texas raised brisket, fire roasted poblano peppers, cilantro lime crema, crispy onions, flour tortilla

CARNITAS VERDE 15.50

12 hour braised pork marinated, local farmers market salsa verde, house pickled onion, chopped cilantro, flour tortilla

PORTABELLO MUSHROOM V 14.95

roasted corn and black bean salsa, cilantro, flour tortilla, smoked tomato salsa

SEARED SHRIMP 15.50

spiced gulf shrimp, mango salsa, charred lime cabbage slaw, cilantro crema, flour tortilla

Sandwiches

PULLED PORK 17.25

12 hours braised pork marinated, local farmers market salsa verde, sweet horseradish pickles, melted Swiss cheese, on warm potato bun

POLLO TORTA 16.25

pulled chicken braised in a fire roasted tomato and garlic sauce, melted cheese, crispy jalapeño, on a warm torta roll

REUNION BURGER* 16.95

6oz strauss farm patty, cheddar, leaf lettuce, heirloom tomato, red onion, garlic aioli, toasted potato roll [beyond meatless patty available]

MOLLETE VG 12.95

warm twice fried beans, pico de gallo, crispy cheese, also referred to as the 'Mexican grilled cheese', served on a warm torta roll

TURKEY REUBEN 14.25

achiote tequila-lime brined house smoked turkey breast, sauerkraut, Elliott's funky remoulade, melted Swiss cheese, rye bread

Sweets

WILD BERRY COBBLER VG 8.00

granola crust, seasonal berries, vegan ice cream, fruit coulis

TRIPLE CHOCOLATE EXPLOSION 8.00

fresh whipped cream, nuts seasonal berries

VANILLA ICE CREAM CAKE GF 8.00

caramel, cocoa dust, espresso beans, dark chocolate drizzle

Beer, Cider & Seltzer

Miller Lite	LIGHTLAGER, 4.1% ABV, Wisconsin	6
Coors Light	LIGHTLAGER, 4.2% ABV, Colorado	6
Dos Equis	lagerESPECIAL,PALELAGER, 4.2% ABV, Mexico	7
Corona	PALELAGER, 4.6% ABV, Mexico	7
Budweiser	AMERICANLAGER, 5.0%, ABV, Missouri	6
Heineken	EuropeanLAGER, 5.0% ABV, Netherlands	7
Stella Artois	EuropeanPALELAGER, 5.0% ABV, Belgium	7
Lagunitas	ALittleSumpin'Sumpin'Ale,IPA 7.5% ABV, California	7
Sierra Nevada	PALEALE, 5.6% ABV, California	7
Heineken 0.0	Alcohol-FreeMalt, 0.0% ABV, Netherlands	6
Daura Damm	GLUTEN-FREELAGER, 5.4% ABV, Spain	7
Angry Orchard	crispapple,hardcider, 5.0% ABV, New York	7
White Claw	HardSeltzer, 5.0% ABV, South Carolina	7

Wines By The Glass

Michael Mondavi, Canvas, BLANCDEBLANCS, Sparkling Brut NV, Italy	12
Allegro, MOSCATO, California	10
Michael Mondavi, Canvas, pinotgrigio, Veneto, Italy	11
Fleur de Mer, ROSÉ, Provence, France	13
Murphy-Goode, SAUVIGNONBLANC, North Coast, California	11.75
Michael Mondavi, Canvas, CHARDONNAY, California	11
Chateau Ste. Michelle, RIESLING, Columbia Valley, Washington	11.25
Meiomi, PINOTNOIR, California	14.75
Caymus, Bonanza, CABERNETSALVIGNON, California	12.25
Michael Mondavi, Canvas, CABERNETSALVIGNON, California	11

Bottled Water

ACQUA PANNA 1L still	8
SAN PELLEGRINO 1l sparkling	8

Hot Beverages

Royal cup COFFEE regular / decaf	5
TAZOTEA assorted varieties	4
CAPPUCCINO	6
LATTE	6

Soft Drink

Stubborn Soda	4
Classic Root Beer / Black Cherry Tarragon / Agave Vanilla Cream	
Pepsi Soda	4
Pepsi / Diet Pepsi / Dr Pepper / Diet Dr Pepper / Mountain Dew	