

# Pentennial

•FOOD .THOUGHTFULLY SOURCED . CAREFULLY SERVED•

## Organic Drinks

certified organic,  
non-gmo, gluten-free 3.75

### HIBISCUS

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

### ORGANIC LEMONADE

Refreshing drink with organic Cane  
sugar, Lemon juice & Lemon Pulp

## Salads

### GARDEN SALAD 13.50

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

### CAESAR SALAD 14.50

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

### TEXMEX 15.00

shaved radicchio, chopped romaine,  
roasted corn and black bean salsa, cherry  
heirloom tomato, crispy tortilla strips,  
shaved parmesan, chipotle ranch

#### +PROTEIN\*

steak 10 | shrimp 10  
chicken breast 9 | salmon 10

 gluten-free  vegetarian  vegan

## To Start & Share

### LOADED BAKED POTATO SOUP 9.00

served with sour cream and bacon bits

### SOUTHWEST QUESADILLA 10.00

roasted corn and black bean salsa, cheese  
blend, corn tortilla, sour cream, salsa

### CHIPS AND DIPS 14.50

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

### BEEF EMPANADAS 14.50

seasoned beef, pico de gallo, garlic cilantro aioli

## Tacos

### CRISPY CHICKEN 15.95

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

### SMOKED BRISKET 16.50

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

### CARNITAS VERDE 16.00

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

### JACKFRUIT PASTOR 15.50

pastor braised jackfruit, charred  
pineapple, cilantro, flour tortilla

### SEARED SHRIMP 16.00

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

## Sandwiches

### PULLED PORK 18.00

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

### POLLO TORTA 17.00

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

### REUNION BURGER\* 18.00

8oz strauss farm patty, cheddar,  
leaf lettuce, heirloom tomato, red onion,  
garlic aioli on toasted potato roll  
[beyond meatless patty available]

### TURKEY REUBEN 16.00

achiote tequila-lime brined house smoked  
turkey breast, sauerkraut, remoulade,  
melted Swiss cheese on rye bread

### CAJUN CAULIFLOWER POBOY 15.00

cajun fried cauliflower, remoulade, creole slaw,  
sliced tomato, pickle chips on french hoagie

### THE TEXADELPHIA 18.50

house smoked sliced brisket, grilled bell peppers,  
onions, roasted poblano queso on fresh hoagie

### BURGER OF THE WEEK 18.00

chef inspired creation, please ask your server for details

served with choice of french fries, side salad, or soup +\$2

\*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.

## 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
Community Mosaic	IPA- IPA 8.6% ABV, Texas	7
Modelo Negra	MunichStyle Lager 5.3% ABV, Mexico	7
Heineken 0.0	Alcohol-FreeMalt, 0.0% ABV, Netherlands	6
Daura Damm	GLUTEN-FREELAGER, 5.4% ABV, Spain	8
Angry Orchard	crispapple,hardcider, 5.0% ABV, New York	7
White Claw	HardSeltzer, 5.0% ABV, South Carolina	7

## Wines By The Glass

	5oz
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, SAUMGNONBLANC, 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, CABERNETSAUMGNON, California	12.25
Michael Mondavi, Canvas, CABERNETSAUMGNON, 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

Dublin Bottled Soda	4.50
Pepsi Soda	4
Pepsi / Diet Pepsi / Dr Pepper / Diet Dr Pepper / Mountain Dew Pink Lemonade / Sierra Mist	

## Sweets

**ICE CREAM COOKIE SANDWICH**  9.00  
chocolate chip cookie, local vanilla bean ice cream, marshmallow and toasted almonds

**TRIPLE CHOCOLATE EXPLOSION** 8.00  
fresh whipped cream, nuts and seasonal berries

**PINEAPPLE CARROT UPSIDE DOWN CAKE** 8.00  
cream cheese mousse and caramel sauce

**COCONUT CHOCOLATE POT DE CREME**   9.00  
whipped coconut fluff and fresh berries