

Pentennial

• FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED •

Cocktails

SUMMER CRUSH 12.00

vodka, watermelon, basil,
lime, sparkling water

CLASSIC TOMMY'S MARGARITA 12.00

blanco tequila, fresh lime,
agave nectar, black sea salt

HOPPED OLD FASHION 15.00

rye, bourbon, IPA,
angostura bitters

SMOKE & MIRRORS 14.00

tequila, ancho chili,
pineapple, lime, basil

OLD CUBAN 14.00

white rum, lime, mint,
angostura bitters, sparkling wine

BLACKBERRY BRAMBLE 13.00

gin, fresh muddled blackberries,
lemon juice, cane sugar,
orange bitters, club soda

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
any food allergies and we will be more
than happy to meet your needs.

Appetizers

ROASTED CHICKEN TORTILLA SOUP 7.95

sour cream, cilantro, lime, tortilla strips

SOUTHWEST CORN CHOWDER ^{GF} ^V 5.50

roasted summer corn, tomatillo, bell pepper, tomato, fresh cilantro

AHI TUNA POKE* ^{GF} 15.95

edamame, brown rice, green and white onion, togarashi

STREET CORN TOSTADAS ^{GF} ^V 10.25

guacamole, roasted corn, ancho crèma, cotija, micro cilantro

CHIPS AND DIPS ^{GF} ^V 13.95

fresh guacamole, house-made queso, roasted tomato salsa,
corn tortilla chips

Salads

FARMHOUSE ^{GF} 12.50

frisée, arugula, shaved asparagus, watermelon radish, bacon,
walnuts, goat cheese, ruby grapefruit-champagne vinaigrette

MEDITERRANEAN ^{VG} 13.50

romaine, heirloom tomatoes, cucumber, parsley, mint,
cherry tomato, crispy pita chips, sumac

THE CAESAR ^V 12.50

baby gem lettuce, shaved parmigiano-reggiano,
fried capers, croutons

NEW WALDORF ^{GF} ^{VG} 13.50

walnuts, grapes, apple, celery, red endive, green onion,
creamy citrus dressing

+ PROTEIN* | grass-fed sirloin steak 10 | shrimp 10
chicken breast 9 | Skuna Bay salmon 10 | halloumi 8

Mains

STEAK FRITES* ^{GF} 21.00

grass-fed sirloin, garlic-parmesan fries,
béarnaise sauce

MARKET FISH* MP

chef's inspiration

PAN-SEARED ORGANIC CHICKEN BREAST* 18.95

marble potatoes, grilled asparagus,
romesco sauce

CAULIFLOWER RICE STIR-FRY ^V 18.95

sautéed peppers, onion, farm egg,
hoisin sauce, crispy lotus root

+ PROTEIN* | grass-fed sirloin steak 10
shrimp 10 | chicken breast 9
Skuna Bay salmon 10 | halloumi 8

14OZ GRASS-FED PRIME RIBEYE* ^{GF} 42.00

creamy mashed potatoes,
sautéed mushrooms

CITRUS-GLAZED SALMON* ^{GF} 22.95

grilled Skuna Bay salmon, cilantro-lime rice,
green asparagus, chili-lime reduction

CAJUN PASTA ^V 16.00

campanelle, bell peppers, cherry tomato,
field peas, creamy creole sauce

+ PROTEIN* | grass-fed sirloin steak 10
shrimp 10 | chicken breast 9
Skuna Bay salmon 10 | halloumi 8

Sandwiches

our sandwiches are served with a side salad and
balsamic vinaigrette

HOUSE-SMOKED PULLED PORK 13.95

coleslaw, pickles, yellow onion, zesty BBQ sauce,
bistro bun

THE "BIG D" BLT 14.75

Nueske's thick-cut bacon, baby gem lettuce,
heirloom tomato, roasted garlic aioli, sourdough
ADD: avocado 1.50

BUFFALO CHICKEN WRAP 13.95

crispy chicken, romaine, bacon bits,
cheddar, ranch dressing

THE VEGETARIAN ^V 13.95

chickpea and spinach patty, arugula, tomato,
cucumber, tzatziki sauce, pita bread

ATRIUM BURGER* 16.00

Strauss Farms double patty hamburger,
white cheddar, bacon, arugula, heirloom
tomato, pickled jalapeño, chipotle aioli

Desserts

WARM PEACH COBBLER WITH VANILLA BEAN ICE CREAM 6.00

CHOCOLATE MOUSSE CAKE 5.50

VEGAN STRAWBERRY CHEESECAKE ^{GF} ^{VG} 5.50

^{GF} gluten-free ^V vegetarian ^{VG} vegan

FRESH LOCAL INGREDIENTS THAT REFLECT
THE SEASON AND REGIONAL FLAVORS

Bottled Beer & Cider

Miller Lite	LIGHT LAGER , 4.1% ABV, Wisconsin	6	Heineken	LAGER , 5.0% ABV, Netherlands	7
Bud Light	LIGHT LAGER , 4.2% ABV, Missouri	6	Stella Artois	PALE LAGER , 5.0% ABV, Belgium	7
Coors Light	LIGHT LAGER , 4.2% ABV, Colorado	6	Sierra Nevada	PALE ALE , 5.60% ABV, California	7
Dos Equis	PALE LAGER , 4.2% ABV, Mexico	7	Guinness Stout	IRISH DRY STOUT , 5.6% ABV, Ireland	7
Michelob Ultra	LIGHT LAGER , 4.2% ABV, Missouri	6	O'Doul's	LOW ALCOHOL , 0.50% ABV, Missouri	6
Corona	PALE LAGER , 4.6% ABV, Mexico	7	Bishop Cider	CRACKBERRY , 6.0% ABV, Texas	7
Budweiser	AMERICAN LAGER , 5.0%, ABV, Missouri	6			

Organic Drinks

all-natural 100% non-GMO **2.95**

HIBISCUS
bright and refreshing

SWEET TEA
purely satisfying

LEMONADE
perfectly balanced & refreshing

Bottled Water

AQUAFINA 0.5L 3.5

PERRIER 0.33L 4

ACQUA PANNA 1L 8

SAN PELLEGRINO 1L 8

WINE

Sparkling, White & Rosé

	5 OZ	BTL
Michael Mondavi, Canvas, BLANC DE BLANCS , Sparkling Brut NV, Italy	12	48
Lucien Albrecht, Cremant d'Alsace, PINOT NOIR ROSÉ , Alsace, France		60
Veuve Clicquot, YELLOW LABEL BRUT , NV, Champagne, France		125
Allegro, MOSCATO , California	10	42
The Seeker, RIESLING , Mosel, Germany	11.25	45
Pierre Sparr, PINOT BLANC , Alsace, France	11.50	48
M. Chapoutier, Belleruche, ROSÉ , Cotes-du-Rhone, France	11.75	55
Murphy-Goode, SAUVIGNON BLANC , North Coast, California	11.50	48
Pahlmeyer, Jayson, SAUVIGNON BLANC , Napa Valley, California		72
Michael Mondavi, Canvas PINOT GRIGIO , Veneto, Italy	11	44
Toressella, PINOT GRIGIO , Venezia DOC, Veneto, Italy		48
Michael Mondavi, Canvas, CHARDONNAY , California	11	44
Hess Collection, CHARDONNAY , Napa Valley, California	14	58
Grgich Hills, CHARDONNAY , Napa Valley, California 2014		91
Shafer, Red Shoulder Ranch, CHARDONNAY , Napa Valley, Carneros, California 2015		136
Chateau Montelena, CHARDONNAY , Napa Valley, California		125

Red

	5 OZ	BTL
Michael Mondavi, Canvas, PINOT NOIR , California	11.50	48
MacMurray, PINOT NOIR , Central Coast, California	13.75	62
Belle Glos, PINOT NOIR , Las Alturas, California		84
Penner-Ash, PINOT NOIR , Willamette Valley, Oregon		120
Rene Lequin-Colin, Santenay 1er Cru "La Comme", BURGUNDY , France 2014		118
Michael Mondavi, Canvas, MERLOT , California	11	44
Michael Mondavi, Canvas, CABERNET SAUVIGNON , California	11	44
Brancaia Tre, SUPER TUSCAN , Tuscany, Italy	13.50	60
Montepeloso, A Quo, TUSCAN , Tuscany, Italy 2014		76
Simi, Alexander Valley, CABERNET SAUVIGNON , Sonoma County, California	15	70
Drumheller, CABERNET SAUVIGNON , Columbia Valley, California		55
Bodega Catena Zapata, Vista Flores, MALBEC , Catena, Argentina		62
Domaine des Sénéchaux, CHATEAUNEUF-DU-PAPE , Rhône, France 2012		97
Charles & Charles, RED BLEND , Columbia Valley, Washington	12.25	51
Fess Parker, SYRAH , Santa Barbara County, California		70
Montes Folly, SYRAH , Colchagua Valley, Chile		154