
ARROYO GRILLE

Lunch 11:30am - 2:30pm

Cup.....7 Bowl.....12

CALIFORNIA RED BEEF CHILI GF
with hominy

TORTILLA SOUP GF
shredded free-range chicken,
fresh vegetables with a Latin
flavored tomato broth

FEATURED SOUP OF THE DAY
soup prepared fresh daily

CRAB LOUIE..... 22
blue crab chunks tossed in our own GF
Louie dressing with asparagus, avocado,
roma tomatoes, hard boiled egg, cucumber,
and green onion over chopped bibb lettuce

GRILLED CHICKEN MANGO AVOCADO SALAD 17
crisp romaine, organic baby greens, VP GF
mango, avocado, candied pecans, California
dates, raisins, hearts of palm and our
signature citrus vinaigrette

SONORA RANCHERO CHICKEN SALAD 18
romaine & iceberg lettuce, black beans, VP GF
jicama, corn, tomato, avocado, queso blanco,
tortilla crisps and chipotle ranch dressing

ASIAN CASHEW CHICKEN SALAD 17
Napa cabbage, water chestnuts, scallions, VP
baby corn, cashews, snow peas, bean
sprouts, carrots, Mandarin oranges, ginger
threads, cilantro, wontons, Asian dressing

TUSCAN CHOPPED SALAD 17
Italian greens with crispy chickpeas, GF
Genoa salami, provolone, roasted peppers,
wilted red onions, marinated tomatoes and
roasted artichokes tossed in a red wine
vinaigrette

SEARED AHI CHOPPED SALAD..... 20
gold beets, sunflower seeds, avocado, VP GF
cucumber, Mandarin orange, miso-ginger
dressing

GRILLED ROMAINE & SHRIMP SKEWER..... 20
giant Gulf of Mexico white prawns, GF
sliced tomatoes, cucumbers and roasted
peppers with grilled naan bread and
avocado cilantro dressing

PICKLEBALL POWERED POKE BOWL... 18
choose marinated ahi or chilled grilled VP GF
shrimp aside sweet potato, japonica rice,
edamame, pickled red cabbage, avocado, and
grilled haloumi cheese atop whole butter lettuce
with tamari sesame glaze and sriracha aioli
substitute herbed grilled tofu -3

CAPRESE AVOCADO TOAST 15
9 grain, semi dried tomatoes, arugula, VP
fresh mozzarella, cipollini onions, balsamic
drizzle, lemon EVOO, Maldon sea salt
Add two poached eggs \$6

GRILLED VEGETABLE AND BLACK BEAN HUMMUS WRAP..... 18
whole wheat tortilla, asparagus, VP GF
peppers and zucchini

GF = GLUTEN FREE

PLEASE NOTE: GF ITEMS MAY CONTAIN
TRACE AMOUNTS OF GLUTEN DURING PROCESSING

VP = VEGETARIAN OR VEGETARIAN POSSIBLE

PLEASE NOTIFY YOUR SERVER IF YOU WOULD LIKE
THE VEGETARIAN ALTERNATIVE

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Side choices include French fries, sweet potato fries, potato salad, coleslaw or fresh fruit. Onion rings add \$2


UPCOUNTRY MAUI PIZZA.....17

bbq chicken breast, mozzarella, a hint of goat cheese, red onion, pineapple, and cilantro

INDIAN RIDGE CARNIVORE PIZZA.....17

12" pizza with pepperoni, bacon, sausage and mozzarella

WILD MUSHROOM FLATBREAD17

baby spinach, roasted wild mushrooms,  Midnight Moon gouda goat cheese, parmigiano reggiano, truffle oil and balsamic scented Asian pear

GOLF STACKER.....16

choice of sliced ham, turkey, corned beef, chicken salad or tuna salad with lettuce, tomato, and mayo on your choice of 9 grain, sourdough, or rye bread with a side choice

PICK TWO15

half a deli sandwich and a cup of soup

TUNA MELT WITH WHITE CHEDDAR.....18

white albacore tuna salad with grilled sourdough bread with a side choice

BUILD YOUR OWN OMELET18

with your choice of mushrooms, onion, bell pepper, spinach, ham, bacon, cheese and tomatoes, served with hash browns, fruit garnish and toast or bagel


EGGS YOUR WAY18

two eggs cooked any style, bacon, sausage, or ham, with hash browns or fruit and choice of toast or English muffin

THE BLTA18

turkey, toasted sourdough, applewood bacon, lettuce, tomato, avocado, jack cheese and mayonnaise with a side choice


HAND SMASHED CHEDDAR BURGER ..18

our special 100% Angus blend, griddled  medium, with cheddar, lettuce, tomato, onion, and our special burger sauce on a grilled brioche bun with a side choice
substitute with a Beyond Meat patty +2

THE GRILLED CHICKEN CLUB.....17

marinated chicken breast, bacon, swiss, leaf lettuce, tomato, and mayo on a grilled brioche bun with a side choice

BAJA GRILLED FISH TACOS.....23

local halibut, mango pico, pickled  vegetables and cilantro lime dressing in 3 yellow corn tortillas

CALIFORNIA TURKEY BURGER.....17

Diestel turkey patty, poblano aioli, marinated tomatoes, monterey jack cheese, wilted arugula with a side choice

CALIFORNIA DESERT BURRITO17

grilled achiote chicken breast, chopped romaine, grilled corn, shredded white cheddar, seasoned brown rice and pinto beans stuffed in a flour tortilla, with guacamole and red salsa served on the side

NEW

TORTA AHOGADA.....18

drowned torta with braised short rib, refried beans, avocado, queso fresco, red onion, shredded lettuce, tomatillo guajillo salsa

CLUB FAVORITES

CEDAR PLANKED SALMON.....26

with roasted fingerling potatoes,  sauteed broccolini and tomato caper relish

STEAK FRITES & VEGETABLES38

5 oz filet mignon, French fries, sauteed  broccolini, au Poivre sauce

SPECIALTY DRINKS

HAWAIIAN MIMOSA 12
Meili Vodka, Prosecco, pineapple juice and
grenadine crowned with a pineapple garnish

THE UN-MUDDLED 15
Fosforo Tobala Mezcal, fresh lime juice, raw
agave syrup & fresh mint leaves, served on
the rocks

TUSCAN 75 13
Uncle Val's Botanical Gin, fresh squeezed
lemon juice, prosecco, and simple syrup
served in a champagne flute

MEZCALONA 15
Fosforo Tobala Mezcal and grapefruit soda
served on the rocks

RUBY RED SODA 11
Deep Eddy Ruby Red Vodka on the rocks with
soda and lime

WAKE UP CALL 13.5
indulge in the harmonious blend of Vido Vodka,
rich Kahlua and freshly brewed espresso
sweetened with simple syrup

THE CLASSIC OLD FASHIONED 13
Russell's Reserve 10-year aged bourbon,
sugar, Angostura Bitters, Griottissimo Cherry
and orange peel, muddled and served over ice

A TIPSY ARNOLD 11
Deep Eddy Sweet Tea Vodka and lemonade on
the rocks with fresh lemon

WINES BY THE GLASS

Sparkling

Le Grand Courtage Brut, France NV split 12.5
Santa Marina Prosecco, Italy NV split 12.5

Light Whites & Blush

Tohu, Sauvignon Blanc, NZ 12
Tooth & Nail, Sauvignon Blanc, North Coast..... 12
Santa Margherita, Pinot Grigio, Italy 16
Dr. Pauly, Riesling, Germany 11
Lucy, Rose. Santa Lucia Highlands 12
Lange, Pinot Gris, Willamette Valley 12

Chardonnay

Canyon Road, CA..... 9.5
Kendall Jackson, CA 12
Jordan, Russian River 19
Rombauer, Carneros 21

Pinot Noir

Z. Alexander Brown, CA 13
Dutton Estate, Russian River 16
Lange, Willamette Valley 15

Other Reds

Layer Cake, Shiraz, South Aus..... 11
Unshackled by Prisoner, CA 12
Rombauer, Zinfandel, Napa 20

Merlot

Canyon Road, CA..... 9.5
Duckhorn, Napa..... 20

Cabernet Sauvignon

Canyon Road, CA..... 9.5
Aviary, Napa..... 14
Grgich Hills 21

BEERS

DOMESTIC..... 5.5

IMPORTS AND MICRO-BREW 6.5

IN THE BOTTLE

Coors Light Heineken
Modelo Negra Corona
Modelo Especial Becks N/A
Amstel Light Heineken 0.0

ON TAP


Michelob Ultra Lagunitas I.P.A.
Modelo Especial Lager Sierra Nevada Pale Ale
Scrimshaw Pilsner Anderson Valley Boont Amber
Blue Moon Belgian White Deschutes Brewery Black Butte Porter
Stella Artois Negra Modelo



DESSERTS


NEW

TUACA CHOCOLATE CREME BRÛLÉE ... 10  
with fresh berries

GRANNY APPLE CRUMBLE14 
warm caramel and Häagen-Dazs vanilla ice cream

NY CHEESECAKE12 
with strawberry sauce and whipped cream

SPUMONI BOMBA9  
strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate drizzle

CARROT CAKE.....12 
3 layers of carrot cake with cream cheese frosting, carrots, coconut, pineapple, golden raisins and walnuts

WARM BUTTER CAKE.....14 
with fresh strawberries, strawberry sauce and vanilla ice cream

SORBETS7
Lemon  
Blackberry Cabernet

ICE CREAM7
Vanilla  
Chocolate
Cinnamon