

# The Veranda

R E S T A U R A N T

## Appetizers

### Bruschetta 7.

Fresh tomatoes and basil tossed with garlic, olive oil and balsamic vinegar, topped with feta cheese served on asiago cheese bread

### Mediterranean Hummus Platter 9.

Red pepper hummus, marinated feta, sweet peppers, artichoke & olive salad, pepperoncini, lavash with a side of pita bread

### Breakfast Egg Roll 7.

Fresh avocados, bacon, egg and cheese

### Stuffed Crepes 7.

Cream cheese and ricotta stuffed with orange zest, berry drizzle, whipped cream and fresh berries

## Salads

*Add Chicken 5.*

### Caesar 11.

Romaine lettuce, shaved parmesan cheese and garlic croutons with a side of our house made Caesar dressing

### Caprese Salad 12.

Sliced mozzarella, Roma tomatoes, and fresh basil topped with drizzled balsamic. Served with a side of Arcadian garden greens tossed in a balsamic reduction

### Arugula and Goat Cheese 12.

Micro green arugula, Arcadian garden greens, candied walnuts, Mandarin oranges, strawberries, blueberries, and goat cheese with a side of avocado balsamic vinaigrette

## Sandwiches

*All sandwiches include your choice of fresh fruit, homemade potato chips, French fries or sweet potato fries.*

### California Wrap 14.

Grilled chicken, romaine lettuce, mixed green, avocado, pico de gallo, chipotle aioli in a sundried tomato wrap

### Garden Docent 11.

Avocado, sprouts, lettuce, tomato, cucumber, and Swiss cheese with herb and chive cream cheese served on multi-grain bread

### BLTA 11.

Applewood smoked bacon, lettuce, tomato, avocado and mayonnaise served on multi-grain bread

### Prime Rib Sandwich 14.

Shaved prime rib, caramelized onions, smoked gouda cheese with house made horseradish cream served on a ciabatta roll

## Brunch Entrées

*All entrées include your choice of fresh fruit or potatoes*

### Wellington Benedict 13.

Canadian bacon and soft herb cheese wrapped in puff pastry, topped with poached eggs and Hollandaise sauce

### French Toast 12.

Brioche stuffed with a cream cheese whip and Grand Marnier infused strawberry compote dusted with powdered sugar and served with warm maple syrup

### Breakfast Burrito 11.

Eggs, potatoes, avocado, bell peppers, onions, pepper jack cheese and cheddar cheese wrapped in a sun-dried tomato tortilla

### Del Rey Avocado Omelet 12.

Fallbrook-grown avocados, pepper jack cheese topped with pico de gallo

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### Brunch Cocktails

Mimosa	7
Chambord & Champagne	8
Screwdriver	8
Bloody Mary	9
Signature Sangria	8
Sparkling Orchid	9
Sparkling white wine with lime over ice	

### Beverages

Fountain Drinks	3
Coke, Diet Coke, Sprite, Dr. Pepper	
Iced Tea	3
Hot Tea	3
Coffee	3
Lemonade	3
Arnold Palmer	3
San Pellegrino Sparkling Water	4
Bottled Root Beer	4

### Beers by the Bottle

Corona	6
Lost Coast Tangerine	6
New Belgium Pale Ale	6
Newcastle	6
St. Pauli Girl (N.A.)	6

### Beers on Tap

Bud Light	6
Blue Moon White	6
Stella Artois	6
Ballast Point "Sculpin" IPA	7
Firestone 805 Blonde Ale	6
Stone Delicious IPA	6

### White Wine

Fallbrook Winery, Chardonnay, Fallbrook, CA	9/27
Bright Tropical Fruit, Caramel Apple, Baking Spice & Oak	
Kendall-Jackson, Avant Chardonnay, California	10/30
Pineapple, Green Apple, Meyer Lemon, Light Oak Finish	
New Age Vino, Blanco, Argentina	8/24
Tropical Fruit & Floral Aromas	
Fallbrook Winery, Rose, Fallbrook, CA	9/27
Papaya, Cantaloupe & Wild Strawberry	
Tenuta Carretta, Moscato, Italy	9/27
Elegant Floral Aromas with Notes of Peach & Apricot	
Ferrante, Pinot Grigio, Italy	8/24
Crisp, Fresh, Fruity with Hints of Hazelnut	
Fallbrook Winery, Sauvignon Blanc, Fallbrook, CA	9/27
Crisp, Grapefruit, Tropical Fruit & Oak	

### Red Wine

Rosatello, Rosso Sweet Red, Italy	8/24
Chilled, Honeyed Fruit, Berries, Rose Petals & Currant	
Murphy Goode, Pinot Noir, California	9/27
Black Cherry, Vanilla and Oak	
Fallbrook Winery, Merlot, Fallbrook, CA	9/27
Cassis, Bramble, Plum, Cedar & Licorice	
Fallbrook Winery, Cabernet, Fallbrook, CA	9/27
Black Cherry, Cassis, Plum & Vanilla	
Kendall-Jackson, Cabernet, California	12/36
Black Cherry, Blackberries, Cassis, Cedar & Vanilla	
Fallbrook Winery, Red Blend, California	10/30
Red Cherry, Currant, Dark Fruit, Vanilla	
Padrillos, Malbec, Argentina	11/33
Plum, Cherries, Dried Berries & White Peppercorn	

### Sparkling Wine

NV GT Private Label, Almond, CA	9/27
NV GT Private Label, Chamberrie, CA	9/27
NV Elysee, Sparkling Brut, France	8/24
NV Benvolio, Prosecco, Italy	10/30
NV Martini and Rossi Asti, Italy	35 B /60 1.5 L
NV Veuve Clicquot, France	85 B /150 1.5 L
2006 Dom Perignon 750ml	225 B
2005 Dom Perignon 1.5L	575 B

### Desserts

Salted Caramel Crunch Cake	6
Flourless Chocolate Torte	6
Lemon Berry Marscapone Cake	6
Root Beer Foat	5
Vanilla Bean Ice Cream with Fresh Berries	3.50

*Before Placing your order, please inform your server if a person in your party has a special dietary need.  
(e.g. Gluten Free, allergy, etc)*

*Cashless Transactions encouraged  
Condiments available upon request*