

RAINTREE CAFÉ

DINNER MENU

APPETIZERS

- HUMMUS.....12**
Chickpea hummus, cucumber, cherry tomatoes, carrots, celery, grilled pita, olive oil and sesame seeds.
- MOZZARELLA STICKS.....9**
Served with marinara, topped with parmesan and parsley.
- CHICKEN STRIPS.....10**
Served with your choice of ranch, honey mustard or BBQ sauce and a garnish of pub chips. Sub Fries +\$2
- QUESADILLA.....9**
Peppers, onions and cheese blend served with salsa and sour cream. Add grilled chicken +4
- BEEF SLIDERS.....11**
Three mini burgers topped with crisp bacon and cheddar cheese served with pub chips. Sub Fries +\$2
- BUFFALO WINGS.....12**
Six wings served with pub chips, celery and carrots. Choice of Buffalo, Honey Siracha, Terriyaki or BBQ sauce.
- CALAMARI.....12**
Served with marinara, topped with parmesan and parsley.
- PARMESAN TRUFFLE FRIES.....7**
Tossed with truffle salt, parmesan cheese and parsley.

BURGERS AND SANDWICHES

All sandwiches served with French fries

- CLASSIC BURGER.....12**
8oz burger, lettuce, tomato, red onion, dill pickle and choice of cheese.
- BLACK BEAN BURGER.....13**
4oz vegetarian black bean patty, lettuce, tomato, red onion, dill pickle, cheddar cheese.
- BBQ BACON BURGER.....15**
8oz burger topped with BBQ sauce, bacon and cheddar cheese.
- BLT CLUB WRAP.....15**
Shaved turkey, ham, bacon, lettuce, tomato, mayonnaise, cheddar and provolone cheese wrapped in a flour tortilla.
- TUSCAN CHICKEN SANDWICH.....16**
Marinated chicken breast, provolone cheese, roasted red pepper, crisp greens, tomato, pesto mayonnaise on a ciabatta bun.
- GRILLED SALMON BLT.....18**
Sweet glazed salmon, bacon, lettuce, tomato Dijon mustard on ciabatta bun.

SALADS

- CAESAR SALAD.....10**
Crisp romaine lettuce, shaved parmesan cheese, cherry tomatoes and croutons tossed in Caesar dressing.
Add Chicken...5 Add Steak...8
- GRILLED SIRLOIN SALAD.....18**
Sliced sirloin served over mixed greens topped with blue cheese, tomato, cucumber, carrots and red onion tossed in balsamic vinaigrette.
- COBB SALAD.....15**
Turkey, ham, bacon, chopped egg, blue cheese, cucumber, red onion, tomatoes and choice of dressing.

DRESSINGS:
Balsamic Vinaigrette, Ranch, Blue Cheese, Honey Mustard, Oil & Vinegar

PASTA

- BLACKENED CHICKEN ALFREDO.....17**
Penne pasta with roasted garlic, mushrooms, charred tomato, served with grilled ciabatta.
- GARDEN PENNE PASTA.....14**
Penne pasta tossed in pesto alfredo with garlic, onions, mushrooms, zucchini, squash, broccoli and roasted red peppers, served with grilled ciabatta.
Add Chicken...5 Add Steak...8

ENTREES

Entrees served with your choice of two sides

- HUNTER CHICKEN.....16**
Pan seared chicken breast topped with mushrooms, tomato and a white wine demi glaze.
- CENTER CUT SIRLOIN.....26**
10oz sirloin topped with Sriracha glaze and your choice of two sides.
- CITRUS GRILLED SALMON22**
Grilled salmon fillet topped with a citrus white wine butter sauce.

DESSERT

- NY CHEESECAKE 7**
- CHOCOLATE CAKE 7**
- BROWNIE SUNDAE 8**
- KEY LIME PIE 7**
- ICE CREAM 4**

SIDES

- Mashed Potatoes 6
- Seasonal Vegetables 6
- French Fries 6
- Pub Chips 6
- Rice 6
- Side Caesar 7
- Side Salad 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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COCKTAILS

- NOBLE PALOMA 12**
Casa Noble Reposado, Grapefruit Juice, Simple, Fresh Lime, Club Soda
- MOSCOW MULE or MEXICAN MULE 10**
Smirnoff Vodka OR Corazon Blanco, ginger beer, fresh lime
- CUCUMBER MINT LEMONADE 12**
Tito’s vodka, Fresh Lemonade, Cucumber, Mint
- ROCKIN’ RITA 10**
Sauza Blue Agave Tequila, Cointreau, house sweet and sour
- AZ PIÑA COLADA 12**
Meyers White Rum, pineapple juice, coconut puree, honey, coconut rim
- OLD FASHIONED AQ**
Choice of Bourbon or Whiskey, Angostura Bitters, simple, orange peel
- MOJITO 10**
Bacardi Superior rum, mint, lime, simple syrup
Add fresh strawberry...+1
- ISLANDTINI 10**
Malibu Rum, Midori Melon, Pineapple juice, fresh lime

BUBBLES & ROSE

- LaMarca Prosecco, Italy 8
- Day Owl Rose, California 8/29

WHITES

- PINOT GRIGIO**
J Vineyards, California 10/37
- CHARDONNAY**
Canyon Road, California 8/29
Chateau Ste. Michelle, Columbia Valley 9/33
William Hill Coastal Selection, Central Coast 10/38
Kendall Jackson Vintner’s Reserve, California 12/45
- SAUVIGNON BLANC**
Bonterra, California 9/33
- WHITE ZINFANDEL**
Buehler, California 9/29

REDS

- PINOT NOIR**
Carmel Road, California 10/38
Meomi, California 15/57
- MERLOT**
Canyon Roads, California 8/32
Benziger, Monterrey 11/41
- CABERNET SAUVIGNON**
Canyon Road, California 8/32
William Hill Coastal Selection, Central Coast 10/38
Kendall Jackson Vintner’s Reserve, California 17/45

BEER

- DRAFTS 7**

Huss Brewing Scottsdale Blonde

SanTan Juicy Jack Hazy IPA

Four Peaks Kiltlifter

Four Peaks Wow Wheat
- IMPORTS 6**

Blue Moon

Corona Extra

Dos Equis Lager

Fat Tire

Heineken

Sam Adams Winter Lager

Stella Artois

Modelo Especial

Angry Orchard Cider
- DOMESTICS 5**

Budweiser

Bud Light

Coors Light

Miller Light

Michelob Ultra
- NON-ALCOHOLIC 5**

Heineken 0.0
- SELTZER 6**

Topo Chico Ranch Water

Topo Chico Strawberry Guava

White Claw Black Cherry
- HIGH NOON Cocktail 7**

Watermelon, Pineapple

Black Cherry, Grapefruit

ASK YOUR SERVER TO SEE THE PREMIUM WINES BY THE BOTTLE LIST