

# cafeteria



Good food...Good friends...Great times.

## breakfast served until 10:30am

**Breakfast Burrito** **18.34**

scrambled eggs, bacon, potatoes, cheese, salsa, guacamole

**Breakfast Plate** **17.79**

scrambled eggs, your choice of bacon or sausage,  
red peppers, onions, served with breakfast potatoes

**Egg & Cheese Bagel Sandwich** **16.99**

**Bacon, Egg & Cheese Bagel Sandwich** **16.99**

## breakfast cocktails

### Chilies & Peppers Mary

Wheatley vodka, Demitri's® All Natural Chilies & Peppers mix,  
Worcestershire, lemon juice, celery seed and horseradish

### Habanero Chipotle Mary

Ketel One vodka, Demitri's® All Natural Chipotle-Habañero  
mix with puréed chipotle peppers and habanero chilies for  
serious heat!

### Mimosa

Sparkling wine with fresh squeezed orange juice



## beverages

Pepsi Diet Pepsi Starry  
Root Beer Mtn Dew  
Lemonade Coffee  
Hot or Iced Tea

\*All our hamburgers are cooked to the required minimum temperatures.

Upon request, we will cook to your specifications.

However, consuming raw or undercooked hamburgers may increase  
your risk of foodborne illness.

Please inform your server if you have a food allergy and speak to a  
manager. Our dishes are prepared in an area where products containing  
wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame  
and sulfites are also prepared. We cannot guarantee that menu items  
are allergen free and we encourage our customers with food allergies to  
make safe and informed choices.

## salads (dressing contains raw eggs)

- Chicken Caesar** **18.63**  
grilled chicken, classic dressing, croutons, parmesan
- Caesar** **12.59**  
classic dressing, croutons, parmesan

## small plates

- Tater Tots** **10.29**  
chives, parmesan, ketchup
- 15L Chicken Tenders** **15.99**  
tenders with choice of ranch or bbq

## Sandwiches served with fries

- |                                                                                                                                                               |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p><b>Korean BBQ Chicken Sandwich</b> <b>17.99</b><br/>fried chicken with gochujang-lime slaw</p> <p style="text-align: right;"><b>limited time only!</b></p> |
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- Cafeteria 15L Burger\*** **16.68**  
lettuce, tomatoes, 15L 1000 island dressing, pickles  
**add ons : cheese +2.24 | bacon +2.79**

- Border Burger\*** **18.92**  
guacamole, cheese, roasted peppers, mayonnaise

- Blue Cheese Burger\*** **18.92**  
premium beef, blue cheese crumbles,  
caramelized onions, mayonnaise, pickles

- Grilled Chicken Breast Sandwich** **17.99**  
cheese, roasted red pepper, lettuce, mayonnaise

- Turkey Club Sandwich** **18.34**  
fresh roasted turkey, bacon, avocado, lettuce,  
mayonnaise, whole wheat bread

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## drafts

**Coors Light** 19oz **9.25**

Golden, CO | 4.2% ABV | 10 IBU

**Modelo Especial** 16oz **9.75**

Mexico | 4.6% ABV | 18 IBU

**Heineken** 16oz **9.75**

Netherlands | 5% ABV | 23 IBU

**Blue Moon Belgian White** 16oz **9.75**

Golden, CO | 5.4% ABV | 9 IBU

**Cali Squeeze** **10.75**

**Blood Orange Hefeweizen** 13oz

Paso Robles, CA | 5% ABV | 15 IBU

**Firestone 805 Blonde Ale** 16oz **9.75**

Paso Robles, CA | 4.7% ABV | 15 IBU

**Kona Big Wave Golden Ale** 16oz **9.75**

Kailua-Kona, HI | 4.4% ABV | 21 IBU

**Sierra Nevada Wild Little Thing** **9.75**

**Sour Ale** 13oz

Chico, CA | 5.5% ABV | 7 IBU

**Sierra Nevada Hazy Little Thing IPA** 13oz **9.75**

Chico, CA | 6.7% ABV | 40 IBU

**Stone Delicious IPA** 13oz **9.75**

Escondido, CA | 7.7% ABV | 75 IBU

## bottles & cans

**Michelob Ultra** 16oz **8.50**

St. Louis, MO | 4.1% ABV | 10 IBU

**Seismic Brewing Tremor California** **13.50**

**Light Lager** 19.2oz

Sebastopol, CA | 4.2% ABV | 15 IBU

**Budweiser** 16oz **8.50**

St. Louis, MO | 5% ABV | 12 IBU

**Corona** 12oz **9.50**

Mexico | 4.6% ABV | 19 IBU

**Heineken** 16oz **10.50**

Netherlands | 5% ABV | 23 IBU

**Sierra Nevada Pale Ale** 16oz **10.50**

Chico, CA | 5.6% ABV | 38 IBU

**Fat Tire** 12oz **9.50**

Fort Collins, CO | 5.2% ABV | 22 IBU

**New Belgium Voodoo Ranger** **12.50**

**Juicy Haze IPA** 19.2oz

Fort Collins, CO | 7.2% ABV | 42 IBU

**Bear Republic Racer 5 IPA** 12oz **9.50**

Cloverdale, CA | 7.5% ABV | 75 IBU

**Track Seven Panic IPA** 12oz **10.50**

Sacramento, CA | 7% ABV | 70 IBU

**Sierra Nevada Big Little Thing** **12.50**

**Imperial IPA** 19.2oz

Chico, CA | 9% ABV | 45 IBU

**Angry Orchard Crisp Apple Hard Cider** 12oz **8.50**

Walden, NY | 5% ABV

**Topo Chico Strawberry Guava** **10.50**

**Hard Seltzer** 12oz

Mexico | 4.7% ABV

**Truly Wild Berry Hard Seltzer** 12oz **8.50**

Boston, MA | 5% ABV

**High Noon Hard Seltzer** 12oz **10.50**

Peach or Watermelon

Modesto, CA | 4.5% ABV

## cocktails

<b>Chilies &amp; Peppers Mary</b>	<b>16.50</b>	
Wheatley vodka, Demitri's® All Natural Chilies & Peppers mix, Worcestershire, lemon juice, celery seed and horseradish		
<b>Habanero Chipotle Mary</b>	<b>16.50</b>	
Ketel One vodka, Demitri's® All Natural Chipotle-Habañero mix with puréed chipotle peppers and habanero chilies for serious heat!		
<b>Pineapple Mint Mimosa</b>	<b>13.50</b>	
Sparkling wine and pineapple juice, garnished with mint		
<b>Don Julio Margarita</b>	<b>19.50</b>	
Don Julio Blanco tequila, Grand Marnier and lime juice		
<b>Cranberry Mule</b>	<b>16.50</b>	
Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water		
<b>Cosmo Kisses</b>	<b>16.50</b>	
Wheatley vodka, St-Germain Elderflower liqueur and lime & cranberry juices, topped with sparkling wine		
<b>Mezcal Manhattan</b>	<b>19.50</b>	
Bossca Joven mezcal, Casamigos Añejo tequila and Antica Formula sweet vermouth with a dash of orange and Angostura bitters		
<b>Buffalo Trace Old Fashioned</b>	<b>18.50</b>	
Buffalo Trace bourbon, simple syrup and Angostura bitters		
<b>La Paloma</b>	<b>16.50</b>	
Tres Agaves Organic 100% de Agave Blanco tequila, grapefruit juice, ginger syrup and club soda		
<b>Espresso Martini</b>	<b>16.50</b>	
Tito's Handmade vodka and Caffè Borghetti Espresso liqueur, garnished with espresso beans		

## wines

sparkling and whites				reds			
<b>Benvolio</b>	<b>15</b>	<b>24</b>	<b>60</b>	<b>Cline Seven Ranchlands</b>	<b>13.50</b>	<b>21.50</b>	<b>54</b>
<i>Prosecco</i>   Prosecco, Italy				<i>Pinot Noir</i>   Sonoma County, CA			
Vibrant on the palate with flavors of ripe citrus, fresh peaches, lemon, green apples and grapefruit				Wonderful body and deep color with the varietal signature notes of crushed raspberry, cranberry and lilacs, with subtle hints of vanilla and toasted oak			
<b>Canyon Road</b>	<b>9.50</b>	<b>15</b>	<b>38</b>	<b>Sycamore Lane</b>	<b>9.50</b>	<b>15</b>	<b>38</b>
<i>Pinot Grigio</i>   California				<i>Merlot</i>   California			
Hints of green apple, citrus, white peach and floral blossom				Soft and ripe with blackberry, vanilla and baking spices			
<b>Joel Gott</b>	<b>13.50</b>	<b>21.50</b>	<b>54</b>	<b>Educated Guess Napa Reserve</b>	<b>14.50</b>	<b>23</b>	<b>58</b>
<i>Sauvignon Blanc</i>   California				<i>Red Blend</i>   Napa Valley, CA			
Aromas of mango, pineapple and melon with soft floral notes				Rich, textured and complex with flavors of berries, red currants and chocolate with hints of toasted herbs, dark fruit compote and cocoa			
<b>Kendall-Jackson Vintner's Reserve</b>	<b>14.50</b>	<b>23</b>	<b>58</b>	<b>Postmark</b>	<b>15.50</b>	<b>24.50</b>	<b>62</b>
<i>Chardonnay</i>   California				<i>Cabernet Sauvignon</i>   Paso Robles, CA			
Tropical flavors of pineapple, mango and papaya with aromas of vanilla and honey				Aromas of blackberry, raspberry compote, plum, warm winter spices and hints of lavender mingle with notes of dark chocolate, coffee and star anise			
<b>J. Lohr Arroyo Vista</b>	<b>15.50</b>	<b>24.50</b>	<b>62</b>	<b>Tooth &amp; Nail Squad Series</b>	<b>14.50</b>	<b>23</b>	<b>58</b>
<i>Chardonnay</i>   Monterey, CA				<i>Cabernet Sauvignon</i>   Paso Robles, CA			
Intriguing aromas of Meyer lemon, ripe apple, pear and crème brûlée balanced by layered flavors of pear, lemon cream, baking spices and minerality				Rich and luxurious with aromas of black raspberry, cherry and blue fruit with flavors of crème de cassis, blueberry and raspberry			