

IVY KITCHEN

BREAKFAST

Served until 11 AM

QUICHE LORRAINE | 16

Bacon, onion, Swiss cheese, egg, puff pastry, garden salad

TOMATO SPINACH QUICHE V | 16

Sautéed spinach, roasted tomatoes, feta, Swiss cheese, egg, puff pastry, garden salad

BACON BREAKFAST TACOS GF | 14

Blue corn tortilla, scrambled eggs, shiitake mushrooms, bacon, tomatillo salsa, salsa roja, chipotle crema, pico de gallo, queso fresco

SOYRIZO BREAKFAST TACOS GF V | 14

Blue corn tortilla, scrambled eggs, shiitake mushrooms, soyrizo, tomatillo salsa, salsa roja, chipotle crema, pico de gallo, queso fresco

AVOCADO TOAST VG | 14

Marbled squaw bread, avocado mash, baby heirloom tomatoes, sautéed beech mushrooms, sliced radish, micro greens, fruit

WILD BERRY CREPES V | 13

Berry compote, nutella spread, sliced almonds, toasted coconut chips

BREAKFAST CROISSANT SANDWICH | 18

Scrambled eggs, cheddar cheese, ham, garlic herbed aioli, avocado, fresh baked croissant, breakfast potatoes

 Chef's Signature  Gluten Free  Vegetarian  Vegan

LUNCH

Appetizers

SEASONAL FRUIT PLATE GF V VG | 12

Seasonal tropical fruits and berries

HUMMUS DIP V VG | 16

Red pepper hummus, fresh crudité, garlic flatbread

CHIPS 'N DIPS GF V VG | 12

Corn tortilla chips, guacamole, salsa verde, salsa roja, lime slices, cilantro

GARLIC HOISIN EDAMAME V VG | 16

Corn tortilla chips, guacamole, salsa verde, salsa roja, lime slices, cilantro

LECHE DE TIGRE S GF V VG | 16

Young jack fruit, hearts of palm, Peruvian corn, sweet potato, red onion, red chile, leche de tigre, homemade tostones

CHICKEN NACHOS GF | 19

Corn tortilla chips, grilled chicken al pastor, salsa verde, pico de gallo, queso fresco, homemade cheese sauce, chipotle crema, guacamole, pickled jalapeño, cilantro

Burgers & More

SESAME CRUSTED AHI LETTUCE WRAPS | 22

Butter lettuce, furikake crusted ahi tuna, sweet drop peppers, sugar snap peas, carrot ribbons, radish sprouts, soba noodle salad, Japanese wasabi dressing

GRASS FED ANGUS BURGER | 22

Brioche burger bun, grass fed burger patty, pepper jack cheese, wild arugula, bacon shallot jam, house made burger sauce, pickle spear, yucca fries

GRILLED SALMON BURGER S | 22

Brioche burger bun, salmon burger patty, yuzu colesaw, wasabi ginger mayo, pickle spear, yucca fries

TURKEY CLUB | 19

Oven-roasted free range turkey breast, avocado mash, bacon, Muenster cheese, tomato, butter lettuce, garlic herbed aioli, marbled squaw bread, pickle spear, yucca fries

IVY BURGER V VG | 22

IMPOSSIBLE™ burger, fresh tomato, sliced red onion, butter lettuce, vegan cheddar cheese, vegan aioli, vegan bun, pickle spear, soup or garden salad

Tacos

Homemade blue corn tortilla, tomatillo salsa, salsa roja, pico de gallo, limes.

Choose three from the following GF | 22

GRILLED SKIRT STEAK TACOS

With queso fresco, chipotle crema

CHICKEN AL PASTOR TACOS

With queso fresco, chipotle crema

SPICY SHRIMP TACOS

With shredded cabbage mix, chipotle crema

POTATO & ROASTED MUSHROOM TACOS V VG

With shredded cabbage mix, vegan chipotle crema

Flatbreads

Served with shredded Mozzarella cheese on artisanal flatbread crust.

CHICKEN ARTICHOKE FLATBREAD | 18

Garlic cream sauce, roasted shiitake mushroom, grilled chicken breast, artichoke hearts, wild baby arugula, black truffle oil

BUFFALO CAULIFLOWER FLATBREAD S V | 16

Buffalo cauliflower, Gorgonzola cheese, green onions, buffalo ranch

SPICY ITALIAN SAUSAGE FLATBREAD | 18

Pomodoro sauce, spicy Italian sausage, Calabrese peppers, herbed ricotta cheese, fresh basil, red pepper pesto sauce

MARGARITA FLATBREAD V VG | 16

Pomodoro sauce, vegan Mozzarella, baby spinach, baby heirloom cherry tomatoes, fresh basil

Bowls

Organic brown rice or stir-fried udon noodles, eggplant, baby bok choy, shiitake mushrooms, carrots, green onions, choice of protein:

GRILLED TERIYAKI SKIRT STEAK | 24

MISO GLAZED SALMON | 23

THAI CHILI GLAZED CHICKEN | 20

SPICY KOREAN SHRIMP | 20

MISO GLAZED TOFU | 18

Salads

BURRATA CAPRESE SALAD V | 19

Creamy Burrata Mozzarella, heirloom tomatoes, basil pesto, balsamic glaze, crostini

GREEN GODDESS COBB SALAD S GF | 22

Fresh greens, turkey breast, bacon, baby heirloom cherry tomatoes, Gorgonzola cheese, hardboiled eggs, avocado, green onions, green goddess dressing

PEAR & GORGONZOLA SALAD GF V | 19

Spring mix, baby heirloom cherry tomatoes, fresh pears, dried cherries, Gorgonzola cheese, candied walnuts, pickled red onions, balsamic vinaigrette

Add chicken \$6

HOUSE SALAD V VG | 16

Spring mix, baby heirloom cherry tomatoes, Persian cucumbers, carrots, avocado, shredded vegan cheese, pickled red onions, balsamic vinaigrette, croutons

Add chicken \$6

Desserts

TROPICAL FRUIT & COCONUT PARFAIT S GF V VG | 8

Seasonal tropical fruits and coconut, coconut custard, passion fruit custard, guava custard, toasted coconut chips

MARQUISE CHOCOLATE CAKE GF V | 8

Chocolate cake, chocolate mousse, chocolate glaze, chocolate crumble

TIRAMISU GF V | 8

Gluten free lady fingers, mascarpone mousse, espresso, crème brûlée crumble


LEMON MERINGUE TARTELETTE GF V | 8

Gluten free shortbread cookie dough, lemon curd, Italian meringue

Fountain Beverages

3.75 No Refills

Pepsi | Diet Pepsi | Dr. Pepper | Sierra Mist | Ginger Ale | Soda Water | Bubbly Lime | Bubbly Orange | Tropicana Lemonade | Tropicana Pink Lemonade | Tropicana Fruit Punch | Brisk Raspberry Iced Tea | Gatorade Lemon Lime | Stubborn Cola | Stubborn Diet Cola | Stubborn Root Beer

 Chef's Signature  Gluten Free  Vegetarian  Vegan

BEER & WINE

BEER

Michelob Ultra (16oz) 10 California Honey (16oz) 11

Societe Light Beer (12oz) 9 Stone Hazy IPA (12oz) 10

Buena Veza Salt and Lime Lager (12oz) 9

WINE

WHITE WINES

Pinot Grigio 9

Chardonnay 9

Sauvignon Blanc 9

RED WINES

Pinot Noir 9

Red Blend 9

Cabernet Sauvignon 9

SPARKLING WINES

Sparkling Wine 9

Prosecco 11

Rosé 9

Sparkling or Still

Moscato 9

PREMIUM WINES

La Crema Pinot Gris 12

Sonoma-Cutrer Chardonnay 18

Kendall-Jackson Riesling 14

Matanzas Sauvignon Blanc 12

Nielson Pinot Noir 15