

# TERRACE CAFÉ

## STARTERS

### Spicy California Roll \$21

Crab, avocado, cucumber, green onion,  
soy sauce, wasabi

### Pork Chorizo Sopitos \$20

Black bean purée, crema, queso fresco,  
fire roasted tomato salsa, pickled green cabbage,  
Farm radishes

### Chips and Dips \$14

Guacamole, fire roasted tomato  
salsa (Add: queso \$6)

### Spicy Tuna Tacos \$32

Crispy wonton, Sriracha aioli, green  
papaya and mango slaw, green onion,  
cilantro, avocado

### Garden Crudité \$22

Hummus, spicy avocado

### Poolside Nachos \$22

Black beans, spicy cheddar sauce, avocado,  
green onions, sour cream  
(Add: chorizo \$12, al pastor \$12, grilled chicken \$12)

## SALADS

### Caesar Salad \$22

Gem lettuce, garlic croutons, Parmesan cheese, lemon dressing

### Meadowood Farm Pea Salad \$23

Peas, pea shoots, radishes, feta, Champagne vinaigrette

### Summer Stone Fruit and Burrata \$24

Frisée, Thai basil, cashews, aged balsamic, Estate olive oil

### Quinoa Bowl \$25

Quinoa, cucumbers, cherry tomatoes, mango, jicama,  
avocado, hard-boiled egg, lemon oil

(Add: salmon \$14, grilled chicken \$12, marinated shrimp \$12)

## TACOS

Chipotle aioli, grilled pineapple, pickled cabbage, red salsa, cilantro (Add: avocado \$6)

### Daily Fish a la Plancha \$28

### Pork Al Pastor \$26

### Grilled Portobello \$21

## BURGERS AND SANDWICHES

All sandwiches served with green salad or French fries

### Fish and Chips \$25

Tempura Mendocino rock cod, French fries,  
napa cabbage slaw, chipotle aioli

### Greek Salad Wrap \$25

Spinach tortilla, arugula, cucumbers, tomatoes, red onion, bell pepper,  
Kalamata olives, feta cheese, red wine vinegar, hummus spread

### Terrace Cafe Burger \$28

Akaushi beef, lettuce, tomato, cheddar cheese, secret sauce, house pickles  
(Add: bacon, avocado \$6 each)

### Chicken Lettuce Cups \$28

Buttermilk-fried chicken, butter lettuce, napa cabbage, shaved  
vegetables, peanut-lime dressing, sesame seeds

## KIDS MENU

### Hot Dog \$14

Fruit salad or French fries

### Cheeseburger \$14

Cheddar cheese, house pickles

### Chicken Quesadilla \$18

Grilled chicken breast, Jack cheese

### Chicken Tenders \$14

Fruit salad or French fries

## SMOOTHIES AND REFRESHERS

### Triple Berry \$20

Blackberry, raspberry, strawberry, apple juice

### Fashion Fruit \$14

Fassionola, orange, soda

### Tropical Paradise \$20

Passion fruit, mango, coconut, pineapple Fresh squeezed watermelon, agave limeade

### Melonade \$14

## WEEKENDS ONLY

### Egg and Chorizo Burrito \$25

Scrambled eggs, roasted potatoes,  
chorizo, Pepper Jack cheese, red salsa

### Red Chilaquiles \$25

House-made tortilla chips, queso fresco,  
sour cream, avocado, two eggs any style

## DESSERT

### House Made Brownie \$8

Soft-baked brownie  
Add: scoop of vanilla ice cream \$4

### Vanilla Ice Cream Sandwich \$8

Chocolate chip cookie

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase the risk of foodborne illness.



A 20% service charge, all of which is distributed  
to our team members, will be added to all orders.

# TERRACE CAFÉ

## SIGNATURE COCKTAILS

### Pool Daze \$22

Gray Whale gin, Rue de Rêve Blanc,  
Italicus Rosolio di Bergamotto, grenadine, lemon, seltzer

### Muy Guava \$22

Divino Maguery Guayaba mezcal,  
guava syrup, lemon, soda

### Meadowood Mai Tai \$22

Smith & Cross Jamaican rum, Fassionola,  
curaçao, orgeat, lime

### Hermosa Paloma \$22

De Nada Reposado tequila, grapefruit,  
agave, lime, Fever Tree grapefruit soda

### Mighty Mango \$22

Agua Mágica Espadín Capón mezcal,  
mango agave, passionfruit, orange  
(make it spicy!)

### Old Fashioned Cola \$22

Griffo Stout Barreled whiskey,  
Fever Tree distiller's cola, demerara, bitters, Fee Foam

### Napa East \$22

Cucumber infused Weber Ranch vodka,  
Chareau Aloe, lime, mint, soda

### Meadowood Margarita \$22

De Nada Blanco tequila, lime, agave  
(make it spicy!)

### No Sweat Margarita \$18

Free Spirits Tequila, agave nectar, lime

### N.A. Groni \$18

Free Spirits Gin, Apertivo Milano, Vermouth Rosso

### Mocking Mule \$18

Free Spirits Bourbon, lime, ginger beer

## ZERO PROOF

## FROZEN LIBATIONS

### Frosé \$24

Miraval "Le Rosé," Aperol,  
strawberry shrub, lemon

### Piña Colada \$24

Appleton Estate Signature rum, grilled  
pineapple, Coco Lopez

### Cadillac Margarita \$24

Espolón Blanco tequila, Grand  
Marnier, lime

## DRAUGHT BEER

### Del Cielo "Órale" Mexican Lager \$12

Martinez, CA - 5%

### Moonlight "Reality Czech" Pilsner \$12

Petaluma, CA - 4.9%

### Laughing Monk "Have Mercy" Hazy IPA \$12

San Francisco, CA - 6.5%

### Cooperage "Keg Slayer" West Coast IPA \$12

Santa Rosa, CA - 7%

### Shindig "Delightfully Dry" Cider \$12

San Luis Obispo, CA - 6.7%

## BOTTLES AND CANS

### NÜTRL Seltzer Rotating Assortment \$12

12 oz - 4.5%

### Heineken 0.0 Non-Alcoholic Lager \$12

Amsterdam, NL - 12 oz - 0.0%

### Hanabi Lager Co. "Haná" Pilsner Style Lager \$30

Napa, CA - 500 ml - 4.8%

### Fieldwork Brewing Co. "Pulp" Hazy IPA \$16

San Francisco, CA - 19.2 oz - 6.9%

## WINES BY THE GLASS

### SPARKLING

Domaine Carneros "Ultra Brut" \$22

Domaine Chandon "Brut Rosé" \$18

Roederer Estate "L'Ermitage" \$28

### WHITE

Pascal Jolivet Sancerre \$24

Cade Napa Valley Sauvignon Blanc \$20

Vincent Mothe Chablis \$22

El Molino Rutherford Chardonnay \$24

Brewer Clifton Santa Rita Hills Chardonnay \$20

### ROSÉ

Saracina Mendocino Rosé of Grenache \$18

Arnot-Roberts Rosé of Touriga Nacional \$16

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