

Pub Sandwiches

Served with your choice of a cup of soup, organic sweet potato fries, onion rings or garden greens tossed with local Bellindora balsamic vinaigrette.

Braised Flank Steak Sandwich \$9.75

Red wine marinated flank steak, sliced thin, with roasted peppers, onions, and melted Gruyere cheese on a fresh French Roll.

California BLTA \$8.95

A California twist on the classic! Bacon, lettuce, tomato and sliced white cheddar cheese on nine grain bread with a zesty avocado spread.

Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75

Grilled Portobello & Bulgur Salad Sandwich \$8.95

✓ A tender grilled portobello mushroom piled high with bulgur salad made with peppery arugula, sautéed zucchini, olive oil, red onion and toasted pinenuts topped with a tomato vinaigrette. You don't need to be a vegetarian to love this!

Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75

Turkey Pesto Club \$9.25

Sliced smoked turkey stacked with crisp bacon, tomatoes and lettuce with a rich pesto spread on grilled sourdough bread.

Grilled Eggplant Parmesan Hero \$8.75

Tender grilled eggplant smothered with provolone and mozzarella cheese, fresh basil leaves, and a zesty tomato, herb, olive oil and Parmesan relish on a hoagie roll.

Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75

The Greek Veggie \$9.25

Asiago cheese bread layered with creamy hummus, roasted red peppers, grilled eggplant, kalamata olive, red onion, feta cheese and shredded romaine topped with a Greek vinaigrette.

Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75

Petite Sweets \$2

Not enough room for dessert? Not to worry, this is a two bite, melt in your mouth taste of heaven, guaranteed to improve your mood! Enjoy here or take few with you and make someone smile!

Carmel Pecan Turtle or White Chocolate Peanut Butter Turtle

✓ Vegetarian or can be prepared vegetarian.

🌱 May include campus produced items or locally grown items when available.

Beverages

Starbucks Fair Trade Coffee &

Decaf, TAZO Hot Tea.....\$1.75

Iced Tea, Pink Lemonade.....\$2

Sparkling Mineral Water.....\$2

Milk.....\$1.75

Fountain Soda

Pepsi, Diet Pepsi, Coke, Diet Coke

Sprite, Mug Root Beer.....\$2

Draft Beer.....Pint/Pitcher

Bud Light.....\$3/\$8

Stella Artois / Mirror Pond Ale.....\$4.25/\$11.50

Newcastle / Napa Smith Porter

New Belgium Seasonal / Sierra Nevada Seasonal

Blue Moon

Wine.....Glass/ Bottle

Robert Mondavi Chardonnay.....\$6/\$20

Rancho Zabaco Heritage Vines Zinfandel.....\$6/\$20

Clay Station Viognier.....\$7/\$24

Matchbook Tempranillo, Yolo County.....\$7/\$24

Wine Flight Special.....\$7

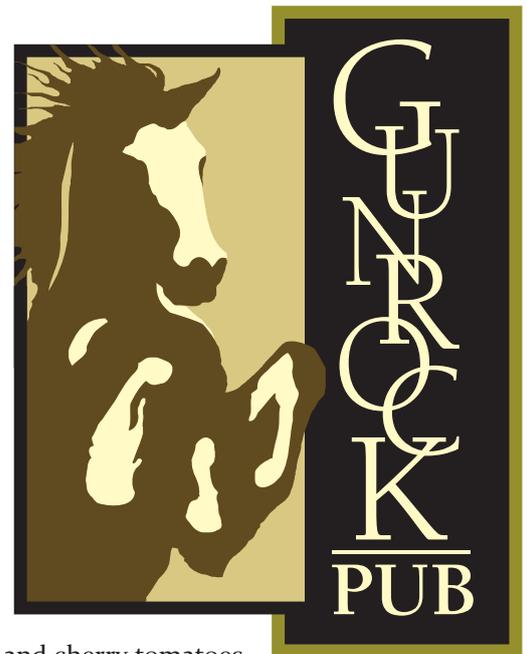
Department purchase orders welcome. Separate checks available when requested at the time of ordering.

Seasonal Salads

All salads are served with fresh baked rosemary bread, award winning UC Davis Olive Oil and local organic Bellindora Vinegar from the California Central Valley.

- ✓ **Grilled Tri-Tip, Red Potato & Spinach Salad \$10.95**
 Tender grilled tri-tip steak, straight from the UC Davis Meat Lab, and Dutch baby red potatoes grilled to perfection, over fresh baby spinach leaves tossed with local Norene Ranch walnuts, red onion, and zesty red wine vinaigrette.
- ✓ **Southwestern Chipotle Chicken Salad \$9.95**
 Spicy Southwest marinated chicken breast over crisphead lettuce tossed with sweet corn, green peas, red onion, cherry tomatoes, and a Chipotle ranch dressing.
- ✓ **Oriental Salad \$8.85**
 Fresh romaine and cabbage tossed with grilled julienned peppers, chow mein noodles, green onions, shredded carrots, and roasted peanuts, garnished with crispy wonton strips and a spicy cilantro Hoisin dressing.
 Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75
- ✓ **Fall Mushroom & Gruyere Salad \$8.75**
 Sautéed button mushrooms tossed with red and green oak leaf lettuces, radicchio, and deliciously sweet and nutty Gruyere cheese. Toasted pine nuts, slices of fennel and cherry tomatoes top it off, served with local Bellindora apple balsamic vinaigrette.
 Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75
- ✓ **Winter Greens Salad \$8.75**
 Escarole, tender watercress, and Belgian endive tossed with Granny Smith apples, red grapes, toasted pecans, crumbled Stilton cheese and a sweet and tangy sherry shallot vinaigrette.
 Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75
- ✓ **Classic Caesar Salad \$7.75**
 A Pub favorite! Crisp romaine lettuce tossed with shredded Parmesan cheese, Caesar dressing and baked herb croutons.
 Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75
- ✓ **Local Harvest Salad Bar**
 Design a signature lunch of your own with chef-inspired soups and salads including produce, fruits and vegetables harvested from the UC Davis Student Farm, as well as locally-grown selections from the Growers Collaborative. All served with fresh baked rosemary bread and award-winning UC Davis Olive Oil.

Soup & Salad	Salad Only	Cup of Soup	Carry Out Soup	Carry Out Salad
\$8.75	\$5.50	\$3.50	\$4.50	\$5.00



Gunrock Specialties

- ✓ **Gunrock Pasta \$8.75**
 A Pub favorite! Colorful bowtie pasta and rich pesto made with award-winning UC Davis Gunrock Olive Oil, tossed with cherry tomatoes and sweet tender asparagus topped with fresh grated Parmesan cheese.
 Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75
- ✓ **Pasta Pomodoro \$9.95**
 Penne pasta, prosciutto, basil, shallots, leeks and fresh garlic, tossed with pomodoro sauce and feta cheese.
 Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75
- ✓ **French Dip \$9.95**
 A Pub favorite! A soft French roll piled high with tender sliced roast beef, smothered with melted Swiss cheese, served au jus with locally grown Intermountain Horseradish from Burney, California, upon request.
- ✓ **Mushroom Swiss Burger \$9.75**
 Two hand-made seasoned beef patties grilled to perfection and topped with melted Swiss cheese, sautéed button mushrooms and caramelized onions, spread with a special sauce, lettuce and tomato on a fresh baked onion roll.
- ✓ **Roasted Red Pepper Quesadilla \$8.25**
 Oven roasted sweet red peppers and tender grilled onions combined with fresh mozzarella cheese on a savory tortilla grilled until golden, served with fresh made salsa, guacamole and sour cream.
 Add grilled chicken breast for \$2.75 Add sautéed shrimp for \$3.75