BEGINNINGS

STABLE FRITES
Finger-friendly perfection.
Crispy criss-cut fries are seasoned with garlic, fragrant herbs, and Parmesan cheese.

CRISPY BRUSSELS
Golden-brown Brussels Sprouts, crafted with bacon and honey.
Brussels Sprouts, Crunchy Garlic Sauce, savory Bacon, Candied Pecans, and a drizzle of UCR Honey.

THE STABLE
MAC & CHEESE
Indulge in cozy comfort.
Your choice of house-smoked brisket or crispy bacon pairs flawlessly with our creamy mac and cheese. Topped with house-made BBQ sauce and crispy fried shallots.

GRILLED & CHILLED VEGETABLES
A cool and refreshing delight.
Zucchini, Yellow Squash, Broccolini, and Carrots are marked on the grill and served chilled. Accompanied by Pita Bread, Roasted Garlic Hummus, and a Creamy Tarragon Sauce.

BITES

5

SMOKED BRISKET GRINDER
A sandwich worth savoring.
House-smoked Brisket meets Roasted Garlic Aioli and Tillamook Cheddar Cheese in a Ciabatta Roll. Finished with House-made BBQ Sauce and served with House made chips.

JERK SEASONED CHICKEN SANDWICH
A fusion of bold tastes that satisfies.
Jamaican jerk seasoned Chicken meets Plantains, Cole Slaw, and zesty 1000 Island Sauce in a Ciabatta Roll. Served with House made chips.

GRILLED & CHILLED VEGETABLE WRAP
A vibrant wrap that hits the spot.
Fresh Spinach Tortilla enfolds Grilled Veggies, Spring Mix, Creamy Tarragon Sauce, and Roasted Garlic Hummus. Served with House made chips.

SEASONAL FARMER SALAD
Celebrate the season with our salad that is a true ode to freshness.
Mixed greens, Watermelon Radish, Cucumber, Green Onion, Gold Beets, and a Candied Pecan-crusted Goat Cheese Medallion. Tossed with UCR White Balsamic Vinaigrette. Add grilled chicken for $3

17

15

13

12

FOOD
Super Starters & Small Bites
FOOD
Something Savory | Something Sweet

SANTA MARIA STYLE GRILLED TRI TIP
Savor the essence of California’s culinary heritage.
This tender and succulent cut of beef is grilled to perfection and served with a side of Twice Prepared Potato, crowned with Tillamook Cheddar Cheese and tangy Sour Cream. Complemented by Grilled & Chilled Vegetables and topped with vibrant Salsa Cruda.

ROASTED HERB MARINATED GAME HEN
The tender hen, roasted to perfection, boasts a symphony of aromatic herbs that elevate your senses.
Topped with a luscious White Wine Compound Butter, this exquisite dish is accompanied by a Twice Prepared Potato, adorned with Tillamook Cheddar Cheese and sour cream. Grilled & Chilled Vegetables complete this board, delivering an unparalleled dining experience.

BOARDS

BOURBON GLAZED BREAD PUDDING
Experience the comfort of a timeless classic.
This delectable creation is generously drizzled with a luscious Bourbon Whiskey glaze, perfectly balanced by the Lavender Whipped Cream and the essence of fresh Orange Zest.

THE STABLE STRAWBERRY SHORTCAKE
Indulge in a moment of pure bliss.
Fresh strawberries, lightly marinated with Chambord Raspberry Liqueur, are nestled on Pound Cake and crowned with velvety Lavender Whipped Cream.

BEVERAGES

FOUNTAIN BEVERAGE | 3.29
ICE TEA | 3.29
FLAVORED TEA | 3.99
JUICE | 3.99
LEMONADE | 3.99
FLAVORED LEMONADE | 4.29
HOT TEA | 2.99
COFFEE | 2.99

FOUNTAIN DRINK FLAVORS
Pepsi • Pepsi Cherry • Pepsi Zero
Starry • Dr Pepper • MUG Root Beer
Bubbly Lime