



AT THE ART CENTER

LUNCH

Cafe Burger

Our signature patty topped with cheddar spread, onion rings, and bacon. Served with chips, side salad, or cup of soup | **\$16**

Tangerine Salad

Mixed greens, pomegranate, orange, spiced walnuts, blue cheese, balsamic vinaigrette | **\$13**

with chicken breast | add **\$5**

with salmon filet | add **\$7**

Marinated Pepper Salad

Cannellini beans, Israeli couscous, and olives tossed together with fresh herbs and red wine vinaigrette | **\$14**

with chicken breast | add **\$5**

with salmon filet | add **\$7**

Cafe Quiche

Kelsey's weekly quiche served with salad | **\$15**

Veggie Panini

Grilled sandwich filled with eggplant, roasted peppers, provolone, goat cheese, and pesto. Served with chips, side salad, or cup of soup | **\$14**

Chicken Salad Plate

Curry chicken salad with pita points, toasted cashews, mango chutney, and pickled onions. Served with chips, side salad, or cup of soup | **\$14**

Soup du Jour (ask your server)

Cup | **\$4**

Bowl | **\$7**

Dessert du Jour

Ask your server for this week's selection | **\$6.50**

BEVERAGES | \$3

Iced tea

Lemonade

Soft drinks (Coke, Diet Coke, Sprite, Ginger ale)

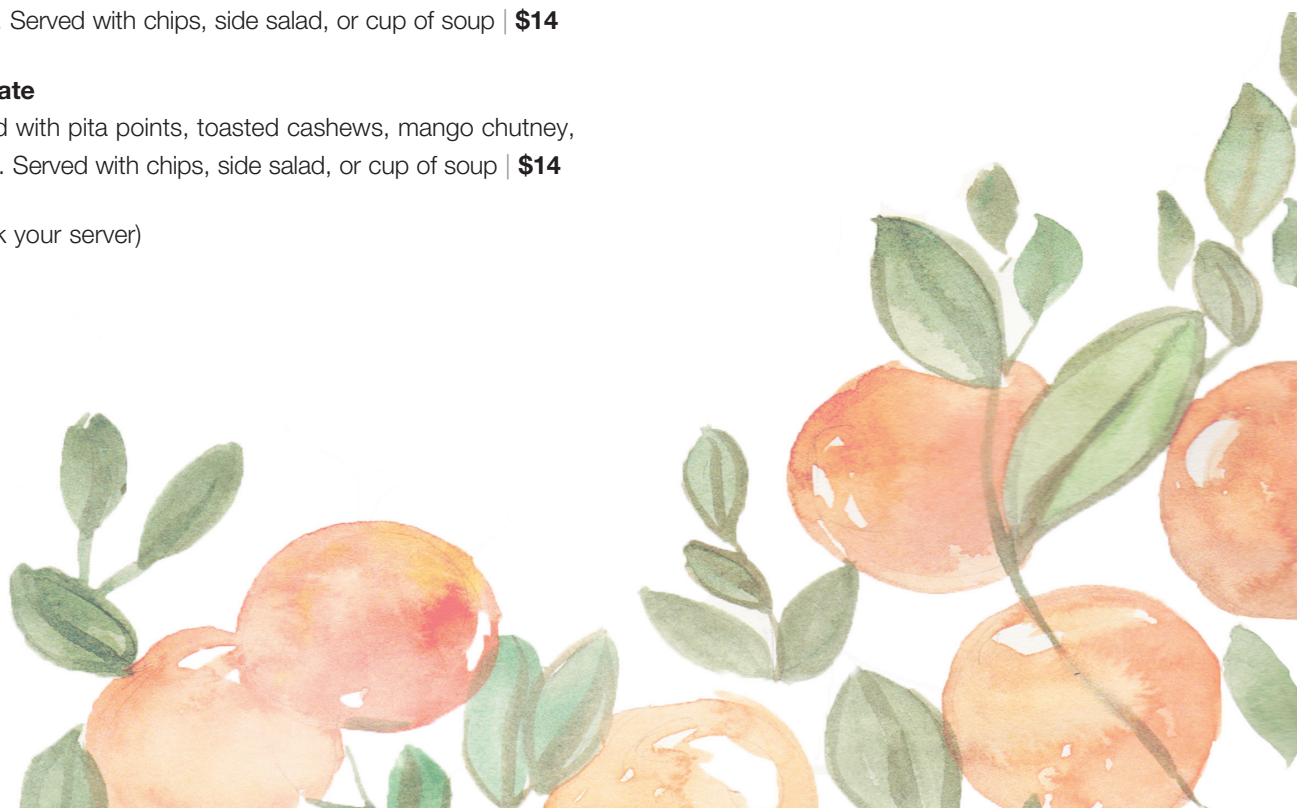
San Pellegrino sparkling water

Fiji water

Zanzibar's coffee (regular and decaf)

Gong Fu Tea (assorted black, green and herbal)

A gratuity of 20% will be added to your check for parties greater than seven.





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WHITE WINE

Glass / Bottle

Est! Est! Est! (Italy)

Crisp, light, hints of apple and lemon

\$9 / \$32

Rodney Strong Chardonnay (California)

Creamy and crisp, with flavors of golden pear, vanilla, Meyer lemon, and a hint of minerality

\$9 / \$32

Chateau L'Ermitage Auzan (France)

A white blend of Roussanne, Viognier and Grenache with fresh lemon, tangerine and white-peach flavors

\$36

Enrico Serafino Gavi di Gavi (Italy)

A scent of almonds, hints of pear, white plum and gooseberry

\$38

Weingut Gunderloch Riesling (Germany)

Bright flavor, peach, mineral – not overly sweet

\$38

RED WINE

Z. Alexander Brown Uncaged Cabernet Sauvignon (California)

Soft, mid-palate tannins frame this full-bodied, juicy wine

With flavors of oak, vanilla and chocolate

\$9 / \$32

Chateau St. Bernard Bordeaux (France)

Sustainably grown and made from 100% Merlot – earthy, dark fruit

\$38

La Posta Fazzio Malbec (Argentina)

A nice tannic structure that is full on the palate

Vanilla, chocolate, and some spice appears

\$40

The Whole Shebang (California)

Hearty, full-bodied wine packed with robust, dark-berry flavors and spiced lightly with oak.

\$32

ROSE

La Tonnelle Alpes de Haute Provence (France)

Pale pink, dry, balanced with notes of tangy red fruits

\$9 / \$32

SPARKLING

Baron de Breban Brut NV (France)

Pale yellow sparkling wine with scents of lemon, grapefruit, peaches

\$34

BEER

Corona | Coors Light | Peace Tree Blonde Fatale | Strongbow Hard Cider | \$5
Des Moines IPA | \$6

APERATIF

Aperol Spritz | \$9

Campari Spritz | \$9





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DESSERTS | \$7

Chocolate Icebox Sandwich

with chocolate meringue, espresso cream
and cardamom anglaise banana sauce

Orange Ricotta Cheesecake

with almond oatmeal streusel, vanilla cream
and burnt orange marmalade

Honey Cream Cake

with strawberry rhubarb compote,
sour cream chantilly and five spice cookie

BEVERAGES

Zanzibar's coffee (regular and decaf) | **\$2.50**

Cold Brew Zanzibar's coffee | **\$3.50**

Gong Fu Tea (assorted black, green and herbal) | **\$2.50**

