

June Hill's

TABLE

BEER

Draft Beer

Monumentous IPA, Coachella Valley Brewing Co.	7
Blue Moon	7
Poolside Blonde, La Quinta Brewing Co.	7
Stella Artois	7
Coors Light	6
Rotating Handle	7

Bottled Beer

Heineken	7
Modelo Especial	7
Corona	7
Budweiser	6
Bud Light	6
Michelob Ultra	6
805, Firestone Walker Brewing Co.	6

COCKTAILS

Citrus Fizz 10

Sloe Gin, House Made Citrus Infused Soda Water

Pimm's Cup 9

Pimm's No. 1, Ginger Beer, Plum Bitters, Cucumber

'76 Railroad 11

Beefeater, Champagne, Lemon and Orange Juice, Sugar, Flamed Orange

Polo Bloody Mary 8

The Polo Club's Signature Bloody Mary Mix, Vodka, Lemon, Lime, Olives

New Fashion 12

Michter's Rye, Rhubarb and Angostura Bitters, Orange, Strawberry Syrup

The Dash 10

Blackberry Jasmine Tea Infused Beefeater's, St. Germaine, Citrus Vodka, Lavender Bitters

Plum Passion 12

Kirk & Sweeney Rum, Sparling Plum Simple Syrup, Creme de Cacao

Desert Rose 11

Jose Cuervo, Cucumber Agave Syrup, Ginger Beer, Prickly Pear

Dr's Orders 8

Fruit Infused Vodka, Pomegranate Syrup, Citrus, Sprite

DESSERTS

The Best Butter Cake 6

Whiskey Sauce, Marinated Berries, Vanilla Ice Cream

Iron Skillet Cookie 7

Chocolate Chip Cookie Dough, Vanilla Ice Cream, Chocolate Sauce

Croissant Bread Pudding 6

Drizzled Caramel, Butter Pecan Ice Cream

HOUSE WINES

Cabernet | Chardonnay | Pinot Grigio | Merlot 7

BOTTLES AND GLASSES G B

Sparkling Wine and Champagne

Banfi "Maschio" Prosecco, Italy	8
Chandon Brut, Napa Valley	10
Taittinger Champagne, France	45

Sweet and Interesting Whites

Sofia Rose, Napa Valley	10	35
Coppola Pinot Grigio, Geyerville, CA	10	35

Sauvignon Blanc

Kim Crawford Marlborough, New Zealand	10	35
Black Stallion, Napa Valley	12	42
Cakebread, Napa Valley		50

Chardonnay

Hess, Monterey	10	35
Butter, Napa Valley	11	40
Sonoma-Cutrer, Napa Valley		44

Pinot Noir

Angeline, California	11	40
Meiomi, Monterey County	12	42
Orogeny		45

Cabernet Sauvignon

Avalon, Napa Valley	11	40
Earthquake, Lodi	12	42
Franciscan, Napa Valley		44
Hess Allomi, Monterey		50
Caymus, Napa Valley		99

Interesting Reds

Nozzle Chianti, Italy	9	20
Conundrum Red Blend, California	10	35
Saghesio Zinfandel, Sonoma	10	35

FUN DRINKS

Grasshopper 9

Pinnacle Whipped, Green Crème de Menthe, Nutmeg, Crème de Coco, Aztec Chocolate Bitter

Bananas Foster Martini 10

RumChata, Pinnacle Whipped, Banana Liqueur, Nutmeg, Butterscotch Schnapps, Angostura Bitters, Cinnamon

Cup o' Joe 10

Kahlúa, Irish Cream, Frangelico, Coffee

June's Jam 5

Blackberries, Cucumber Agave, Ginger Beer, Lime

Summer Breeze 4

Sprite, Fresh Citrus, Pomegranate Syrup

House-Made Citrus Soda 4

We love everything local and strive to use local ingredients in our cooking whenever possible.

SHARE

Oven-Roasted Garlic Knots 5 **Vegetarian**

Garlic Butter, Parsley, Marinara | Add Beer Cheese +1

Brussels Sprouts 9 **Vegetarian**

Crispy Tempura, House Sauce

Traditional Wings 10

Choice of Buffalo | BBQ | Sriracha Honey

Served with Carrots, Celery, and Ranch

Bruschetta Duo 10

| Pesto, Avocado, Tomato, Parmesan, Balsamic

| Salami, Roasted Red Pepper, Olive, Feta, Arugula

House Meatballs 8

Reggiano Parmigiana, Grilled Bread

Hummus Platter 8 **Vegetarian**

Greek Dressed Veggies, Feta, Olives, Flatbread

FARM AND GARDEN

Chicken +4 | Shrimp +7 | Steak +8 | Salmon +8

Little House 6 **Vegetarian**

Mixed Greens, Tomato, Cucumber, Carrots, Croutons

Wild Arugula 6 | 10 **Gluten Free & Vegetarian**

Beets, Shaved Almonds, Goat Cheese, Carrots,

Pomegranate Vinaigrette

Local Field Cobb 13 **Gluten Free**

Mixed Greens, Turkey, Egg, Tomato, Bacon,

Bleu Cheese, Avocado, Ranch

Kale Quinoa 7 | 11 **Gluten Free & Vegetarian**

Kale, Mixed Greens, Quinoa, Grapes, Feta,

Blueberries, Almonds, Lemon Champagne Vinaigrette

Bacon and Bleu Wedge 9 **Gluten Free**

Bacon, Tomato, Onion, Bleu Cheese

Classic Caesar 6 | 10

Romaine, Parmesan, Croutons, Caesar Dressing

Italian Chop Chop 12 **Gluten Free**

Romaine, Salami, Mozzarella, Olives, Pepperoni,

Chickpeas, Tomato, Red Onions, Pepperoncini, Red

Wine Vinaigrette

PIZZA **Gluten Free** Available +2

Margherita 12 **Vegetarian**

Tomato, Basil, Pesto, Mozzarella, Marinara

Classic White 13 **Vegetarian**

Ricotta, Spinach, Roasted Garlic, Crushed Red Peppers, Mozzarella, EVOO

Spicy Italian 14

Sausage, Prosciutto, Salami, Capicola,

Pepperoni, Mozzarella, Marinara

Traditional Pepperoni 12

The Giardino 13 **Vegetarian**

Broccoli, Baby Bell Peppers, Roasted Garlic,

Oven-Roasted Tomato, Chives, Chili Oil

SANDWICHES AND MORE

Choice of Crispy Fries | House Slaw | Garlic Parmesan Fries

Millionaire Burger* 13

Ground NY Strip, Bacon, Cheddar, Lettuce, Tomato, Onion,

Pickle, House Sauce, Brioche | Add Egg or Beer Cheese +1

The Rocket Bird 12

Crispy Buttermilk Chicken, Sriracha Honey, House Slaw, Brioche

Stacked Reuben 12

Corned Beef, House Sauce, Sauerkraut, Swiss, Marble Rye

The Local Wrap 10 **Vegetarian**

Hummus, Garlic Aioli, Cucumber, Roasted Tomato, Avocado,

Radish, Mixed Greens, Feta, Watercress, Whole Wheat Tortilla

Famous French Dip 14

Swiss, Horseradish Sauce, Au Jus, Hoagie | Add Beer Cheese +1

Short Rib Tacos 14

Braised Short Rib, Cilantro Chimichurri, Pickled Red Onion,

Served with Ranchero Beans and Jicama Slaw

The Combo Choice of Two 9

Half Turkey Cheddar Sandwich | Half Chicken Salad

Sandwich | Cup of Soup | Side Salad

CHEF'S CORNER

June's Pot Roast 17 **Gluten Free**

Roasted Garlic Cheddar Mashed Potatoes, Green Beans,

Carrots, Pearl Onions, Peppercorn Demi-Glace

Scottish Salmon Superfood 25 **Gluten Free**

Quinoa, Cucumber, Avocado, Spinach, Dried Cranberries,

Sweet Chile Vinaigrette

Pasta Primavera 14 **Vegetarian**

Whole Wheat Penne, Cherry Tomatoes, Broccoli, Baby

Zucchini and Squash, Garlic, White Wine Herbed Butter Sauce

Chicken +4 | Shrimp +7 | Steak +8 | Salmon +8

Bucatini Bolognese 15

Beef, Pork, Veal, Ricotta, Reggiano Parmigiana

Fish and Chips 14

Beer Battered Cod, House Slaw, Crispy Fries

Carne Asada Flat Iron* 16

Roasted Fingerlings, Haricot Verts, Spanish Chorizo Lardons

Fire-Roasted Stir Fry 12 **Vegetarian**

Sugar Snap Peas, Broccoli, Baby Bok Choy, Zucchini, Carrot,

Squash, Bell Peppers, Watercress, Sushi Rice, Teriyaki

Chicken +4 | Shrimp +7 | Steak +8 | Salmon +8

Miso Marinated Seared Ahi 24

Sesame Bean, Watercress, Toasted Cashews, Marinated

Cucumber, Sushi Rice, Sweet Ginger Sauce

Shrimp and Grits 18

Seared Shrimp, Andouille Sausage, Cheddar Grit Cake,

Tomato, Bell Pepper, Cajun Cream, Crispy Leeks

Lemon Roasted Chicken 17 **Gluten Free**

Garlic Sautéed Baby Spinach, Roasted Fingerling Potatoes

Filet Mignon* 29 **Gluten Free**

Roasted Garlic Cheddar Mashed Potatoes, Seasonal

Vegetables, Peppercorn Demi-Glace

We love everything local and strive to use local ingredients in our cooking whenever possible.

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. These menu items may be served raw or undercooked.

While we offer gluten free items, we are not a gluten free kitchen. Please notify your server of any allergies.