

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 & 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 & 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 | sparkling plum simple syrup
crème 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

Salted Caramel Mason Jar 5

cracker jacks | whipped cream | chocolate

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.

STARTERS

Cheesy Bread 8 **vegetarian**

oregano | marinara

Charred Brussels Sprouts 11 **gluten free**

candied bacon | roasted garlic
reggiano parmigiana | balsamic reduction

Warm Spinach Dip 11 **gluten free & vegetarian**

served with corn tortilla chips

Hummus Platter 8 **vegetarian**

greek dressed vegetables | feta | flatbread
sub carrots & celery for a gluten free option

Cast Iron Meatballs 9

reggiano parmigiana | grilled bread

BBQ Short Rib Nachos 13

pickled red onion & jalapeño | lime crema
guacamole | tortilla chips

Traditional Wings 10 **gluten free**

choice of buffalo | bbq | sriracha honey
served with carrots | celery | ranch

FARM AND GARDEN

add shrimp | salmon | flat iron steak **+8** • chicken **+6**

Little House 6 **vegetarian**

mixed greens | tomato | cucumber | carrots | croutons

Harvest Chop 9 | 12 **gluten free & vegetarian**

romaine | kale | roasted butternut squash | feta
green apple | dried cranberries | candied walnuts
honey vanilla vinaigrette

Local Field Cobb 13 **gluten free**

mixed greens | turkey | egg | tomato | bacon
bleu cheese | avocado | ranch

Bacon & Bleu Wedge 9 **gluten free**

bacon | tomato | onion | bleu cheese

Classic Caesar 7 | 10

romaine | parmesan | croutons | caesar dressing

Asian Chicken 13

romaine | napa | baby bell peppers | carrots | jicama
ramen | mandarin orange | sweet chili vinaigrette

PIZZA **gluten free** +2

small batch dough made in house daily

Margherita 12 **vegetarian**

tomato | basil pesto | mozz | marinara

Crumbled Sausage 14

caramelized onion | fennel | mozz | white sauce

Traditional Pepperoni 12

spicy Italian 15
sausage | prosciutto | salami | capicola
pepperoni | mozz | marinara

Wild Mushroom 13 **vegetarian**

shaved parm | truffle oil | mozz | fresh arugula

SANDWICHES

choice of crispy fries | house slaw | garlic parmesan fries

Millionaire Burger* 13

angus brisket blend | white cheddar | house sauce | bacon
caramelized demi onions | iceberg | tomato | brioche

Impossible™ Burger 14 **vegetarian**

impossible™ patty (made of just plants!) | smashed avocado
wild arugula | oven roasted tomato | brioche

The Rocket Bird 12

crispy buttermilk chicken | sriracha honey | house slaw | brioche

The Local Wrap 10 **vegetarian**

hummus | garlic aioli | cucumber | roasted tomato | avocado
mixed greens | feta | powerblend | whole wheat tortilla

Prime Rib Cheese Steak 15

shaved ribeye | onions & peppers | beer cheese | hoagie

The Combo 10

half turkey cheddar sandwich | half chicken sandwich
cup of soup | side salad

CHEF'S CORNER

June's Pot Roast 18 **gluten free**

garlic mashed potatoes | seasonal vegetables | demi-glace

Citrus Chipotle Chicken 15 **gluten free**

sweet corn | quinoa | spinach | pickled red onion | feta

Grilled Salmon 25 **gluten free**

roasted fingerlings | asparagus | lemon beurre blanc

Fish & Chips 14

beer battered cod | house slaw | crispy fries

Chicken Fried Chicken 17

garlic mashed potatoes | seasonal vegetables | red eye gravy

Fire-Roasted Stir Fry 12 **vegetarian**

sugar snap peas | broccolini | baby bok choy | zucchini | carrot
squash | bell peppers | sushi rice | teriyaki
add shrimp | salmon | flat iron steak **+8** • chicken **+6**

Vodka Sausage Campanelle 15

crumbled italian sausage | broccolini | toasted fennel

Brown Butter Pancetta Pasta 16

orecchiette pasta | roasted butternut squash | wild mushrooms
mascarpone cream | crispy sage

Steak Frites* 19 **gluten free**

garlic parmesan fries | mushroom bordelaise | sriracha aioli

Filet Mignon* 29 **gluten free**

garlic mashed potatoes | seasonal vegetables | demi-glace

BYO WELLNESS PLATE

Proteins

grilled chicken 15
charred shrimp | simple salmon | flat iron steak 17

Sides

sweet corn & quinoa | sautéed broccolini | hummus
mixed greens salad | half of an avocado | garlic spinach
teriyaki sticky rice

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.