



## LUNCH

### GUACAMOLE & SALSA 🌱 \$8

House Made Corn Chips | Guacamole | Salsa

### CHICKEN SATAY SKEWERS 🌱\* \$10

Chicken Breast | Arugula | Cilantro | Peanuts | Ginger | Peanut Sauce

## MAINS

### TACOS 🌱\* \$18

Tenderloin or Shrimp | 3 Corn Tortillas | Cabbage | Cilantro | Tomato | Onion | Sour Cream  
Side of Salsa Verde

### SAGECLIFFE BURGER\* \$24

American Wagyu Beef | Cheddar Cheese | Bacon | Lettuce | Onion | Tomato  
Sagecliffe Sauce | Brioche Bun | French Fries

### CAPRESE SANDWICH \$22

Tomato | Mozzarella | House Made Pesto | Arugula | Balsamic Glaze | Baguette French Bread

### FISH N CHIPS\* \$24

Beer Battered Halibut | House Made Tartar Sauce | Lemon | French Fries

### CRISPY CHICKEN SANDWICH\* \$24

Fried chicken Breast | Cabbage Slaw | Pickles | Tomato | Sagecliffe Sauce

## SALADS

### COBB SALAD 🌱 \$22

Romaine Lettuce | Boiled Egg | Chicken Breast | Red Onion | Cherry Tomato | Bacon  
House Made Creamy Avocado Ranch Dressing

### TENDRILS SALAD 🌱 \$12

Romaine Lettuce | Cherry Tomato | Cucumber | Red Onion | Pecorino Cheese  
House Red Wine Vinaigrette

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🌱 Marked items are made without gluten; however, we are not a gluten-free kitchen.  
Please note there is a risk of cross-contamination for these items.

\* These items are cooked to order. Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of foodborne illness.

