

# Lunch

AT THE INN

## Starters

## Main Plates

**GF** VEGETARIAN THREE SISTERS SOUP.....11

NATIVE AMERICAN CLASSIC | BUTTERNUT SQUASH  
ANASAZI BEANS | ROASTED CORN  
DICED TOMATO | ONION | CELERY | GARLIC



**S** SANDIA SALAD.....14

WATERMELON CUBES | ARUGULA | QUESO FRESCO  
TOASTED SUNFLOWER SEEDS | CIDER VINAIGRETTE



**T** TIJUANA CAESAR.....14

ROMAINE | COTIJA CHEESE | CROUTONS | WHITE ANCHOVIES  
ADD CHICKEN BREAST +8  
ADD SHRIMP +12

**V** BASIN & RANGE SALAD.....14

BABY GREENS | CUCUMBER | PICKLED ONION | COTIJA CHEESE | GRAPE TOMATOES | PRICKLY PEAR VINAIGRETTE



**GF** KALE & DATE SALAD.....15

KALE | CHOPPED DATES | TOASTED PECANS | BACON GOAT CHEESE | PICKLED ONIONS | DATE VINAIGRETTE



**B** AJA CRABCAKES.....24

TORTILLA CRUSTED | CORN & BLACK BEAN SALSA  
MEXICAN TARTAR SAUCE | ACHIOTE OIL | CILANTRO

**A** HI TUNA POKE.....22 \*

CUCUMBER | SCALLION | RADISH SPROUTS | PRICKLY PEAR-SOY DRESSING | CRISPY WONTON

**GF** SHRIMP COCKTAIL.....22 \*

CHIPOTLE COCKTAIL SAUCE | LEMON



**V** CARAMELIZED BRUSSEL SPROUTS.....16

QUESO FRESCO | PINE NUTS | CHILE- CRISP PICKLED ONION



**V** CHILE RELLENO SPRING ROLLS.....16

MILD MOLE QUESO FRESCO | PICKLED ONION  
CILANTRO



**C** RISPY PORK BELLY.....18

DATE CHUTNEY | SAVORY LIME YOGURT | MANDARIN ORANGE | EPAZOTE

CHOICE OF REGULAR FRIES OR SWEET POTATO  
BACON TO ANY SANDWICH.....\$5  
AVOCADO TO ANY SANDWICH.... \$6  
GLUTEN FREE ROLLS AVAILABLE UPON REQUEST

**V** PORTABELLA MUSHROOM SANDWICH.....23

FRESH MOZZARELLA | PESTO | ROASTED TOMATO | ONION  
HOAGIE ROLL | FRIES

**P** UB BURGER.....24 \*

2 PATTIES | AMERICAN CHEESE | LETTUCE | TOMATO  
ONION | PICKLE | BRIOCHE BUN | FRIES

**D** EATH VALLEY CHEESESTEAK.....23

AMERICAN CHEESE | GREEN CHILES | ONION  
HOAGIE ROLL | FRIES

**G** RILLED RED BIRD FARMS CHICKEN SANDWICH.....23 \*

ARUGULA | ROASTED TOMATO | PROVOLONE  
BRIOCHE BUN

**P** ACIFIC COD FISH& CHIPS.....24

ALE BATTERED COD | FRIES | MEXICAN TARTAR  
SAUCE | COLESLAW | LEMON

IN 1927, ALBERT M. JOHNSON DIVERTED GEOTHERMAL SPRING WATER TO CULTIVATE A THRIVING DATE PALM GROVE, TRANSFORMING THE DESERT INTO AN UNLIKELY OASIS.

AS THE INN APPROACHES ITS 100TH ANNIVERSARY, MANY OF THE ORIGINAL PALMS STILL TOWER IN THE GARDENS.

THE GROVE INSPIRED THE FAMOUS DATE BREAD THAT HAS BEEN SERVED AT THE INN FOR A CENTURY.

ROOTED IN TIME AND PLACE, THE DATE PALMS THRIVE IN A LAND OF EXTREMES, DEFYING THE WIND AND BASKING IN THE SCORCHING HEAT OF THE SUMMER, THEY ARE A LASTING SYMBOL OF "THE OASIS AT DEATH VALLEY."



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions