

# June Hill's

## TABLE

### TO SHARE

<b>OVEN ROASTED GARLIC TOAST</b>	5
Slow Roasted Garlic and Parmesan on Ciabatta, Olive Oil, Chili Flake, Basil	
<b>PEAS AND CARROTS RAVIOLI ♥</b>	10
Vadouvan Roasted Carrots House-Made Pasta, Sweet Basil and Sugar Snap Pea Coulis, Snap Pea and Local Heirloom Carrot Salad	
<b>CRISPY BRUSSELS SPROUTS GF ♥</b>	8
Heirloom Cherry Tomatoes, Aged Balsamic Reduction, Parmesan, Crispy Garlic	
<b>POLO NACHOS GF</b>	12
Tortilla Chips, Filet Mignon, Ranchero Sauce, Black Beans, Pickled Shallots, Jack Cheese, Avocado Cream, Side of Jalapeño Marmalade	
<b>BOSC PEAR BRUSCHETTA ♥</b>	8
Oven Roasted Bosc Pear, Herbed Goat Cheese, Candied Pecans, Crispy Sage, on Grilled Ciabatta	

### FARM and GARDEN

Add Chicken 4 | Salmon 5 | Shrimp 6 | Skirt Steak 6

<b>FRESH MADE SOUPS GF</b>	7
Beet Gazpacho or Butternut Squash Bisque	
<b>GRANNY SMITH SALAD ♥</b>	H 7 W 12
Marinated Granny Smiths, Golden Raisins, Red Onion, Black Radish, Pepitas, Mixed Greens, Roquefort Blue Cheese, Apple Cider Vinaigrette	
<b>PALM HEARTS CAESAR ♥</b>	H 6 W 11
Chopped Petite Romaine, Torn Croutons, Hearts of Palm, Shaved Manchego Cheese, Cherry Tomatoes, Creamy Caesar Dressing	
<b>THE SQUARE WEDGE</b>	H 5 W 8
Iceberg, Cherry Tomatoes, House Bacon Strip, Crisped Shallot, Shaved Egg, Roquefort Blue Cheese Dressing	
<b>COACHELLA VALLEY COBB GF</b>	H 8 W 12
Romaine, Ham, Turkey, Bacon, Cherry Tomatoes, Avocado, Egg, Charred Sweet Corn, Roquefort Blue Cheese, Roasted Shallot Vinaigrette	
<b>PLUM AND BERRY DETOX ♥ GF</b>	H 6 W 10
Tuscan Kale, Spinach, Blueberry, Blackberry, Black Plum, Red Onion, Pomegranate, Roasted Beets, Brunet Goat Cheese, White Balsamic Vinaigrette	

### ARTISAN PIZZAS

<b>MARGHERITA</b>	12
Mozzarella, Basil, Oven Roasted Heirloom Tomato, San Marzano Tomato Marinara	
<b>ROASTED GARLIC AND MUSHROOM</b>	12
Roasted Cremini, Wild Mushroom, Fire Roasted Cipollini Onion, Extra Virgin Olive Oil Tossed Arugula, Creamy Pecorino Sauce	
<b>SPICY ITALIAN</b>	14
Sausage, Prosciutto, Salami, Capicola, San Marzano Tomato Marinara	
<b>BROWN SUGAR SQUASH ♥</b>	13
A Flastbread topped with Brown Sugar Roasted Kabocha Squash Puree, Apple Cider Vinegar Sweet Onions, Chili Flake, Mint, Basil, Parmesan	

GF Gluten Free ♥ Heart Healthy

\*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These menu items may be served raw or undercooked.

### SANDWICHES and SUCH

Served with House Fries, Garden Salad, Cup of Soup, Sweet Potato Fries, or Coleslaw

<b>MILLIONAIRE BURGER*</b>	12
100% Ground New York Strip, House Bacon, Cheddar, Polo 3000 Sauce, Lettuce, Tomato, Onion, Served on a Buttery Toasted Brioche Bun Add Fried Egg 1   Caramelized Onion 1   Sautéed Mushrooms 1	
<b>ROASTED PORK AND BROCCOLI RABE</b>	11
Slow Roasted Pork, Garlic and Chili Sautéed Broccoli Rabe, Piquillo Pepper Aioli, Melted Mozzarella, Served on Ciabatta	
<b>VEGGIE BISTRO ♥</b>	12
Local Cucumber, Alfalfa Sprouts, Heirloom Tomato, Avocado, Roasted Garlic Herb Aioli, Served on Marble Rye	
<b>POLO CLUB</b>	12
Roasted Turkey, Smoked Ham, Capicola, House Bacon, Heirloom Tomato, Iceberg, Sweet Basil Aioli, Served on Toasted Whole Wheat	
<b>STACKED REUBEN</b>	11
Thick Sliced Corned Beef, Sauerkraut, Swiss, Polo 3000 Sauce, Served on Marble Rye	
<b>TURKEY SPINACH WRAP ♥</b>	11
Whole Wheat Tortilla, Turkey, Spinach, Alfalfa Sprouts, Avocado, Tomato, Lemon Vinaigrette	

### HOT OFF THE GRILL

<b>RUSTIC GRILLED SKIRT STEAK* GF</b>	17
Rustic Grilled 8 oz Skirt Steak, Roasted Garlic Lump Crab Compound Butter, Sweet Potato Fries, Blistered Green Beans, Peppercorn Bordelaise	
<b>PORCINI DUSTED FILET MIGNON* GF</b>	28
Open Fire Grilled 8 oz Fillet Mignon, Crisped Sweet Potato Hash, Slow Roasted Leeks, Roasted Beets, Port Wine Demi, Roasted Garlic and Lemon Butter	
<b>BBQ ST. LOUIS RIBS GF</b>	19
Smoked, Braised, and Grilled St. Louis Ribs, Chipotle BBQ Sauce, Coleslaw, Served with Yukon Whipped Mashed Potatoes or House Fries	
<b>CEDAR RIVER FARMS FILET MIGNON AND FRITES*</b>	28
Rustic Grilled 8 oz Filet Mignon, Roasted Garlic Lump Crab Compound Butter, Sweet Potato Fries, Peppercorn Bordelaise	
<b>OPEN FIRE GRILLED CHICKEN BREAST GF ♥</b>	18
10 oz Herb Seared Grilled Chicken Breast, Cauliflower Rice, Sautéed Broccoli Rabe, Port Wine Mushroom Reduction	

### SIGNATURE DISHES

Substitute Cauliflower Rice for Any Side

<b>FISH AND CHIPS</b>	14
Beer Battered Pacific Cod Fillets, Fries, Coleslaw, Tartar Sauce	
<b>SHRIMP AND RAVIOLI</b>	16
Basil Seared Tiger Shrimp, Vadouvan Roasted Carrots in House-Made Pasta, Sweet Basil and Sugar Snap Coulis, Snap Pea and Local Heirloom Salad	
<b>PEPPERCORN SEARED SCALLOPS*</b>	26
Tellicherry Seared U-10 Scallops, Fried Local Green Tomatoes, Pan-Crisped Fingerling Potatoes, Thomcord Grape Coulis	
<b>HOT IRON SEARED SCOTTISH SALMON* GF</b>	22
Salt and Pepper Seared Atlantic Salmon, Crisped Sweet Potato Hash, Slow Roasted Leeks, Sautéed Spinach, Lemon Beurre Blanc	

### LAST COURSE

<b>CARAMELIZED APPLE COBBLER</b> Served A La Mode	6
<b>TRIO OF GELATOS GF</b> Mascarpone, Salted Caramel, Tahitian Vanilla	5
<b>SEASONAL CHIFFON CAKE</b> Medjool Dates, White Chocolate	7
<b>PUMPKIN TIRAMISU</b> Espresso Syrup, Pumpkin Spiced Mousse, Lady Fingers	8

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## TABLE

### WINES *by the glass*

#### SPARKLING WINE AND CHAMPAGNE

Banfi "Maschio" Prosecco ITALY 8  
Coppola Sofia Blanc de Blancs MONTEREY 9

#### RIESLING

Chateau Ste Michelle Reisling COLUMBIA VALLEY 6

#### PINOT GRIGIO

Antinori "Santa Cristina" ITALY 6  
Summerland CALIFORNIA 8

#### SAUVIGNON BLANC

Dry Creek Chenin Blanc CLARKSBURG 7  
Kim Crawford NEW ZEALAND 8

#### CHARDONNAY

Woodwork CENTRAL COAST 6  
Butter CALIFORNIA 8

#### PINOT NOIR

Chloe MONTEREY 7  
Meiomi CALIFORNIA 9

#### MERLOT

Kenwood SONOMA 8

#### CABERNET SAUVIGNON

Woodwork CENTRAL COAST 6  
Jam Cellars Cabernet ARGENTINA 10

#### INTERESTING REDS

Ruta 22 Malbec ARGENTINA 7  
Ravenswood Old Vine Zinfandel LODI 8  
Cooper & Theif Red Blend CALIFORNIA 8

### WINES *by the bottle*

#### SPARKLING WINE AND CHAMPAGNE

Granchia Prosecco ITALY 45  
Veuve Clicquot FRANCE 90

#### INTERESTING WHITES AND BLUSH

Torres de Casta Dry Rose SPAIN 40  
Santa Margherita Pinot Grigio ITALY 40

#### CHARDONNAY

Mer Soleil SANTA LUCIA HIGHLANDS 41

#### PINOT NOIR

Orogeny RUSSIAN RIVER 42

#### CABERNET SAUVIGNON

Robert Mondavi Napa Valley COLUMBIA VALLEY 41  
Ferrari Carano ALEXANDER VALLEY 48  
Stags Leap Wine Cellars Artemis NAPA VALLEY 77  
Joseph Phelps NAPA VALLEY 90

### FUN TO DRINK

JUNE'S JAM 5  
Blackberries, Cucumber Agave Syrup, Ginger Beer, Lime

SUMMER BREEZE 4  
Sprite, Fresh Citrus, Pomegranate Syrup

CITRUS SODA 4  
House Made Citrus Infused Soda

### DRAFT BEERS

La Quinta Poolside Blonde 6.5 Stone IPA 6.5  
Iron Fist Nelson Pale 6.5 Coors 5  
CVB Kolshella 6.5 Rotating Handle MP

### BOTTLED BEERS

Eel River California Blonde 6 Corona 6  
Avery White Rascal 6 Heineken 6  
Bear Republic Racer 5 IPA 6 21st Amendment Hell or High Watermelon Wheat 6  
Oskar Blues Old Chub 6 Domestics 5  
Mother Earth Cali Creamin' 6 Bud Light, Budweiser, O'Doul's

### Signature COCKTAILS

CITRUS FIZZ 10  
Sloe Gin, House Made Citrus Infused Soda Water

PIMM'S CUP 9  
Pimm's No. 1, Cock'n Bull Ginger Beer, Lemon, Plum Butters, Cucumber

'76 RAILROAD 11  
Beefeater, Champagne, Fresh Squeezed Lemon and Orange Juice, Sugar, Flamed Orange

POLO BLOODY MARY 8  
The Polo Club's Signature Bloody Mary Mix

NEW FASHION 12  
Michter's Rye, Rhubarb and Angostura Bitters, Strawberry Simple Syrup, Flamed Orange

POLO PONY 10  
Tito's, Cock'n Bull Ginger Beer, Lime

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, Berry Garnish

### DESSERT DRINKS

GRASSHOPPER 9  
Pinnacle Whipped, Green Crème de Menthe, Crème de Coco, Cream, Aztec Chocolate Bitter, Nutmeg

BANANAS FOSTER MARTINI 10  
RumChata, Pinnacle Whipped, Banana Liqueur, Butterscotch Schnapps, Angostura Bitters, Cinnamon, Nutmeg

CUP O' JOE 10  
Kahlúa, Irish Cream, Frangelico, Coffee

Everything is made from scratch daily, utilizing local ingredients when available.