

June Hill's

TABLE

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

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, 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 Syrup, Orange	
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 AND FUN 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	
JUNE'S JAM	5
Blackberries, Cucumber Agave, Ginger Beer, Lime	
SUMMER BREEZE	4
Sprite, Fresh Citrus, Pomegranate Syrup	
CITRUS SODA	4
House Made Citrus Infused Soda	

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
Vueve 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

TO SHARE

OVEN ROASTED GARLIC TOAST 5

Slow Roasted Garlic and Parmesan on Ciabatta, Olive Oil, Chili Flake, Basil

ROASTED CELERIAC TORTELLINI 10

Roasted Garlic and Local Celery Root Tortellini, Honeycrisp Puree, Rosemary Toast Points

CRISPY BRUSSELS SPROUTS GF 8

Heirloom Cherry Tomatoes, Balsamic, Pecorino, Polo Peppercorn Sauce

POLO NACHOS GF 12

Filet Mignon, Ranchero Sauce, Black Beans, Pickled Shallots, Jack Cheese, Avocado Cream, Side of Jalapeño Marmalade

LOBSTER GRILLED CHEESE BITES 8

Fontina, Cheddar, Fresh Mozzarella, and Basil Grilled in Ciabatta, Served with Lobster Bisque

FARM and GARDEN

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

FRESH MADE SOUPS 7

Maine Lobster Bisque or Wild Rice and Chicken

WINTER CITRUS SALAD ♥ GF H 7 W 12

Winter Greens, Blood Orange, Pomelo, Kumquat Marmalade, Feta, Almonds, Citrus Vinaigrette

HEARTS OF PALM CAESAR ♥ H 6 W 11

Petite Romaine, Torn Croutons, Hearts of Palm, Shaved Manchego Cheese, Caesar Dressing

THE SQUARE WEDGE GF H 5 W 8

Iceberg, Cherry Tomatoes, House Bacon Strip, Shaved Egg, Roquefort Bleu Cheese Dressing

COACHELLA VALLEY COBB GF H 8 W 12

Romaine, Ham, Turkey, Bacon, Cherry Tomatoes, Avocado, Egg, Charred Sweet Corn, Bleu Cheese, Roasted Shallot Vinaigrette

APRICOT DETOX SALAD ♥ GF H 6 W 10

Tuscan Kale, Farro, Spinach, Apricot, Blackberries, Blueberries, Red Onion, Pomegranate, Brunet Goat Cheese, White Balsamic

ARTISAN PIZZAS

MARGHERITA 12

Mozzarella, Basil, Roasted Heirloom Tomato, San Marzano Tomato Marinara

ROASTED GARLIC AND MUSHROOM 12

Roasted Cremini, Wild Mushroom, Cipollini Onion, Extra Virgin Olive Oil tossed Arugula, Pecorino Sauce

SPICY ITALIAN 14

Sausage, Prosciutto, Salami, Capicola, San Marzano Tomato Marinara

CARAMELIZED ONION AND APRICOT 13

Roasted Cipollini Onion, Rosemary Roasted Apricots, Brunet Goat Cheese, Toasted Rosemary, Chili Oil

GF Gluten Free ♥ Heart Healthy

*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.

SANDWICHES and SUCH

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

MILLIONAIRE BURGER* 12

Ground NY Strip, House Bacon, Cheddar, Polo 3000 Sauce, Lettuce, Tomato, Onion, Served on a Toasted Brioche Bun
Add Fried Egg 1 | Caramelized Onion 1 | Sautéed Mushrooms 1

LOBSTER GRILLED CHEESE 13

Fontina, Cheddar, Mozzarella, Maine Lobster, Sweet Basil, House Bacon, Served on Buttery Toasted Ciabatta

VEGGIE BISTRO ♥ 12

Local Cucumber, Alfalfa Sprouts, Heirloom Tomato, Avocado, Roasted Garlic and Herb Aioli, Served on Marble Rye

POLO CLUB 12

Roasted Turkey, Smoked Ham, Capicola, House Bacon, Tomato, Iceberg, Sweet Basil Aioli, Served on Toasted Whole Wheat

STACKED REUBEN 11

Thick Sliced Corned Beef, Sauerkraut, Swiss, Polo 3000 Sauce, Served on Marble Rye

TURKEY SPINACH WRAP ♥ 11

Whole Wheat and Herb Tortilla, Turkey, Spinach, Alfalfa Sprouts, Avocado, Tomato, Local Sweet Corn, Lemon Pepper Vinaigrette

HOT OFF THE GRILL

BBQ ST. LOUIS RIBS GF 19

Smoked, Braised, and Grilled St. Louis Ribs, Chipotle BBQ Sauce, Coleslaw, Served with Yukon Whipped Potatoes or House Fries

HOUSE SMOKED HILLSHIRE OSSO BUCCO GF 19

Braised Pork Shank, Rosemary, Blistered and Salted Local Okra, Black Eyed Pea Cassoulet, San Marzano Tomato Butter

OPEN FIRED GRILLED NEW YORK STRIP* 26

10 oz Angus New York Strip, Celeriac, Parsnip and Pearl Onion Hash, Garlic Sautéed Spinach and Roasted Shallot Port Reduction

OPEN FIRE GRILLED CHICKEN BREAST ♥ 18

10 oz Herb Seared Grilled Chicken Breast, Cauliflower Rice, Garlic Sautéed Broccoli Rabe, Port Wine Mushroom Reduction

SIGNATURE DISHES

RUSTIC SPICED CEDAR RIVER SKIRT STEAK TACOS GF 15

Cilantro, Sweet Onion, Jalapeño Marmalade, Chipotle Aioli, Served with Black Beans and Side Salad

SHRIMP AND TORTELLINI 19

Sweet Roasted Garlic and Local celery Root Tortellini, Honeycrisp Puree, Rosemary Toast Points, Seared White Tiger Shrimp

FISH AND CHIPS 14

Beer Battered Pacific Cod Fillets, Fries, Coleslaw, Tartar Sauce

BUTTER SEARED SCOTTISH SALMON* GF 22

Fingerling and Cipollini Onion Hash, Local Okra, Lemon Beurre Blanc, peppercorn Demi Glace *Substitute* Cauliflower Rice

LAST COURSE

CARAMELIZED APPLE COBBLE Served A La Mode 6

TRIO OF GELATOS GF Mascarpone, Salted Caramel, Vanilla 5

BLOOD ORANGE CRÈME BRÛLÉE 7

GUITTARD HOT COCOA AND HOUSE DONUT 5