

June Hill's

TABLE

TO SHARE

- CRISPY BRUSSELS SPROUTS** ^{GF} 8
Crisped Brussels Sprouts, Heirloom Cherry Tomatoes, Balsamic, Pecorino, Peppercorn Sauce
- POLO NACHOS** ^{GF} 12
Tortilla Chips, Filet Mignon, Ranchero Sauce, Black Beans, Pickled Shallots, Jack Cheese, Avocado Cream, Side of Jalapeño Marmalade
- BBQ CHICKEN SLIDERS** 9
Three Slow Roasted Chicken Sliders, House Made Chipotle BBQ, Jicama Slaw, Served on Ciabatta
- SUMMER SQUASH TORTELLINI** 10
Summer Squash and Feta Tortellini, Arugula, Crisped Garlic, Sun Dried Tomatoes, Lemon Butter
- PROSCIUTTO AND FIG TOAST** ♥ 8
Kumquat Marmalade, Crisped Prosciutto, Brunet Goat Cheese, Balsamic, Served on Ciabatta

FARM and GARDEN

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

- FRESH MADE SOUPS** 7
Watermelon Gazpacho or Sweet Corn Chowder
- HEARTS OF PALM SALAD** ♥ H 6 W 10
Chopped Petite Romaine, Torn Croutons, Hearts of Palm, Shaved Manchego Cheese, Creamy Caesar Dressing
- SUMMER MELON SALAD** ♥ H 7 W 12
Marinated Watermelon, Cantaloupe, and Honeydew tossed with Fresh Local Greens, Cucumber, Feta, Cilantro Lime Vinaigrette
- THE SQUARE WEDGE** ^{GF} H 5 W 8
Iceberg, Cherry Tomatoes, House Bacon Strip, Crisped Shallot, Shaved Egg, Roquefort Bleu Cheese Dressing

- COACHELLA VALLEY COBB** ^{GF} H 8 W 12
Chopped Romaine, Ham, Turkey, Bacon, Cherry Tomatoes, Avocado, Egg, Charred Sweet Corn, Roquefort Bleu Cheese, Roasted Shallot Vinaigrette

- KALE AND BERRY DETOX** ♥ H 6 W 10
Tuscan Kale, Spinach, Blueberry, Strawberry, Sweet Corn, Red Onion, Heirloom Cherry Tomato, Brunet Goat Cheese, White Balsamic

ARTISAN PIZZAS

- MARGHERITA** 12
Burrata Mozzarella, Basil, Oven Roasted Heirloom Tomato, San Marzano Tomato Marinara
- ROASTED GARLIC AND MUSHROOM** 12
Roasted Crimini, Wild Mushroom, Fire Roasted Cipollini Onion, Extra Virgin Olive Oil, Tossed Arugula, Creamy Pecorino Sauce
- SPICY ITALIAN** 14
Sausage, Prosciutto, Salami, Capicola, San Marzano Tomato Marinara
- BBQ SHRIMP PIZZA** 14
Old Bay Grilled Shrimp, House Made BBQ, Shaved Red Onions, Mozzarella, Cherry Tomato, Crispy Basil

^{GF} Gluten Free ♥ Heart Healthy

SANDWICHES and SUCH

Served with House Fries, Cup of Soup, Coleslaw or Fig and Garbanzo Bean Salad

- MILLIONAIRE BURGER*** 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
- PULLED BBQ CHICKEN** 12
Roasted Chicken, House Chipotle BBQ, Jicama Slaw, Served on a Toasted Kaiser Roll
- VEGGIE BISTRO** ♥ 12
Local Cucumber, Alfalfa Sprouts, Summer Heirloom Tomato, Avocado, Red Onion, Roasted Garlic Herb Aioli, Served on Marble Rye
- SOPPRESSATA SALAMI PANINI** 13
Salami, Prosciutto, Peperoncini, House Made Mozzarella, Arugula, Dijon Garlic Aioli, Served on Grilled Ciabatta
- POLO CLUB** 12
Roasted Turkey, Smoked Ham, Capicola, House Bacon, Heirloom 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
Tortilla, Turkey, Spinach, Alfalfa Sprouts, Avocado, Tomato, Lemon 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 Mashed Potatoes or House Fries
- CEDAR RIVER FARMS FILET MIGNON AND FRITES*** 28
Rustic Grilled 8 oz Filet Mignon, Roasted Garlic Lump Crab Compound Butter, Sweet Potato Fries, Peppercorn Bordelaise
- OPEN FIRE GRILLED CHICKEN BREAST** ♥ 18
10 oz Herb Seared Grilled Chicken Breast, Cauliflower Rice, Garlic Sautéed Green Beans, Port Wine Mushroom Reduction

SIGNATURE DISHES

Substitute Cauliflower Rice for side

- FISH AND CHIPS** 14
Beer Battered Pacific Cod Fillets, Fries, Coleslaw, Tartar Sauce
- RUSTIC GRILLED CEDAR RIVER SKIRT STEAK TACOS** ^{GF} 15
Three Rustic Spiced Skirt Steak Soft Tacos, Cilantro, Sweet Onion, Jalapeño Marmalade, Chipotle Aioli, Served with Black Beans and Side Salad
- TUSCAN SHRIMP AND TORTELLINI** 16
Seared Tiger Shrimp, Summer Squash and Feta Tortellini, Arugula, Sun Dried Tomato, Chili Flake and Crisped Garlic, Lemon Butter
- SWEET BASIL SEARED BASS** 19
House Made Mozzarella, Fettuccine, Oven Roasted Summer Squash, Pickled Shallot, Chili Flake, Lemon and Crisped Prosciutto
- HOT IRON SEARED SCOTTISH SALMON*** ♥ ^{GF} 22
Butter Seared Salmon, Fava Bean and Coachella Valley Sweet Corn Succotash, Herb Roasted Fingerling Potatoes, Heirloom Cherry Tomatoes, Myer Lemon Curd

LAST COURSE

- CARAMELIZED APPLE COBBLER** Served A La Mode 6
- TRIO OF GELATOS** ^{GF} Mascarpone, Salted Caramel, Tahitian Vanilla 5
- CHOCOLATE MOCHA BUNDT CAKE** Double Chocolate, Creme Anglaise 7

*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.

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TABLE

WINES *by the glass*

SPARKLING WINE AND CHAMPAGNE

Banfi "Maschio" Prosecco ITALY 8
Chandon Brut NAPA VALLEY 10

SWEET AND INTERESTING WHITES

Smashberry White Blend CENTRAL COAST 8
Chateau Ste Michelle Reisling COLUMBIA VALLEY 7

PINOT GRIGIO

Antinori "Santa Cristina" ITALY 6
Summerland CALIFORNIA 8

SAUVIGNON BLANC

Geyser Peak SONOMA 6
Kim Crawford NEW ZEALAND 8

CHARDONNAY

Woodwork CENTRAL COAST 6
Butter CALIFORNIA 8

PINOT NOIR

Chloe MONTEREY 6
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 "Beseiged" 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

Ste Michelle Indian Wells COLUMBIA VALLEY 31
Ferrari Carano ALEXANDER VALLEY 48
Stags Leap Wine Cellars Artemis NAPA VALLEY 70
Joseph Phelps NAPA VALLEY 100

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 Domestics 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

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 11
Bullet 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

McCARROLL'S MARMALADE 11
Mezcal, Kumquat Marmalade, Amaro, Malbec

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.