The Dining Room at The Club & Guest House is committed to procuring local and organic product whenever possible, and promoting sustainability and environmentally friendly practices at UCSB.

Fall & Winter Menu 2018-19

Snacks
Includes iced tea, lemonade and iced water. ($11 per person)

Select Three Items

House Spiced Almonds (vn, gf, nuts)

House Made Popcorn
butter & salt or garlic cayenne (v, gf)

Red Beet Hummus
pickled golden beet, goat cheese, sage chili oil, local olive bread crostini (v)

Charred Tomatillo Salsa
blue & white corn chip (vn)

Avocado Crostini
roasted butternut squash, feta, local olive bread (v)

House Made Cookies
chocolate chip & ginger cinnamon (v)

Chocolate Torte Bites
whipped cream, raspberry (v, gf)

Organic, Fair Trade Coffee & Tea
(add $3.50 per person)

Bar Service
(add $3.75 per person, client must provide beer & wine only)

gf = made without gluten    v = vegetarian    vn = vegan    nuts = contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.