

PALLADIO / LUXE

DINE-IN CINEMA • BAR • LOUNGE

TREATS

POPCORN TUB FOR 2 7.00
A large tub for two with free refills of Classic Movie Popcorn

GOURMET POPCORN BOWLS

- CARAMEL CORN 9.00
- CLASSIC/CARAMEL MIX 8.00

CANDY & SNACKS 4.00
Choose your favorite movie time snack

- RED VINES
- M&M PEANUTS
- JR. MINTS
- SOUR PUNCH BITES



TEASERS

CALAMARI Buttermilk marinated squid with a light, crisp batter served with a roasted tomato remoulade, finished with a squeeze of lemon 11.00

POPCORN CHICKEN Seasoned boneless chicken fried to order in our own house-made light batter. Served with your choice of dipping sauce (*Buffalo, Honey Mustard, Smokey BBQ, Asian Zing*) 11.50

GARLIC FRIES Garlic, parmesan, olive oil, parsley... *say no more!* 7.50

BACON-BLEU FRIES Bacon and baked-on bleu cheese crumbles 9.50

GYŌZA Crispy Asian Chicken-Ginger dumplings with a Sweet Thai Chili 10.00

BUFFALO SPRING ROLLS Shredded buffalo chicken, mozzarella and cilantro, wrapped neatly in a crispy spring roll drizzled with sriracha, served with a side of chunky blue cheese dressing 10.00

SPINACH-ARTICHOKE DIP A creamy blend of fresh spinach and artichoke hearts served hot 10.00

SALADS

GRILLED SALMON SALAD 16.50
Romaine, cucumber, red bell peppers, red onions, tomato and grilled salmon with lemon-basil vinaigrette

CHICKEN CAESAR Romaine hearts, shaved parmesan, house made croutons and sliced grilled chicken breast 12.50

COBB Diced chicken, bacon, avocado, tomato, hardboiled egg and blue cheese served with a creamy green goddess dressing 14.50

THE SPARTAN A refreshing Greek salad of tossed baby spinach, red onion, Kalamata olives, cucumber, feta and tomato with a Mediterranean vinaigrette 13.00

PASTAS

add bacon +3.00; grilled chicken +4.00 or shrimp +5.00

LOBSTER GOCCE Lobster filled gocce pasta tossed with garlic sundried tomato and Portobello mushroom cream sauce 16.

CHICKEN ALFREDO Freshly grilled chicken, peas, parmesan and farfalle in a delicate white sauce 13.00

SHRIMP & PENNE VODKA Penne rigate tossed with our own vodka Pomodoro sauce and finished with sautéed shrimp 14.00

MAC & CHEESE The perfect blend of LUXE cheeses with Cavatappi pasta topped with a toasted panko crust 13.00

FLAT BREADS

MEDITERRANEAN Artichoke hearts, roasted tomatoes, goat cheese, feta and mozzarella cheese garnished with fresh basil chiffonade 14.00

POLYNESIAN BBQ Grilled chicken, bacon, pineapple, smoked gouda, mozzarella, red onion, cilantro, BBQ sauce 12.00

MEGA-MEAT Italian Sausage, pepperoni, meatballs, bacon, marinara, mozzarella 14.00

MARGHERITA Buffalo mozzarella, marinara and fresh basil 10.50

ROASTED CHICKEN Diced Roasted chicken, tomatoes, artichoke hearts, basil, garlic, white cheddar, mozzarella, white truffle sauce base 13.00

SPLIT-PLATE CHARGE \$2.00

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

SANDWICHES

*All Sandwiches accompanied with your choice of coleslaw, fries or chips; or you can upgrade to garlic fries +1.00 or blue cheese fries for +1.50

PORTOBELLO SANDWICH	Charbroiled Portobello mushroom with melted Havarti, grilled zucchini and yellow squash roasted red bell pepper, chimichurri sauce served in warm baked focaccia 15.00
CALI CHICKEN CLUB	Slow roasted chicken topped with melted Swiss cheese, crispy bacon, crushed avocado, lettuce, tomato, and aioli all on a toasted oil top bun 14.00
SALMON BLT	Grilled Salmon, Applewood smoked bacon, lettuce, tomato, dill aioli in warm freshbaked focaccia 16.00
PHILLY CHEESE STEAK	Thin shavings of oven roasted ribeye, sautéed onions and melted cheese blend with a touch of horseradish aioli on a Philly roll 15.50 + add bell peppers 1.00 + add jalapeños .50
THE LUXE CRISTO	Layered slices of turkey, ham and Swiss cheese in sourdough then sliced, quartered, battered, fried, dusted and served with a berry preserve 14.00
LIL' PIGGIES	Pulled pork sliders of slow roasted, hand pulled, pork shoulder and crispy onion strings with a tangy BBQ sauce and topped with a crisp apple-slaw 12.00
HOT PASTRAMI	Grilled pastrami with melted provolone cheese, whole grain mustard, pickle slices stuffed on a grilled soft French roll 13.00
TURKEY BACON MELT	Grilled sourdough, turkey, tomato, avocado, Havarti and provolone, bacon and garlic aioli 15.50
CROISSANT BLAT	Bacon, crushed avocado, lettuce, tomato and mayo on a grilled croissant 12.00
COLD HAM AND TURKEY	Sliced ham and turkey, lettuce, tomato, dill pickles, mayo and Havarti on a soft French roll 12.00

WRAPS

*All Wraps accompanied with your choice of coleslaw, fries or chips; or you can upgrade to garlic fries +1.00 or blue cheese fries for +1.50

GREEK GYRO ["YEE-ROH"]	Shaved lamb, cucumber, feta, red onion, tomato, chopped lettuce, tzatziki sauce 15.00
BUFFALO CHICKEN	Crispy chicken, romaine, bacon, tomato, onion, jack & cheddar cheese, drizzled with buffalo sauce and ranch 13.00
CHICKEN CAESAR	Grilled chicken, romaine, shaved parmesan, and house made Caesar dressing 12.00

BURGERS

*All Burgers accompanied with your choice of coleslaw, fries or chips; or you can upgrade to garlic fries +1.00 or blue cheese fries for +1.50



BBQ BACON	Sweet Baby Ray's BBQ sauce, Applewood bacon, melted cheddar, homemade crispy onion strings, on a Harris Ranch burger 15.00
LUXE BURGER	Grilled Harris Ranch burger with cheddar, arugula, tomato, grilled onions and garlic aioli in a brioche bun 14.00
BACON-BLUE	Applewood smoked bacon, blue cheese, arugula, tomato and roasted garlic-onion jam 15.00

GOURMET DOGS

*All Dogs are accompanied with your choice of coleslaw, fries or chips; or you can upgrade to garlic fries +1.00 or blue cheese fries for +1.50



CHICAGO	Grilled hot dog topped with onion, sweet relish, dill pickles, tomatoes, roasted red bell peppers, whole grain mustard with a dash of celery salt 10.00
DA'LUXE	Grilled hot dog, grilled peppers, mushrooms, onions and jalapeños served with melted provolone on a soft French roll 10.00
CLASSIC	Grilled hot dog served with ketchup and mustard 8.00

DESSERTS

CRÈME BRÛLÉE	Timeless rich custard base topped with a contrasting layer of crunchy caramel, garnished with seasonal berries. 7.00
ICE CREAM	Featuring locally owned and operated, "Three Twins Ice Cream", an inconceivably delicious organic delight 3.00 / per scoop (French Vanilla — Brownie Batter Chunk — Salted Caramel)
WARM COOKIES PLATE	A plate of 5 freshly baked cookies right out of the oven 6.00



Split plate charge \$2.00

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BEVERAGES

SODA	5.00	
Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite, Lemonade, Root Beer, Mr. Pibb, Red Bull, Sugar-Free Red Bull		
COFFEE / TEA	4.00	
Freshly brewed Organic Dark Roast coffee from Liberty Coffee Roasting Co.		
BREWED ICED TEA	5.00	
BOTTLED SPRING WATER	4.25	SAN PELLGRINO SPARKLING WATER 4.75

COCKTAILS

BAR SELECTIONS	DULCE VIDA MARGARITA	9.00	The ultimate, all-natural margarita features Dulce Vida 100% Organic Tequila, Agave Nectar and fresh lime and orange
	ORANGE BLOSSOM	10.00	A blend of Hangar 1 Mandarin Vodka, peach liqueur & orange juice
	PERFECT STORM	10.00	Calwise spiced rum mixed with fresh lime and topped off with ginger beer
	LUXE 75	10.50	Wheelhouse Gin, fresh lemon, simple syrup and topped with sparkling wine
	BUFFALO SOLDIER	10.50	Buffalo Trace Bourbon pressed with cucumber, orange, and lemon and a dash of bitters
	POMEGRANATE MARTINI	11.00	Pama shaken with Wheelhouse Vodka, served up with triple sec and fresh lime
	POR SIEMPRE BERRY MARGARITA	10.00	Siempre Tequila infused with fresh raspberries, blackberries, and blueberries. Mixed with fresh citrus and topped with Sprite
	TENNESSEE LEMONADE	9.00	Dickel Bourbon shaken with honey simple syrup and topped with lemonade
	SPICY OLD FASHIONED	9.50	Muddled sugar, bitters, orange, and cherry with Woodford Reserve topped with a splash of ginger beer

A FULL BAR SELECTION OF COCKTAIL OPTIONS ARE ALSO AVAILABLE!

SELECTIONS ON TAP

BEERS

COORS LIGHT	7 / 9
Light Cold Lager, ABV 4.2%, Colorado	
BLACK BUTTE PORTER	8 / 10
Deschutes, ABV 5.2%, Bend, OR	
STELLA ARTOIS	8 / 10
Euro-Pale Lager, ABV 5.2%, Belgium	
805	8 / 10
Blonde Ale, ABV 4.7%, Paso Robles, CA	
GREAT WHITE	8 / 10
Witbier, ABV 4.8%, Eureka, CA	
HOPTOLOGIST DIPA	10*
Knee Deep Brewing, ABV 9.0%, Auburn, CA *16oz only	
PANIC IPA	8 / 10
Heavy Hopped West Coast IPA, ABV 7.0% Sacramento, CA	
SEASONAL	8 / 10
Ask server for today's selection	

CORONA BOTTLE 6.00

REDS

CABERNET	8
Broadside 2016, Paso Robles, CA	
CABERNET	13
Freakshow 2015, Lodi, CA	
PINOT NOIR	11
District 7 2014, Monterey, CA	
ZINFANDEL	11
Klinker Brick 2014, Lodi, CA	

WHITES

CHARDONNAY	7
Guenoc Winery Sonoma Coast, CA 2016	
CHARDONNAY	12
Chalk Hill Winery Sonoma Coast, CA 2016	
PINOT NOIR ROSÉ	9
Ryder Estate Central Coast, CA 2017	
SAUVIGNON BLANC	9
Bonterra Organic Vineyards Lake/Mendocino/Sonoma Counties, CA 2016	
J.P. CHENET SPLIT	12.50
France	

