



## MELVYN'S DAY MENU

ASSORTED CITRUS MARINATED OLIVES 8

CHIPS & GUACAMOLE 18  
*Corn Chips, House Made Salsa*

BUTCHER'S BLOCK 34  
*Chef's Selection of Artisan Meats, Cheeses, Accoutrements*

FRESH & DRIED FRUIT BOWL 12  
*Honey Yogurt*

CAESAR SALAD 17  
*Romaine, Spanish Anchovies, House Croutons, Parmesan  
Cheese*

JUST FRIES 8  
*Curry Ketchup, Garlic Aioli*

QUINOA & ROASTED VEGETABLES 22  
*Coachella Valley Farmer's Market Vegetables*

MELVYN'S BURGER 30  
*Aged Cheddar, Lettuce, Tomato, Caramelized Onions, House  
Sauce, Pickle, Fries*

*"Melvyn's Restaurant adds a 3% Wellness Surcharge  
to assist in providing Health Care Benefits for our Colleagues."*

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

## COCKTAILS

APEROL SPRITZ 16

*Aperol, Soda Water, Sparkling Wine*

CUCUMBER & JALAPENO MARGARITA 18

*Casa del Sol Blanco Tequilla, Lime Juice, Agave*

PALOMA 16

*100% Agave Tequilla, Grapefruit Juice, Lime, Soda*

PINA ON ICE 16

*Dark Rum, Pineapple Juice, Coconut*

MOSCOW MULES 14

*Vodka, Ginger Beer, Lime*

MAI TAI 16

*Light Rum, Dark Rum, Orgeat, Lime Juice, Grenadine*

YOUNG COCONUT 12

*Add Dark Rum + 5*

## BUBBLY

*Mionetto Superiore Prosecco, Italy 13*

*G.H Mumm Brut Champagne, France 22*

## WHITE

*Benvolio Pinot Grigio, Italy 13*

*Louis Latour, Pouilly Fuisse 14*

*Chalk Hill Chardonnay, Russian River 15*

*Honig Sauvignon Blanc, Napa 16*

## ROSE

*Whispering Angel, France 16*

## RED

*Barossa Valley Estate GSM, Australia 13*

*Saldo Zinfandel, California 17*

## BEER

*Domestic Beer 8*

*Craft & Import Beer 8*