



2016 Indian Wells Arts Festival Delicious Foodies' Delights & More

Entrées • Nibbles & Snacks • Brunch Menu
Beer • Champagne • Wine • Cocktails

Enjoy great art and scrumptious foodies' delights and more by Levy Restaurants at the Indian Wells Tennis Garden throughout the festival grounds and under the shaded pavilion at the Main Stage and Stadium 2!

"Eggs + Champagne in The Garden" Brunch Menu Till Noon

Saturday and Sunday from 10am – 12pm, offered by Kabob, counter service.

BAKED FRENCH TOAST	\$10
Brown Sugar, Cinnamon, Walnut Whipped Cream, Maple Syrup, Fresh Berries	
QUICHE LORRAINE	\$12
With Gruyère Cheese and Pancetta Bacon, Baby Arugula Salad	
EGGS BENEDICT	\$10
With Smoked Bacon or Smoked Salmon, English Muffin, Sauce Hollandaise, Fruit Salad	
HOMEMADE GRANOLA	\$8
All Natural, Low Fat Yogurt, Topped With Fresh Fruit	

SEAR

Friday, Saturday and Sunday at the Main Stage and Shaded Pavilion

STADIUM SPECIALTIES – Comes with Fries

ALL NATURAL BEEF BURGER	\$8
– Add Cheddar or Swiss	\$9
BRISKET BACON BURGER	\$12
Barbecue Brisket and Applewood Bacon	
TURKEY BURGER	\$10
Avocado, Swiss Cheese	

GRILLED CHICKEN SANDWICH\$9
Pepper Jack Cheese, Roasted Peppers

CLASSIC CAESAR SALAD\$7

– Add Grilled Chicken\$11

SIDES

FRIES, WITH SEA SALT\$5

PARMESAN GARLIC FRIES\$6

SNACKS

SOFT PRETZEL\$4

GLUTEN FREE CHIPS\$3

REGULAR CHIPS\$3

CANDY\$4

SWEETS

WARM APPLE PIE WITH VANILLA ICE CREAM\$7

BEVERAGE, BEER AND WINE SELECTIONS –

BEER\$7

Bud Light

Michelob Ultra

PREMIUM WINE, By The Glass\$10

Sauvignon Blanc

Chardonnay

Petite Sirah

Pinot Noir

FROZEN MARGARITA\$12

SMALL FOUNTAIN SODA\$3

LARGE FOUNTAIN SODA\$4

PURE LEAF TEA\$4.50

AQUAFINA WATER\$4

KABOB

Friday, Saturday and Sunday at the Main Stage and Shaded Pavilion

APPETIZER

MEZZA PLATTER\$11
Hummus, Dolmas, Marinated Feta Cheese, Olives and Warm Pita Bread

SALADS

GYRO SALAD\$10
Beef or Chicken on Romaine Lettuce with Tomatoes, Onion, Cucumbers
and Tahini Sauce

GREEK SALAD\$10
Romaine Lettuce, Tomatoes, Green Peppers, Olives, Feta Cheese,
Pepperoncino, Oregano Red Wine Dressing

SANDWICHES/ ENTREES

HOMEMADE VEGETARIAN FALAFEL\$9
Ground Garbanzo Beans with Parsley, Onions and Spices

GYRO\$10
Beef or Chicken, Tomatoes, Onions, Parsley and Tahini Sauce.
Served in Warm Pita Bread.

CHICKEN KABOB\$10
Marinated Chicken, Tomatoes, Onions, Parsley and Tahini Sauce.
Served with Warm Pita Bread.

SHISH KABOB\$10
Marinated Beef, Tomatoes, Onions, Parsley and Tahini Sauce.
Served with Warm Pita Bread.

DESSERT

Chocolate mousse cup\$5

Tiramisu cup\$5

Crème Brûlée\$5

Chocolate éclair\$5

Cheesecake\$5

BEVERAGE

SMALL FOUNTAIN SODA\$3

LARGE FOUNTAIN SODA\$4

PURE LEAF TEA\$4.50

AQUAFINA WATER\$4

ORANGE JUICE\$4

ORANGINA\$5

SAN PELLEGRINO\$5

RUMCHATA OASIS BAR

Friday, Saturday and Sunday at the Main Stage and Shaded Pavilion

BUDWEISER AND BUD LIGHT (BOTTLE)	\$7
CORONA AND STELLA ARTOIS (BOTTLE)	\$8
PREMIUM WINE, By The Glass	\$10
Sauvignon Blanc	
Chardonnay	
Cabernet	
Pinot Noir	
CHANDON SPARKLING BRUT	\$10
CHANDON SPARKLING ROSE	\$10
RUMCHATA ICED COFFEE	\$10
RUMCHATA PINA COLADA	\$10
MARGARITA	\$12
BLOODY MARY	\$11
COCKTAILS	\$9
PEPSI, DIET PEPSI, SIERRA MIST, AQUAFINA WATER	\$4

CHAMPAGNE CIRCLE BAR

Friday, Saturday and Sunday at Center Plaza "G"

CHANDON SPARKLING BRUT	\$10
CHANDON SPARKLING ROSE	\$10
CHANDON SPARKLING BRUT MIMOSA	\$11

CONFECTIONARY CONCESSIONS

Friday, Saturday and Sunday throughout Festival Grounds

E. & E. PELS ITALIAN ICES • OLD TIMEY ICE CREAM • POPCORN