

SALADS

ASIAN TOFU SALAD \$10.00

Shaved carrot, zucchini noodles, almonds, and marinated baked tofu over a bed of spinach. Served with a Ginger Sesame Dressing.

MEDITERRANEAN \$9.00

Kalamata olives, caramelized onions, diced sun-dried tomatoes, and mozzarella cheese over Romain greens. Choices of balsamic or ranch dressing

SIDE SALAD \$7.00

A Smaller portion of the salad of your choice.

Add or substitute Chicken, Roast Beef, or Asian Tofu to a Large salad for \$3.00

LOCAL PARTNERS

CHEESY EDDIE'S

HEDONIST CHOCOLATES

SPECIAL TOUCH BAKERY

GET CAKED BAKERY

We will do our best to accommodate most dietary restrictions. Please speak with your server for any allergy or other concerns you may have.

GEVA KITCHEN

HOURS OF OPERATION

Kitchen opens 2 hours before Wilson Stage performance. Entrees available until 30 minutes prior to performance. Small plates and desserts available during intermission

SOUPS

TOMATO BISQUE \$6.00

A creamy blend of roasted red tomatoes, vegetables, and Stuart's Spices.

SOUP DU JOUR \$6.00

Ask your server for our daily offerings.

Soups are served with crackers.

SMALL PLATES

SEASONAL CHEESE BOX \$12.00

A seasonal selection of fine cheese's, accompanied by veggie sticks, dried and fresh fruit.

CHARCUTERIE BOX \$12.00

Three deli meats, served with cheese, olives, sun-dried tomatoes, and pepperoncini. Accompanied with sides of jam, Dijon, and pistachio

HUMMUS SAMPLE \$12.00

Hummus, olives, and roasted red pepper. Served with veggie sticks.

Small Plates come with crackers and gluten-free options.

PIZZA

PEPPERONI \$9.00

Diced peperoni, fresh tomato sauce, and mozzarella.

SPINACH MUSHROOM \$9.00

Crimini mushrooms, baby spinach, mozzarella cheese, over a garlic base.

VEGGIE LOVERS \$9.00

Roasted red peppers, caramelized onions, mushrooms, and spinach over a base of hummus.

Optional addition of cheese.

FLATBREAD PANINIS

CLASSIC PANINI \$10.00

Prosciutto, Roma tomatoes, shredded romaine lettuce, and mozzarella cheese.

CHICKEN CAPRESE \$12.00

Marinated chicken, tomatoes, spinach, and mozzarella with a blasamic glaze drizzle.

ROAST BEEF \$10.00

Freshly sliced roast beef with provolone cheese. Served with au jus.

All paninis come with sides of Chips or Soup

CHILLED DESSERTS

CHEESY EDDIE'S COOKIES \$4.00

CARROT CAKE \$7.00

HEDONIST CHOCOLATES \$3.00

SEASONAL PIE \$6.00

APPLE CRUMBLE PIE \$5.00

GLUTEN-FREE BROWNIES \$5.00

GODOT'S BAR MENU

BEER

DOMESTICS

Labatt Blue	\$5.00
Labatt Blue Light	\$5.00
Blue Moon	\$7.00
Sierra Nevada Pale Ale	\$8.00

CRAFTS

Roc Brew. Fluf Boi IPA (6.5%)	\$9.00
Roc Brew. Black Is Beautiful Stout (8.9%)	\$9.00

CRAFT NON-BEER

Citizen Cider Unified Press (5.2%)	\$8.00
Not Your Fathers Root Beer (5.9%)	\$5.00
High Noon Vodka Soda (4.9%)	\$6.00

IMPORTS

Stella Artois	\$8.00
Becks (non-alcoholic)	\$6.00

WINE

WHITE

Pinot Grigio	\$10.00
Chardonnay	\$10.00
Riesling	\$11.00
Moscato (split)	\$10.00

RED

Pinot Noir	\$12.00
Malbec	\$10.00
Cabernet Sauvignon	\$10.00

OTHER

Sparkling (split)	\$12.00
White Merlot	\$9.00

SPECIALTY COCKTAILS

Bomb Pop

Vodka, Blue Curacao, Lemonade, with red raspberry float and a splash of sprite.

Holy Bee

Gin, Blue Curacao, Honey and Lemon

CLASSIC COCKTAILS

Geva Manhattan \$13.00
up or rocks

Geva Margarita \$12.00
Seasonal Flavor: Prickly Pear

Classic Old Fashioned \$12.00
bourbon, simple, bitters, orange peel

NON-ALCOHOL

Perrier	\$4.00
Goslings Ginger Beer	\$4.00
Sodas	\$3.00

cola, diet cola, lemon/lime, ginger ale

Juices \$3.00

orange, cranberry, pineapple, lemonade

HOT BEVERAGES

Coffee	\$3.00
Hot Tea	\$3.00
Hot Chocolate	\$3.00

Hot beverages are available in a Regular size, or a small size for \$2.00

DESSERTS

CHEESY EDDIES

Chocolate Chip Cookies	\$4.00
Oatmeal Cookies	\$4.00
Carrot Cake	\$7.00

SPECIAL TOUCH BAKERY

Apple Crumble Pie	\$5.00
Banana Cream Pie	\$6.00

OTHER WELL KNOWN NAMES

Hedonist Chocolates	\$3.00
Get Caked Gluten-Free Brownies ●	\$5.00