

Wine

Sparkling

Möet and Chandon, Imperial, 187ml	G	B	20
Domaine Ste. Michelle, Columbia Valley	10	40	
Benvolio, Prosecco, Veneto Italy	11	44	
Schramsberg, Blanc De Noir, North Coast	16	75	
Möet and Chandon, Imperial Brut		80	
Veuve Clicquot, "Yellow Label"	24	112	
Beau Joie, Brut, Épernay	20	105	
Beau Joie, Rosé, Épernay	20	105	
Möet and Chandon, Imperial Rosé		95	
Luc Belaire, Rare Rosé		90	
Perrier-Jouët, Fleur de Champagne 04		190	
Möet and Chandon, Dom Perignon 06		225	
Louis Roederer, Cristal 09		310	

White and Rosé

Willakenzie, Pinot Gris, Willamette Valley 16	G	B	36
Drylands, Sauvignon Blanc, New Zealand 17		38	
Matanzas Creek, Sauvignon Blanc, Sonoma 17	12	48	
Conundrum, White Blend, California 16	12	48	
Kendall-Jackson, VR, Chardonnay, California 16	10	40	
Louis Jadot, Chardonnay, Pouilly Fuisse 16		48	
Sonoma-Cutrer, Chardonnay, Sonoma 16	14	56	
Santa Margherita, Pinot Grigio, Venezia 16	14	56	
Whispering Angel, Rosé, Provence 17	14	56	
Gran Moraine, Rosé, Yamhill Carlton, Oregon 18		54	
Cakebread, Chardonnay, Anderson Valley 16	21	85	
Far Niente, Chardonnay, Napa 16		95	

Red

Fabre Montmayou Reserva, Malbec, Mendoza 16	G	B	38
Rutherford, Estate Merlot, Napa 15	10	40	
Zaca Mesa, Syrah, Santa Ynez 14		48	
Kendall-Jackson, VR, Cabernet Sauvignon, Sonoma 14	12	48	
Argyle, Pinot Noir, Willamette Valley 16		56	
Mer Soleil, Pinot Noir, Santa Lucia Highlands 17	14	56	
Hartford Court, Zinfandel, Sonoma 14		54	
The Prisoner, Red Blend, Napa 17		80	
Pegasus, Cabernet Sauvignon, Santa Ynez 14		72	
Cakebread, Cabernet Sauvignon, Napa 16	24	112	
Caymus, Cabernet Sauvignon, Napa 16		142	
Far Niente, Cabernet Sauvignon, Napa 12		180	
Opus One, Meritage, Napa 13		280	



At Adena Farms, we believe in growing healthy, natural, chemical-free food.

Our philosophy is simple – avoid pain and stress to our animals by raising them with the greatest of care in a completely natural setting, using sustainable, free-range farming practices.

Our grass-fed, grass-finished premium beef burgers come from cattle raised at our family-owned farm in Ocala, Florida. Here, our cattle roam and graze freely on more than 90,000 acres, eating fresh Florida grass from start to finish – just the way nature intended. No added growth hormones. No genetically modified feed, and no antibiotics.

We own and operate one of the most modern processing facilities in America right on our farm. We have USDA inspectors on-site ensuring quality, traceability and care every step of the way in delivering our all-natural beef from our farm to your table.

"Our pledge is to provide you with the very best-tasting, all-natural food!"

Frank Stronach, Founder & Owner

Learn more at adenafarms.com



Post Parade

Bread Basket ✓
Pink Sea Salt | Sweet Butter

Bavarian Pretzel ✓
Jalapeño Pepper Dip | Grainy Mustard

Vegetable Spring Rolls ✓
Sweet Chili Sauce

Crispy Chicken Wings | Carrots & Celery
House Barbeque, Buffalo or Plain

Shaved Brussel Sprouts Salad (GF)
Cranberries | Toasted Almonds | Applewood Smoked Bacon
Apple Cider Vinaigrette

Grilled Pear Salad (GF)
Garden Greens | Goat Cheese | Candied Pecans | Prosciutto
Lemon Vinaigrette

Roasted Chicken Salad (GF)
Honeycrisp Apples | Bibb Lettuce | Toasted Pistachios
Blood Orange Vinaigrette

Caesar Salad
Parmesan | Focaccia Crouton | Light Garlic Dressing
Add Chicken 7 | Prawns 10 | Salmon 10

Seasonal Fruit & Berries Plate ✓ (GF)
Honey Yogurt

Warming Up

Soup of the Day

Clam & Shrimp Chowder
Leek | Potato

In the Gate

Warm Spinach Artichoke Dip ✓
Roasted Garlic | Pita Bread

Jumbo Gulf Shrimp & Pickled Cucumber Cocktail (GF)
Giardiniera | Horseradish Cocktail Sauce

Charcuterie & Creamery
Prosciutto | Salami | Mortadella | Aged Parmesan | Brie | Chèvre
Fig Jam | Grain Mustard

Turkey Sandwich
Turkey Breast | Candied Bacon | Cranberry Aioli | Spinach | Ciabatta

Bay Scallop Ceviche (GF)
Roasted Peppers | Orange | Cilantro | Tortilla Chips



Stretch Run

SANTA ANITA CLASSICS

3	Peppered Prime Rib (GF) Cheddar Broccoli Baked Potato Pan Jus	27
11	Golden Jumbo Lump Crab Cake Classic Remoulade Cucumber Slaw	33
11		
16	Firecracker Pan Roasted Atlantic Salmon Ginger Basmati Rice Edamame Succotash Scallion	27
16	Roasted Chicken Breast (GF) Butternut Squash Roasted Apple Farro Arugula Thyme Jus	26
17	Apple Cider Brined Pork Chop Fregola & Pancetta Risotto Honey Winter Squash Apple Cranberry Chutney	26
17	Braised Adena Short Ribs (A) Parmesan Truffle Polenta Roasted Cremini Mushrooms Crispy Onions	27
21	Adena Farm Beef Burger (A) Tomato Butter Pickle French Fries	19
16	Roasted Sweet Potato & Cauliflower Tacos ✓ Warm Flour Tortillas Black Beans Chipotle Lime Cashew Crema	16
16	Margarita Pizza ✓ Fresh Mozzarella Tomato Basil	16
15	Thin Crust Pepperoni Pizza Mozzarella Boursin Tomato Basil Sauce Oregano	18
8	Farm Egg Omelet (GF) Roasted Breakfast Potato Ham Cheddar Cheese OR Mushroom Spring Onion Tomato	17
11		
15	Apple Streusel Cheesecake Candied Cranberry Cinnamon Anglaise	9
19	Chocolate Mousse Bar Salted Caramel Candied Nuts	8
22	Fig & Hazelnut Strudel Sugared Phyllo Honey Ice Cream	9
17	Banana Split for Two Chocolate Dipped Banana Crepes Vanilla Bean Ice Cream Warm Chocolate Sauce	15
22	Fosselman's Ice Cream & Soberts Ice Creams - Vanilla Chocolate Seasonal Sorbets - Strawberry Coconut Passion Fruit	8
22	Whole Cake 6" To Share or To Go Carrot Cheesecake Chocolate	25
	Chocolate Dipped Strawberries (GF)	2

Beverages

Soft Drinks Lemonade	5	Double Espresso Latte	6
Hot Chocolate	5	Cappuccino Café Mocha	
Milk Regular or Lowfat	5	Regular Coffee or Decaf	
		Tea Selections Iced Tea	6

Beer

Draft		Baldwin Buck 🐎	12
Modelo Especial	9	Bourbon Ginger Lemon Honey Simple Syrup Grapefruit Peychaud's Bitters <i>Official Cocktail of Santa Anita Park</i>	
Stone IPA	9		
Firestone 805	9	Mucho Macho Mary	12
Golden Road Mango Cart	9	Citron Vodka Macerated Farm Fresh Vegetables Santa Anita's Housemade Bloody Mary Mix	
Stella Artois	9		
Bud Light	8	Horseshoe Margarita	12
		Herradura Silver Tequila Lime Orange Zest Agave Nectar	
Bottles		American Thoroughbred	12
Amstel Light	9	Tito's Handmade Vodka Ginger Beer Lime	
Heineken	9		
Corona	9	Justified	12
Dos Equis Ambar	9	Aged Rum Ginger Syrup Pineapple Juice Lime Juice Angostura Bitters	
Sam Adams Boston Lager	9		
Ballast Point Sculpin IPA	9	Smoky Saddles	12
Newcastle	9	Mezcal Chambord Fresh Blackberries Lime Agave Nectar	
Guinness	9		
Beck's Non-Alcoholic	9		
Budweiser	8		
Bud Light	8		
Coors Light	8		
Miller Lite	8		
Michelob Ultra	8		

Hard Cider

Reverend Nat's Revival 9
Hard Apple Cider (GF)

(A) Adena Farms ✓ Vegetarian (GF) Gluten Free

A 21% service charge for parties 8 or more. Prices are exclusive of applicable sales tax

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Post Parade

Bread Basket ✓
Pink Sea Salt | Sweet Butter

Vegetable Spring Rolls ✓
Sweet Chili Sauce

Grilled Pear Salad 🍷
Garden Greens | Goat Cheese | Candied Pecans | Prosciutto
Lemon Vinaigrette

Caesar Salad
Parmesan | Focaccia Crouton | Light Garlic Dressing
Add Chicken 7 | Prawns 10 | Salmon 10

Seasonal Fruit & Berries Plate ✓🍷
Honey Yogurt

Warming Up

Soup of the Day 8

Clam & Shrimp Chowder 11
Leek | Potato

In the Gate

Warm Spinach Artichoke Dip ✓ 15
Roasted Garlic | Pita Bread

Jumbo Gulf Shrimp & Pickled Cucumber Cocktail 🍷 19
Giardiniera | Horseradish Cocktail Sauce

Charcuterie & Creamery 22
Prosciutto | Salami | Mortadella | Aged Parmesan | Brie | Chèvre
Fig Jam | Grain Mustard

Bay Scallop Ceviche 🍷 22
Roasted Peppers | Orange | Cilantro | Tortilla Chips

🍷 Adena Farms ✓ Vegetarian 🍷 Gluten Free

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Stretch Run

SANTA ANITA CLASSICS

Peppered Prime Rib 🍷 27
Cheddar Broccoli | Baked Potato | Pan Jus

Golden Jumbo Lump Crab Cake 33
Classic Remoulade | Cucumber Slaw

Firecracker Pan Roasted Atlantic Salmon 27
Ginger Basmati Rice | Edamame Succotash | Scallion

Roasted Chicken Breast 🍷 26
Butternut Squash | Roasted Apple | Farro | Arugula | Thyme Jus

Braised Adena Short Ribs 🍷 27
Parmesan Truffle Polenta | Roasted Cremini Mushrooms | Crispy Onions

Adena Farm Beef Burger 🍷 19
Tomato | Butter Pickle | French Fries

Margarita Pizza ✓ 16
Fresh Mozzarella | Tomato | Basil

Farm Egg Omelet 🍷 17
Roasted Breakfast Potato
Ham | Cheddar Cheese OR Mushroom | Spring Onion | Tomato

Finish Line

Apple Streusel Cheesecake 9
Candied Cranberry | Cinnamon Anglaise

Chocolate Mousse Bar 8
Salted Caramel | Candied Nuts

Banana Split for Two 15
Chocolate Dipped Banana Crepes | Vanilla Bean Ice Cream
Warm Chocolate Sauce

Fosselman's Ice Cream & Soberts 8
Ice Creams - Vanilla | Chocolate
Seasonal Sorbets - Strawberry | Coconut | Passion Fruit

Whole Cake 6" To Share or To Go 25
Carrot | Cheesecake | Chocolate

Chocolate Dipped Strawberries 🍷 2

Beverages

Soft Drinks | Lemonade 5 Double Espresso | Latte 6
Cappuccino | Café Mocha

Hot Chocolate 5 Regular Coffee or Decaf

Milk 5 Tea Selections | Iced Tea 6
Regular or Lowfat

Beer

Draft

Modelo Especial 9

Stone IPA 9

Firestone 805 9

Golden Road Mango Cart 9

Stella Artois 9

Bud Light 8

Bottles

Amstel Light 9

Heineken 9

Corona 9

Dos Equis Ambar 9

Sam Adams Boston Lager 9

Ballast Point Sculpin IPA 9

Newcastle 9

Guinness 9

Beck's Non-Alcoholic 9

Budweiser 8

Bud Light 8

Coors Light 8

Miller Lite 8

Michelob Ultra 8

Hard Cider

Reverend Nat's Revival 9
Hard Apple Cider 🍷

Signature Cocktails

Baldwin Buck 🐎 12
Bourbon | Ginger | Lemon
Honey Simple Syrup | Grapefruit
Peychaud's Bitters
Official Cocktail of Santa Anita Park

Mucho Macho Mary 12
Citron Vodka | Macerated
Farm Fresh Vegetables
Santa Anita's Housemade
Bloody Mary Mix

Horseshoe Margarita 12
Herradura Silver Tequila
Lime | Orange Zest
Agave Nectar

American Thoroughbred 12
Tito's Handmade Vodka
Ginger Beer | Lime

Justified 12
Aged Rum | Ginger Syrup
Pineapple Juice | Lime Juice
Angostura Bitters

Smoky Saddles 12
Mezcal | Chambord
Fresh Blackberries | Lime
Agave Nectar