



Pavilion Café



(GS) No ingredients contain gluten



Whole Food, Plant Based (Vegan)



Meets UC Davis Nourish Guidelines

Combo Meals:

Niman Ranch Cherry BBQ Glazed Pork Ribs (GS) \$8.50

Summer Vegetable Stuffed Portabella Mushroom (GS) \$8.50

*Roasted portabella mushrooms stuffed with locally sourced
Summer squash medley and house made sofrito*

Each combo meal includes your choice of 3 compliments

Entrees:

A la carte

Niman Ranch Cherry BBQ Glazed Pork Ribs (GS) \$4.25

Summer Vegetable Stuffed Portabella Mushroom (GS) \$4.50

Compliments:

A la carte

Corn on the Cob (GS) \$1.00

Roasted Potatoes with Chimichurri (GS) \$2.50

*Roasted red potatoes served with locally sourced summer vegetables
and chimichurri*

Fresno Chili and Cabbage Slaw (GS) (V) \$2.50

*Freshly chopped cabbage with white wine vinegar, sugar, cream,
and Fresno Chilis for a slight kick*

Watermelon and Arugula Salad (GS) \$4.00

*A refreshing summer salad with watermelon, pickled red onions,
cucumber, arugula, mint and a champagne vinaigrette*