

RICHLAND POINTE

Spa Lunch Menu

Orders must be placed a minimum of 48 hours
prior through the wellness desk

All items served chilled

 Summer Salad 12

Tangled Greens | Corn | Watermelon
Laura Chenel Chevre | Lime & Chili Toasted Peanuts
Curried Tomato Vinaigrette

Add-On:

Yakitori Chicken - 8
Grilled Shrimp - 9

 Traditional Asian Green Salad 11 GF
Ginger Dressing

Add-On:

Yakitori Chicken - 7
Grilled Shrimp - 9

 Roasted Garlic Hummus 7

substitute sliced cucumbers for GF

Cucumber | Basil | Mint | Tomato | Crispy Chickpeas | Olive Oil | Grilled Naan
Available without advance notice

 Lime-Marinated Avocado 8 GF

(ask for no chips for GF)

Corn Tortilla Chips
Available without advance notice

 = Vegetarian  = Indicates lean protein, low in fat and/or low sugar

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RICHLAND POINTE

Wine

White

Stoller Pinot Gris 10

Sparkling

Chandon Brut | Chandon Rosé 12

Chandon Garden Spritz 12

Blend of Sparkling Wine infused with Orange Peel, Herbs & Spices

Red

Stoller Pinot Noir 10

Ready to Drink Cocktails

Jose Cuervo Sparkling Margarita 10

Jose Cuervo Strawberry Margarita 10

Beer

Michelob Ultra 4.25

Stella Artois 5.25

Athletic Brewing Co. "Upside Dawn" Golden Ale 4.25

High Noon

Black Cherry | Grapefruit | Pineapple | Lime | Peach 6

Soda

Coke | Diet Coke | Sprite 3

RICHLAND POINTE

LUNCH MENU

Snacks

✓✓ Lime-Marinated Avocado 8
Corn Tortilla Chips

✓✓ Roasted Garlic Hummus 7
Cucumber | Basil | Mint | Tomato | Crispy Chickpeas
Olive Oil | Grilled Naan

✓ Corn Tortilla Chips 6
Fire-Roasted Tomato Salsa

Smoked Wings 13
Sake Brined & Smoked | Honey | Garlic
Chilis | Sesame Seeds

Chips & Queso 8

Loaded Ground Beef Nachos 14
Green Onions | Jalapeños | Diced Tomatoes |
Onions | Cheddar Cheese | Warm Queso

Sandwiches

BBQ Pulled Pork Sandwich 11
Cabbage Slaw | BBQ Aioli | B&B Pickles | Texas Toast

✓ Ahi Tuna Tacos 16
Crispy Wonton Shell | Wasabi Aioli | Togarashi
Micro Cilantro | Yuzu Pearls

The Pointe Burger* 12
Swiss | Caramelized Onions | Mushrooms

✓✓ Vegetarian Burger 10
Tomato Jam | Brûlée Onion

Roots & Leaves

✓✓ Caesar Salad 10

✓✓ Traditional Asian Green Salad 11 GF
Ginger Dressing

Salad Add-Ons
Steak Tips* 12,
Salmon* 11, Shrimp 9
Crispy or Yakitori Chicken 8

Something on the Side

✓ Basket of Fries 5

✓✓ Fruit Cup 6 GF

✓ Any Side Salad 5 GF
From The Selection Above

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Bar Bites

First Flavors

Asian Dumplings 11
Sweet Chili Sauce

🌱🍷 **Roasted Red Beet Hummus 7**
Olive Oil | Grilled Naan

Crispy Chicken Bites 11
Choice of: Ranch | BBQ | Buffalo

🌱 **Basket of Fries 5**

Goat Cheese Fritters 11
Mint Labneh | Orange Chili Chutney

Meat & Cheese

Served with Crackers

🌱 **Apricot 6 GF**
Wensleydale | Cow's Milk | England

🌱 **Quadrello Di Bufala 6 GF**
Taleggio | Buffalo Milk | Italy

🌱 **Pour Me A Slice 6 GF**
Beehive | Cheddar | Cow's Milk | Utah

🌱 **Van Kaas Extra Aged Gouda 6 GF**
Cow's Milk | Netherlands

🌱 **Pimento Cheese 6 GF**
Reynolds Lake Oconee | Georgia

Uncured Georgia Blue Salami 9 GF
Spotted Trotter

Prosciutto di Parma 12 GF

Sweet Coppa 6 GF

Orange Zest Fig Salami 6 GF
Hellenic Farms

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Meat & Cheese

Served with Crackers

🍷🍷 **Beemster XO 9 GF**
Gouda | Cow's Milk | Netherlands

🍷 **Quadrello di Bufala 6 GF**
Taleggio | Buffalo Milk | Italy

🍷 **Jasper Hill Farm Bayley Hazen Blue 7 GF**
Blue | Cow's Milk | Vermont

🍷 **Van Kaas Extra Aged Gouda 6 GF**
Cow's Milk | Netherlands

🍷 **Pimento Cheese 6 GF**
Reynolds Lake Oconee | Georgia

Uncured Georgia Blue Salami 9 GF
Spotted Trotter

Prosciutto di Parma 12 GF

Sweet Coppa 6 GF

Orange Zest Fig Salami 6 GF
Hellenic Farms

Roots & Leaves

🍷🍷 **Summer Salad 12**
Tangled Greens | Corn | Watermelon
Laura Chenel Chevre | Lime & Chili Toasted Peanuts
Curried Tomato Vinaigrette

🍷🍷 **Caesar Salad 10**

🍷🍷 **Traditional Asian Green Salad 11 GF**
Ginger Dressing

First Flavors

Grit Conch Fritter 11
Bahamian Aioli | Pickled Carrot & Zucchini

🍷🍷 **Roasted Garlic Hummus 7**
Cucumber | Basil | Mint | Tomato
Crispy Chickpeas | Olive Oil | Grilled Naan

Asian Dumplings 11
Sweet Chili Sauce

Smoked Wings 13
Sake Brined & Smoked | Honey | Garlic
Chilis | Sesame Seeds

🍷🍷 **Lime-Marinated Avocado 8 GF** (ask for no chips)
Corn Tortilla Chips

🍷 **Cobia Crudo 13**
Red Plum | Jalapeño | Tomato | Orange Kosho
Chili Oil | Radish | Crispy Shallots

🍷 **Goat Cheese Fritters 11**
Mint Labneh | Orange Chili Chutney

Something on the Side

🍷🍷 **Basmati Rice 6 GF**

🍷🍷 **Elote Street Corn 7 GF**
Tajin Crema | Lime | Cilantro

🍷 **Mac & Cheese 7**

🍷 **Basket of Fries 5**

🍷 **Papas Bravas 8**
Saffron Aioli | Chili Dust

🍷🍷 **Asian Zucchini & Mushrooms 7 GF**
Sesame | Ginger | Hoisin

🍷 **Crispy Brussels Sprouts 9**
Sweet Heat Dust | Gochujang Buttermilk Dressing |
Scallions

Fins, Feathers & Flanks

🍷 **Brazilian Roasted Half Chicken 19 GF**
Tempero Baiano Rub | Masala Crema

Macadamia Nut-Crusted Mahi-Mahi 19
Garam Masala | Thai Curry Tomato Jam

The Pointe Burger* 12
Swiss | Caramelized Onions | Mushrooms

🍷🍷 **Vegetarian Burger 10**
Tomato Jam | Brûlée Onion

Korean BBQ Pork Rib 18
Kimchi

Grilled Steak* 18 GF
Chimichurri

Seared Sea Scallops 18 GF
Parmesan Creamed Corn | Togarashi | Lemon

🍷 **Teriyaki Salmon* 14 GF**

Indian Butter Chicken 15
Grilled Naan

🍷 **Ahi Tuna Tacos 16**
Crispy Wonton Shell | Wasabi Aioli | Togarashi
Micro Cilantro | Yuzu Pearls

Korean Beef Bulgogi 18 GF
Yellow Onions | Jalapeño | Sesame Seeds |
Scallions

Vegetarian

🍷🍷 **Forbidden Rice Risotto 14**
Shiitake Mushrooms | Scallions | Celery |
Smoked Tomato Vinaigrette

🍷🍷 **Vegetable Fried Rice 11 GF**

🍷🍷 **Vermicelli Rice Noodles 14 GF**
Curry Tofu | Carrots | Spring Peas |
Red Onions | Chickpeas

Rolls/Sushi/Sashimi

Sashimi 2 Pieces*
Salmon 8 | Tuna 8 | Hamachi 10

Nigiri 1 Piece*
Salmon 4 | Tuna 4 | Hamachi 5 | Eel 5

Maki*
Volcano Roll* 22
Crab | Salmon | Hamachi | Avocado |
Cucumber | Spicy Mayo

Jumbo Roll * 18
Hamachi | Tuna | Salmon | Avocado |
Scallion | Tempura Flakes

Rainbow Roll* 19
Crab | Avocado | Cucumber |
Topped with Tuna | Hamachi | Salmon

Surf & Turf* 22
Shrimp Tempura | Beef Tenderloin |
Truffle Oil | Fried Shallots | Parmesan

Dragon Roll 19
Tempura Shrimp | Avocado |
Eel Sauce | Spicy Mayo

Kamikaze Roll* 18
Salmon | Scallion | Tuna | Avocado

Vegetable Roll 13
Marinated Mushrooms | Cucumber | Avocado |
Kimchi Aioli | Crispy Onion | Garlic

Richland Trail Press 21
Spicy Tuna | Salmon | Avocado | Furikake

Pink Lady* 19
Tempura Shrimp | Cream Cheese |
Topped with Spicy Tuna | Pink Soy Paper |
Spicy Mayo | Crunchy Topping

Tiger Roll* 19
Tiger Shrimp | Crunchy Spicy Crab | Cucumber |
Topped with Tiger Shrimp & Avocado

Firecracker Roll 21
Tuna | Avocado | Cucumber | Crispy Wontons |
Miso Gochujang Sauce | Scallions

Classic Maki 16

Hamachi Roll*	Salmon ~ Avocado Roll*
Tuna Roll*	California Roll
Spicy Tuna Roll*	Crunchy Spicy Tuna Roll*

Wines

Sparkling			Glass	Bottle
NV	Campo Viejo Riserva Brut	La Rioja	8	31
NV	Ruffino Prosecco Rosé	Italy	12	
NV	Mumm Napa Brut Prestige	Napa Valley	14	55
2020	Schramsberg Brut Rosé	North Coast		81
2020	Domaine Carneros	Carneros	22	87
NV	Charles Heidsieck Brut Reserve	Champagne		103
NV	Veuve Clicquot	Reims		146
2018	Sea Smoke Cellars "Sea Spray" Blanc De Noirs	Sta. Rita Hills		173

Interesting & Lively Whites				
2023	Justin Rosé	Paso Robles	11	43
2022	Terras Gauda "Abadia De San Campio" Albarino	Rias Baixas	12	47
2022	Trimbach Pinot Blanc	Alsace		51
2021	Hillick & Hobbs Dry Riesling	Finger Lakes	14	55
2019	Alvaredos-Hobbs Ribeira Sacra Godello	Galicia		73

Pinot Grigio / Pinot Gris				
2022	Ponzi	Willamette Valley	10	39
2023	Pierre Sparr	Alsace		40
2021	Jermann	Friuli Giulia		46

Chardonnay				
2022	Trefethen	Oak Knoll District of Napa Valley	12	47
2022	Sylvaine & Alain Normand	Macon La Roche - Vineuse		52
2022	Frog's Leap	Napa Valley	15	59
2022	Louis Jadot Petit Chablis	Chablis		62
2021	Penfolds Bin 311	Adelaide Hills		65
2022	Jordan	Russian River Valley	18	71
2021	Post & Beam by Far Niente	Carneros		74
2022	Flowers	Sonoma Coast	20	79
2021	Grgich Hills	Napa Valley		86
2023	Cakebread	Napa Valley	22	87
2022	Darioush	Napa Valley		110
2021	Beaux Freres	Willamette Valley		143

Sauvignon Blanc				
2023	Jacques Dumont	Loire Valley	10	39
2022	Domaine William Fèvre	Saint-Bris		46
2023	Duckhorn	North Coast		48
2024	Greywacke	Marlborough	13	51
2023	Cade	Napa Valley	16	63
2019	Grgich Hills	Napa Valley		68

Pinot Noir				
2022	Louis Jadot	Burgundy	12	43
2021	Fowles Wine "Ladies Who Shoot Their Lunch"	Victoria		56
2023	Alexana "Mosaic"	Dundee Hills	16	63
2023	Belle Glos "Clark & Telephone"	Santa Maria Valley	18	71
2022	Ken Wright	Yamhill-Carlton		83
2021	Gary Farrell	Russian River Valley	22	87
2021	Bouchard Pere & Fils	Savigny-les-Beaune		96
2021	Frank Family	Carneros	26	103
2021	Joseph Phelps "Freestone Vineyard"	Sonoma Coast		103
2019	Melville "Sandy's"	Sta. Rita Hills		113
2020	Penner-Ash	Willamette Valley		127
2021	Twomey	Russian River Valley		130
2022	Raen "Royal St. Robert Cuvee"	Sonoma Coast		135
2020	Olivier Leflaive	Pommard		145
2019	Paul Hobbs "George Menini Estate"	Russian River Valley		183
2021	Kosta Browne	Sonoma Coast		210
2021	Williams Selyem	Anderson Valley		220

Intriguing Reds				
2021	Terrazas Reserva Malbec	Mendoza	11	43
2022	Shatter Grenache	Maury	13	51
2022	Mollydooker "The Boxer" Shiraz	South Australia	14	55
2020	Stags' Leap Winery Petite Sirah	Napa Valley		69
2019	Vatan Tinta de Toro Tempranillo	Castilla Y Leon		80
2021	Epoch Estate "Veracity" GSM	Willow Creek District		135
2019	Darioush Cabernet Franc	Napa Valley		145

Zinfandel				
2022	Seghesio	Sonoma County	12	47
2018	Neyers "Vista Luna"	Sierra Foothills		54
2021	Frog's Leap	Napa Valley		59
2020	Turley "Buck Cobb Vineyard"	Amador-Sierra Foothills		66
2019	Ridge Cellars "Geyserville"	Alexander Valley - Sonoma County		80

Merlot				
2022	Chateau Tournefeuille	Lalande De Pomerol		54
2019	Provenance	Napa Valley	14	55
2021	Stags' Leap Winery	Napa Valley		62
2021	Duckhorn	Napa Valley		74
2021	PlumpJack	Oakville		123

Cabernet Sauvignon & Blends				
2022	Daou	Paso Robles	14	55
2022	Quilt	Napa Valley	17	67
2022	Mollydooker "The Maître D'"	McLaren Vale		67
2021	Daou Reserve	Paso Robles		74
2021	Gehricke	Knights Valley		77
2022	Clos Du Val	Napa Valley	21	83
2022	Justin Reserve	Paso Robles		87
2021	Amulet Estate "AE"	Yountville		88
2022	Faust	Napa Valley		90
2019	Catena Alta	Mendoza		97
2021	Vineyard 29 CRU	Napa Valley	25	99
2019	Ehlers Estate	Napa Valley		103
2020	Frog's Leap	Rutherford		103
2020	Salvestrin	Napa Valley		105
2021	Justin "Isosceles"	Paso Robles	27	107
2019	Hanatoro "Octave Vineyard"	Walla Walla Valley		108
2021	Bella Union by Far Niente	Napa Valley		113
2019	Jordan	Alexander Valley		115
2019	Hickinbotham "Trueman"	McLaren Vale		124
2018	Grgich Hills	Napa Valley		133
2018	Heitz Cellar	Napa Valley		138
2016	Chateau Clarke Edmond De Rothschild	Medoc		141
2020	Stag's Leap Wine Cellars "Artemis"	Napa Valley		150
2019	Hess	Mt. Veeder		150
2020	Paul Hobbs	Coombsville		163
2017	Robert Craig	Spring Mountain		175
2019	Vina Cobos "Marchiori Estate"	Perdriel		179
2020	Don Melchor	Maipo Valley		188
2021	Far Niente	Napa Valley		193
2022	Shafer "One Point Five"	Napa Valley		213
2017	Groth Reserve	Oakville		255
2018	Odette Estate	Stags Leap District		276

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Cocktails 12

Lemiosa

Inspired by Kassidy Barta

Bombay Dry Gin | Blueberry Syrup |
Lemon Juice | Cava

57.23° N, 42° W Alnwick Castle, England

Coco Lavarita

Inspired by Cailey Sanchez

Cuervo Tradicional Blanco Tequila | Coconut Cream |
Triple Sec | Lavender Syrup | Lime Juice

21.43° N, 158.0° W Oahu, Hawaii

Online Shopper

Inspired by Dawn Kemp

Ketel One Grapefruit & Rose Vodka | Aperol |
Simple Syrup | Lemon Juice | Ginger Beer

34.07° N, 118.40° W Beverly Hills, CA

Garden in Rio

Inspired by Matthew Dibert

Smirnoff Pineapple Vodka | Pineapple Juice |
Cucumber | Simple Syrup | Lime Juice

22.90° S, 43.17° E Rio de Janeiro, Brazil

I Know What You Drank Last Summer

Inspired by Angela Shelton

Cuervo Tradicional Blanco Tequila | Watermelon |
Lime Juice | Agave Nectar | Jalapeño

20.65° N, 103.34° W Jalisco, Mexico

Rock A Rye Baby

Inspired by Cody Hall

Elijah Craig Rye | Peach Schnapps | Fresh Orange Juice |
Lemon Juice | Mint Syrup

38.03° N, 84.51° W Lexington, KY

Tamagotchi Tea

Inspired by Geoff Suddath

Sake | Thatcher's Elderflower Liqueur | Lychee Syrup |
Lime Juice | Cava

35.01° N, 135.76° W Kyoto, Japan

Beach Bobsled Team

Inspired by Chuck Sapper

Cane Run Silver Rum | Mango Purée | Lime Juice

18.40° N, 77.10° W Ocho Rios, Jamaica

Sake

Hakutsuru 12

"Junmai" (Served Hot)

Joto Junmai Nigori 30

"The Blue One"

Eiko Fuji "Ban Ryu" Honjozo 45

"10,000 Ways"

Maboroshi Junmai Ginjo 75

"Nakao's Secret"

Maboroshi Junmai Daiginjo 235

"Mystery"

RICHLAND POINTE

On Tap 3



Reynolds "Linger Lager" Pilsner

Cigar City Brewing "Jai Alai" IPA

Sierra Nevada "Hazy Little Thing" IPA

Victory Brewing Co. "Golden Monkey" Belgian Tripel

Stella Artois Belgian Lager

Modelo Especial Mexican Lager

Beer



Domestic 4.25

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

Import 5.25

Amstel Light

Corona

Guinness

Heineken

Peroni (NA)

Craft 6

Allagash "White" Belgian Wheat

Creature Comforts "Classic City" Lager

Sierra Nevada Pale Ale

Wicked Weed "Pernicious" IPA

Woodchuck Amber IPA

Athletic Brewing Co. "Upside Dawn" Golden Ale (NA)

Seltzer 6

High Noon Black Cherry

High Noon Grapefruit

High Noon Pineapple

RICHLAND POINTE

Sweet Finale

Churros 9
Caramel Sauce

Waffle Ice Cream Sandwich 8
Fruity Pebbles | White Chocolate | Strawberry Sauce

Key Lime Mousse 9
Crispy Meringue | Candied Lime

Warm Toffee Cake 9
Vanilla Ice Cream | Toffee Sauce

Chocolate Crunch Slice 9
Feuilletine Crunch | Cherry Syrup | Whipped Cream

 **Hazelnut Gelato 6 GF**

 **Raspberry Sorbet 6 GF**

Coffee

Featuring "1000 Faces Coffee" – Athens, GA
Decaf Available | Ask about our seasonal flavors

French Press (serves 4) 5

Café Americano 4

Classic Espresso 3
Double 4

Coffee Drinks

Featuring "1000 Faces Coffee" – Athens, GA
Decaf Available | Ask about our seasonal flavors

Irish Coffee 9
Irish Whiskey | Sugar | Whipped Cream

Fragile Baby 9
Frangelico | Baileys | Kahlúa | Whipped Cream

Nutty Irishman 9
Frangelico | Irish Whiskey | Whipped Cream

Chocolate Coffee 9
Mozart Chocolate Liqueur | Whipped Cream

Italian Coffee 9
Disaronno Amaretto | Whipped Cream

Cocktails

Espresso Martini 11
Van Gogh Espresso Vodka | Baileys | Kahlúa

Chocolate Martini 11
Vanilla Vodka | Cream | Chocolate Syrup | Frangelico

Jefferson's Whiskey Flight 20
Small Batch | Reserve | Rye Cognac Finish

Cognac

Sambuca 13

Courvoisier VSOP 12

Hennessy XO 35

Rémy XO 45

Bhakta 50 Year Brandy 60

Louis XIII 400

Port

Taylor Fladgate Fine Ruby 8

Quinta do Noval 10 Year Tawny 10

2012 Taylor Fladgate LBV 12

Sandeman Apitiv Reserve White 12

Graham's Six Grapes 14

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