



American Girl®

Party Menu

Specialty Beverages

(Available for an additional charge)

Cold Drinks

FRUIT SMOOTHIE 6.00

Strawberry, Mango, or Banana/Strawberry

PINK LEMONADE 3.25

JUICE 3.00

Apple, Cranberry, or Orange

SOFT DRINK 3.25

Coke, Diet Coke, Sprite, or Root Beer

Upgrade to: **KIT'S™ OLD-FASHIONED CHERRY SODA 1.00**

A blend of cherry syrup with Coke, Diet Coke, or Sprite

MILK OR CHOCOLATE MILK 2.75

ICED TEA 2.25

SAN PELLEGRINO 2.25 individual/**6.75** large

Sweet Shakes

MILKSHAKE 6.00

Choice of Cherry, Strawberry, Chocolate, Vanilla, or Cookies & Cream

COTTON CANDY MILKSHAKE 8.00

Topped with whipped cream, sprinkles, and cotton candy

Hot Beverages

HOT TEA 2.25

Pure Peppermint, Earl Grey, English Tradition, Orange, Green, Chamomile

HOT CHOCOLATE 4.00

Topped with whipped cream and sprinkles

COFFEE 2.75

ESPRESSO 3.25

CAFÉ AMERICANO 4.25

CAFÉ LATTE 4.25

CAPPUCCINO 4.25

Mocktails

NANEA'S™ BLUE RASPBERRY HAWAIIAN 9.00

Frozen, with blue raspberry, orange juice, pineapple juice, and pineapple and cherry to garnish

MOLLY'S™ APPLE PIE SMOOTHIE 9.00

Apple juice, cinnamon, applesauce, syrup, and apple slice to garnish

SUNRISE DELIGHT 8.00

Lemonade, orange juice, grenadine, and cherry to garnish

Cocktails

HOUSE-MADE MARGARITA 12.00

Reposado tequila and fresh lime juice, shaken and served on the rocks, with salted rim

TANGERINE MARGARITA 14.00

Reposado tequila, tangerine juice, fresh lime juice, and orange liquor, shaken and served on the rocks, with salted rim

HAWAIIAN LUAU 14.00

Dark rum, blue curacao, pineapple juice, and coconut, served on the rocks with pineapple and cherry to garnish

CARAMEL APPLE PIE MARTINI 16.00

Vodka, apple cider, caramel, and cinnamon, shaken and served with apple slice and graham cracker crumbs to garnish

BEE'S KNEES MARTINI 14.00

Gin, fresh lemon juice, and honey, shaken and served with a lemon twist

ROSE MARTINI 14.00

Vodka, house-made sour, and cranberry juice with fresh lemon peel and rose rim

Sparkling Wine

SPARKLING BRUT 14.00 glass/**40.00** bottle *Gloria Ferrer, California*

PROSECCO 11.00 glass/**30.00** bottle *Vigneti, Italy*

POMEGRANATE BLUSH 10.00

A blend of Sparkling Brut and pomegranate juice, with a sugared rim

BELLINI 10.00

Chilled peach nectar and Sparkling Brut

MIMOSA 10.00

A refreshing blend of Sparkling Brut and orange juice

Wine

Wonderland **SAUVIGNON BLANC** *New Zealand*

12.00 glass/**28.50** bottle

Butter **CHARDONNAY** *California*

10.00 glass/**29.00** bottle

Josh Cellars **CABERNET SAUVIGNON** *California*

12.00 glass/**34.00** bottle

Raymond "R" Collection **CABERNET SAUVIGNON** *California*

14.00 glass/**40.00** bottle

Whispering Angel **ROSÉ CHAMPAGNE**

Chateau d'Esclans, France **13.00** glass/**36.00** bottle

Layer Cake **PINOT NOIR** *New Zealand*

10.00 glass/**29.00** bottle

Frances Coppola Diamond **CABERNET** *California*

13.00 glass/**36.00** bottle

Tulip **MERLOT** *Israel*

14.50 glass/**40.00** bottle

★ **Private Birthday Party** ★

Complimentary Beverages

(Included with your meal)

Pink Lemonade, Juice, Soft Drink, Milk, Iced Tea, Hot Tea, or Coffee

Upgrade to: Kit's™ Old-Fashioned Cherry Soda 1.00

Edible Straw (Strawberry, Lime, or Chocolate) 1.00

Glitter Bomb (Pink or Blue) 5.00

American Girl Souvenir Cup 14.00

Warm Welcome Cinnamon Buns

Our petite cinnamon buns are an American Girl tradition.

First Course

Roasted beet hummus and Boursin mousse cucumber bite, carrot sticks, ranch dipping sauce, cantaloupe and honeydew, strawberry-and-grape fruit skewer, beef meatball, fried ravioli, and marinara dipping sauce.



Marvelous Main Courses

(Select one)

Best-Ever Chicken Tenders*

Battered chicken tenders, french fries, honey-mustard dipping sauce, and fresh fruit.

Macaroni and Cheese

Creamy and cheesy macaroni pasta, served with fresh fruit.

Fancy Bow-Tie Pasta

Your choice of house-made marinara or butter, grated Parmesan, crusty bread, and fresh fruit.

Artisan Personal Pizza

Pepperoni or cheese with tomato sauce, served with fresh fruit.

Margherita Pizza

Roma tomato, garlic oil, basil, mozzarella, Parmesan, and aged provolone cheese.

Picnic Time*

A mini burger topped with American cheese and a mini hot dog, served with mac and cheese, fries, and fresh fruit.

Grilled Chicken & Kale Salad*

Baby and savoy kale, charred red onion, Granny Smith apple, crispy chickpeas, toasted pepitas, and lemon tahini dressing.

Greek Quinoa Bowl*

Quinoa, grilled chicken or shrimp, feta, tomatoes, onions, olives, and tzatziki.

Classic Club with Avocado Sandwich

Thin-sliced turkey breast layered with Swiss cheese, bacon, lettuce, tomato, avocado, Dijon, and mayonnaise on toasted whole-grain bread. Served with french fries or substitute sweet potato fries (+2.00).

The AG Burger*

Topped with melty pepper jack cheese, bacon-tomato jam, special sauce, and shredded lettuce on a toasted pretzel bun. Served with a pickle and french fries, or substitute sweet potato fries (+2.00). Grilled chicken breast may be substituted. Top it off with a fried egg by request (+2.00)!

*Before placing your order, please inform your server if anyone in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Complimentary Beverages

(Included with your meal)

Pink Lemonade, Juice, Soft Drink, Milk, Iced Tea, Hot Tea, or Coffee

Upgrade to: Kit's™ Old-Fashioned Cherry Soda 1.00

Edible Straw (Strawberry, Lime, or Chocolate) 1.00

Glitter Bomb (Pink or Blue) 5.00

American Girl Souvenir Cup 14.00

Warm Welcome Cinnamon Buns

Our petite cinnamon buns are an American Girl tradition.

First Course

For Breakfast (until 11 a.m.)

Mini muffin, cantaloupe and honeydew, fresh fruit skewers, mini quiches, and mini avocado toast.

At Lunch

Roasted beet hummus and Boursin mousse cucumber bite, carrot sticks, ranch dipping sauce, cantaloupe and honeydew, strawberry-and-grape fruit skewer, beef meatball, fried ravioli, and marinara dipping sauce.



Marvelous Main Courses

(Select one)

Scrambled Eggs*

Served with a choice of sausage or crisp bacon, rosemary-roasted potatoes, and buttered whole-wheat toast.

Taco Pancakes

Filled with a ricotta and mascarpone cheese mixture and topped with blueberries, strawberries, and blackberries.

Chicken, Veggie, and Potato Hash*

Spice up your scrambler! We start with scrambled eggs and add assorted charred peppers, chicken, avocado-corn relish, queso fresco, and sour cream.

Best-Ever Chicken Tenders & Waffles*

Battered chicken tenders, waffles or waffle fries, sweet syrup dipping sauce, and a fruit skewer.

Macaroni and Cheese

Creamy and cheesy macaroni pasta, served with fresh fruit.

Fancy Bow-Tie Pasta

Your choice of house-made marinara or butter, grated Parmesan, and crusty bread.

Perfect Pizza

Choose pepperoni or cheese, served with fresh fruit.

Margherita Pizza

Roma tomatoes, garlic oil, basil, mozzarella, Parmesan, and aged provolone cheese.

Breakfast Pizza*

Bacon jam, scrambled eggs, and melty cheese blend, topped with fresh arugula and bacon crumbles.

Greek Quinoa Bowl*

Quinoa, grilled chicken or shrimp, feta, tomatoes, onions, olives, and tzatziki.

The AG Burger*

Topped with melty pepper jack cheese, bacon-tomato jam, special sauce, and shredded lettuce on a toasted pretzel bun. Served with a pickle and french fries, or substitute sweet potato fries (+2.00).

Grilled chicken breast may be substituted.

Top it off with a fried egg by request (+2.00)!

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An 18% voluntary gratuity will be added for parties of 7 or more.



Dessert

Our signature
PINK-AND-WHITE BIRTHDAY CAKE
with **VANILLA ICE CREAM**

\$60 per girl and \$50 per adult,
PLUS TAX AND GRATUITY



Girl of the Year® Inspired Drink

THE GLITTERY FIZZ 8.75

Sprite with a glitter bomb that will bubble fizz, release silver candy stars, and change your drink from clear to red. Served with a strawberry straw you can eat!



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A Day to Remember

More than 50 years ago, a mom-and-daughter duo ventured into the city. It was just the two of them, a “grown-up” experience perfect for memory-making. They lunched at a fancy restaurant, enjoying a surprising, yet delicious, addition: warm cinnamon rolls.

Afterward, they strolled to a concert hall, admiring its pale-blue ceiling with gold accents, just like the gilded instruments held by the tuxedoed musicians. As the lights dimmed, they were mesmerized by the beautiful music played by the orchestra.

Following the concert, they window-shopped, taking in the treasures within the various shops and specialty boutiques. Hand in hand they strolled, exchanging their secret code—three squeezes from the mom meant, “I love you.” Four squeezes from her daughter echoed, “I love you too.”

That young girl was Pleasant T. Rowland, the visionary founder of American Girl.
Her cherished memory of that day was the inspiration behind our first store.
Even now, each experience within an American Girl store is crafted with girls—and memory-making—in mind.

So, take a Treat Seat® and dine with your doll. Indulge in fancy food and engage in friendly conversation. We’re delighted that you’ve joined us to carry on the tradition of making today an experience you’ll remember forever.

