

SMALL PLATES

PRETZEL BITES \$12

oven-baked bites, beer cheese, spicy mustard

LOADED HUMMUS \$12

roma tomatoes, kalamata olives, feta cheese, microgreens. toasted pita, veggie sticks

PROSCIUTTO + MELON CAPRESE \$15

seasonal melon, fresh mozzarella, prosciutto, arugula, champagne vinaigrette

BANG-BANG CAULIFLOWER \$15

gluten-free breaded cauliflower, sweet chili, bang-bang sauce, cilantro, green onion

JALAPENO POPPER POTATO SKINS \$13

cheddar cheese, bacon, sour cream, jalapeno, chives

SALADS

CALIFORNIA CAESAR SALAD \$12

romaine, kale, sunflower seeds, parmesan, garlic croutons, lemon caesar dressing

add chicken (\$4) or grilled salmon (\$8) to salads

**can be gluten free by subbing crispy chickpeas for croutons*

SESAME SEARED AHI \$18

mixed greens, cabbage, soba noodles, bell peppers, marinated shitake mushrooms, avocado, spun carrots, sweet chili vinaigrette

ITALIAN CHOP SALAD \$16

romaine, cucumber, pepperoncini, red onion, kalamata olives, tomatoes, salami, buffalo mozzarella, red wine vinaigrette, oregano

TACOS

CHICKEN + ELOTE \$14

grilled chicken, roasted corn, chili lime cream, cotija cheese, corn tortillas

SHRIMP + PINEAPPLE \$16

adobo marinated shrimp, grilled pineapple, bell peppers, shredded cabbage, avocado-jalapeno sauce

PANINIS

choice of chips or small green salad

TURKEY + ARTICHOKE \$15

shaved turkey, spinach + artichoke spread, jack cheese, dijon, sourdough

CHIMICHURRI STEAK \$17

grilled ribeye, house-made chimichurri, white cheddar, bell peppers, grilled onion, ciabatta

FLATBREADS

gluten-free option available \$2

BBQ CHICKEN \$17

bbq sauce, chicken, red onion, mozzarella, cilantro, chives

ITALIANO \$16

pepperoni, salami, roma tomatoes, pepperoncini, mozzarella

FIG + PIG \$18

prosciutto, fig spread, mozzarella, arugula, truffle oil, parmesan

GARDEN GODDESS \$16

artichokes, spinach, tomatoes, kalamata olives, onion, pea shoots, preserved lemon

MARGHERITA \$15

tomato, basil, buffalo mozzarella, parmesan

DESSERTS

BANANA SPLIT \$14

organic bananas, strawberry, chocolate and vanilla ice cream, toasted peanuts, hot fudge

CHOCOLATE POT DE CRÈME \$14

dark chocolate, salted caramel, whipped cream

STRAWBERRIES + CREAM WAFFLE \$14

fresh organic strawberries, buttermilk waffle, whipped cream, maple syrup