

SMALL PLATES

JALAPEÑO POPPER POTATO SKINS \$12
jalapeños, bacon, cheddar cheese, sour-cream, smashed potatoes

BANG-BANG CAULIFLOWER \$13
baked gluten-free breaded cauliflower, sweet-chili glaze, bang-bang sauce, scallions, cilantro

LOADED HUMMUS \$12
kalamata olives, roma tomatoes, feta cheese, microgreens, toasted pita points

SOUP AND SALADS

HOUSE-MADE CHILI \$8
three beans, certified angus beef, tomatoes, cilantro, onion, cheese, sour cream, chives

SOUP OF THE DAY \$6/\$9 cup/bowl

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 AHI SALAD \$18
sesame seared tuna, soba noodles, edamame, bell peppers, marinated shiitake mushrooms, carrots, mixed greens, sweet chili vinaigrette

PANINIS

Choice of chips or small green salad

TURKEY CAPRESE \$13
shaved turkey, tomato, basil, fresh mozzarella, pesto mayo

CUBANO \$13
black forest ham, swiss cheese, mustard, dill pickles, tomato

NORTHWEST \$13
bacon, white cheddar, jalapeno, blackberry compote

FLATBREADS

MARGARITA \$14
three cheeses, fresh basil, roma tomatoes

BBQ CHICKEN \$16
oven-roasted chicken, red onion, cilantro, three-cheese blend, chives

FIG & PIG \$17
fig compote, prosciutto, arugula, black pepper, truffle oil

STEAK & BLEU \$18
rib-eye tips, bleu-cheese crumbles, creamy-garlic horseradish, scallions

ITALIAN \$15
salami, pepperoni, roma tomatoes, pepperoncini, marinara

DESSERTS

CHEESECAKE \$14
House made NY cheesecake, fresh berries

CHOCOLATE POT DE CRÈME \$14
dark chocolate, salted caramel, whipped cream

ICE CREAM SUNDAE \$9
vanilla ice cream, chocolate, caramel sauce

DINNER ENTRÉES

Served after 5:00 p.m.

SHORT RIB RAGÙ \$26
red wine braised short ribs, pappardelle pasta, burrata cheese, fresh basil

CHICKEN POT PIE \$19
mary's chicken, english peas, carrots, onion, thyme, topped with puff pastry

BUTTERNUT SQUASH MANICOTTI \$22
ricotta cheese, fresh sage, oven-roasted butternut squash in garlic cream sauce on bed of spinach