

the food

## **SALADS & BOWLS**

for starters

FRENCH ONION SOUP - 16

**GRUYERE CHEESE & BREAD** 

TOMATO BISQUE — 15 VE

CROUTONS, BALSAMIC GLAZE & PARSLEY

ARUGULA SALAD — 13 VG

PARMESAN, OLIVE OIL, LEMON & HEIRLOOM TOMATO

**CAESAR SALAD** — 19

BABY ROMAINE, CROUTONS, PARMESAN CRISP PARMESAN SNOW

GORGONZOLA, CANDIED PECANS, SLICED APPLES

QUINOA BOWL — 21

ARUGULA, ROMAINE, CARROT, CHERRY TOMATO, CUCUMBER ALMONDS, QUINOA, GUACAMOLE, PONZU VINAIGRETTE

ADD: SHRIMP 12 SALMON\* 13 STEAK\* 15 TOFU 9

# **SHARED PLATES**

to share

**SPINACH ARTICHOKE DIP** — 16 **W** 

ROSEMARY FLATBREAD

TRUFFLE FRIES — 16 VG GF

PARMESAN, TRUFFLE OIL, CHEESE SAUCE, KETCHUP

WAGYU TATAKI\* — 19 GF

CUCUMBERS, RED ONION, PONZU GREEN ONION, SESAME SEEDS

GUACAMOLE — 16 GF VE

CARROTS, PEPITAS, CHIPS

1/2 DOZEN DUCK WINGS — 21

BBQ HOISIN SAUCE, CARROTS, CELERY GREEN ONIONS & RANCH

**BAJA FISH TACOS** — 22

SRIRACHA AIOLI, CABBAGE, LIME & MICRO GREENS

**CHEFS BOARD** — 26

PROSCIUTTO, CHEESE , JAM, MUSTARD MARCONA ALMONDS & GRAPES

# **SMALL PLATES**

for a quick bite

MARINATED OLIVES (F)
GRISSINI ORANGE, CHILI & FENNEL
CAULIFLOWER GRATIN ( G 17
CASHEW CREAM, CASHEW CRUMBLE
BRUSSELS SPROUTS @ 16
maple syrup, cranberries, bacon & balsamic glaze
ROASTED BRAZILIAN PINEAPPLE @ @11
CINNAMON, HONEY YOGURT DIPPING SAUCE
AJILLO SHRIMP @21
GARLIC AIOLI, RICE CRISPS, AJILLO SAUCE, PARSLEY
FRIED BURRATA 6
HONEY MARINERA, ARUGULA, BASIL SAUCE, HEIRLOOM CHERRY TOMATO

# **LARGE PLATES**

for main meal

LL DOUBLE CHEESEBURGER*
WAGYU BOLOGNESE 29 PAPPARDELLE, PARMESAN SNOW
CHICKEN PICCATA
MUSHROOM VEGGIE BURGER ©
ORGANIC SALMON*
STEAK FRITES 43  10 OZ COLORADO WAGYU SIRLON, FRIES, AU POIVRE

## FROM THE PIZZA OVEN

hand tossed 10 inch pizza

#### **FENNEL SAUSAGE** -20

FENNEL SAUSAGE, PARMESAN, ROASTED TOMATO PEPPERONCINI, MOZZARELLA & MARINARA

#### DIAVOLA \_ 20

SPICY PEPPERONI, MOZZARELLA, MARINARA CHORIZO, SPICY SALAMI, PICKLED FRESNO CHILIS & BASIL

## MUSHROOM & PESTO - 20 @

PESTO, MOZZARELLA, WILD MUSHROOMS ROASTED TOMATO, CRISPY GARLIC PARMIGIANO REGGIANO

## MARGHERITA \_ 20 @

HEIRLOOM TOMATOES, MOZZARELLA MARINARA, BASIL

#### LA JALAPENA - 22

MOZZARELLA, MARINARA, CHORIZO RED ONION, JALAPENO

## **GREEK** - 23 **VG**

MOZZARELLA CHEESE, OLIVES, FETA CHEESE ARTICHOKE & ROASTED TOMATOES

#### CHEESE \_ 17 VG

MOZZARELLA, MARINARA

#### **PEPPERONI** \_ 17

MOZZARELLA, MARINARA, PEPPERONI

### GORGONZOLA AND FIG -22 @

MOZZARELLA, MARINARA GORGONZOLA & FIG CHUTNEY

#### PROSCIUTTO CRUDO -22

PARMIGIANO REGGIANO BABY ARUGULA, MARINARA, MOZZARELLA TRUFFLE OIL & PROSCIUTTO

GF-Cauliflower Crust and Vegan Cheese Available

# **DESSERT**

for the sweet tooth

# WARM CHOCOLATE CHIP COOKIE SKILLET — 14 ®

CAST IRON BAKED WARM COOKIE
VANILLA ICE CREAM & CARAMEL DRIZZLE

#### CHURROS — 9 10

CARAMEL FILLING & ICE CREAM ADD EXPRESSO FOR \$3

## SORBET — 9 VB GF

#### COLD BREW TIRAMISU — 9 @

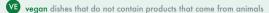
**VODKA INFUSED COLD BREW, LADY FINGERS** 

### MUD PIE — 13 (6)

OREO CRUST, LAYERED ICE CREAM, WHIPPED CREAM

ROOT BEER FLOAT — 11

please inquire with your server about making your dish gluten free or vegan:



vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish



