



FROM THE PIZZA OVEN

— hand tossed 10 inch pizza —

gluten-free cauliflower crust | vegan cheese available

FENNEL SAUSAGE — 18

marinara sauce, roasted tomato, mozzarella
pepperoncini, parmigiano-reggiano

DIAVOLA — 19

marinara sauce, spicy pepperoni, chorizo
spicy salami, pickled fresno chili, mozzarella, basil

MUSHROOM PESTO — 19 VG P

pesto, mozzarella, roasted tomato
parmigiano-reggiano, crispy garlic

PROSCIUTTO CRUDO — 20

prosciutto, marinara sauce, mozzarella, baby arugula,
truffle oil
parmigiano-reggiano,

MARGHERITA — 18 VG

heirloom tomato, mozzarella, tomato sauce, basil

\$12 CHEESE & PEPPERONI PIZZA FROM 3-5 PM, DAILY DURING HAPPY HOUR

SALADS & BOWLS

— for starters —

ARUGULA SALAD — 13 VG GF

parmigiano-reggiano, olive oil, lemon, heirloom tomatoes

LIMELIGHT CAESAR SALAD — 18 VG

romaine, croutons, parmigiano-reggiano, caesar vinaigrette

QUINOA BOWL — 20 VE GF P

arugula, romaine, rainbow carrot, cherry tomato, cucumber, almonds,
quinoa, guacamole, ponzu vinaigrette

SUMMER SALAD — 19 VE GF P

arugula, spinach, candied pecans, strawberry, red onion, feta cheese &
balsamic vinaigrette

ADD ON TO YOUR SALAD

chicken +9 salmon +12 steak +14 shrimp +12

HAPPY HOUR 3-5 PM DAILY

SMALL PLATES

— for a quick bite —

MARINATED OLIVES — 10 VE

grissini orange, chili & fennel

CAULIFLOWER GRATIN — 17 VE GF

cashew cream, cashew crumble

BRUSSELS SPROUTS — 16 GF

maple syrup, cranberries, bacon & balsamic glaze

AJILLO SHRIMP — 18

crispy garlic, harissa, parsley butter, aioli, tortilla chips

ROASTED BRAZILIAN PINEAPPLE — 10 VG GF

cinnamon, brown sugar, honey yogurt dipping sauce

SNAPPER ASIAN CEVICHE — 18

wonton chips, cucumbers, red onion, lime juice, ponzu, green onion, sesame seeds.

SHARED PLATES

— for one or more —

PIMENTO DIP — 14 VG

rosemary flatbread

TRUFFLE FRIES — 15 VG GF

parmesan snow, citrus aioli, ketchup

GUACAMOLE — 15 VG GF

carrots, chips

½ DOZEN DUCK WINGS — 20

bbq hoisin sauce, carrots, celery, green onions & ranch

PROSCIUTTO BOARD — 27 P

prosciutto, cheese, jam, mustard, marcona almonds & grapes

LARGE PLATES

— for main meal —

LIMELIGHT DOUBLE CHEESEBURGER

— 22

wagyu patties, american cheese, limelight sauce

lettuce, tomato, brioche, french fries

- gluten free bun on request - GF

CHICKEN PICCATA — 29

capers, chicken, white wine, linguine, cream parmesan

WAGYU BOLOGNESE — 28

pappardelle, parmesan snow

SALMON — 36

tzatziki, farro, fennel, arugula and parsley

MUSHROOM VEGGIE BURGER — 20 VE

guacamole, red onion, citrus aioli, french fries

- gluten free bun on request - GF

STEAK FRITES — 42

wagyu sirloin, fries, chimichurri*

DESSERT

— for the sweet tooth —

WARM CHOCOLATE CHIP COOKIE SKILLET — 14 VG

cast iron baked with vanilla ice cream chocolate drizzle

PANNA COTTA — 11 GF

creamy italian custard, seasonal berries coulis

MATCHA TIRAMISU — 12

homemade white chocolate filling, lady fingers, matcha rum infusion, strawberries

ROOT BEER FLOAT — 11

root beer, vanilla bean ice cream, wafer cookie

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

VE **vegan** dishes that do not contain products that come from animals

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

GF **gluten-free** dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

P dishes that contain **peanuts** or other nuts for those with nut allergies

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 20% automatic gratuity will be applied on parties of 6 or more.