

SOUPS & SALADS FOR STARTERS

SOUP DU JOUR

our house made soup of the day
cup 7 | bowl 9

CHICKEN & DUMPLINGS

house roasted pulled chicken, homemade dumplings, lemongrass, finished with a touch of duck fat & fresh oregano cup 9 | bowl 15

SNACKS

FOR A QUICK A BITE

TAPAS PLATE (gf)

marinated olives, marcona almonds, marinated cherry tomatoes & fresh mozzarella 10

SHARED PLATES FOR SHARING

FRENCH FRIES & DIPPING (gf)

ketchup, duck fat aioli, green goddess aioli 13
add truffle +4

HUMMUS & CRUDITE (vg)

garlic hummus, kalamata olive tapenade, pita & local seasonal veggies 15

SANDWICHES FOR THE HANDS

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES sub a kale caesar, simple salad or truffle fries + 4

HOT ITALIAN BEEF

slow roasted shredded beef, provolone, italian hoagie, house made italian giardiniera 16

PESTO CHICKEN

house roasted pulled chicken, pesto, arugula italian hoagie, pico de gallo 16

QUINOA SALAD (ve) (gf)

organic red quinoa, pickled sweet peppers, arugula black beans, dried apricots, tossed in a avocado puree finished with pepitas and fresh cilantro 16

SIMPLE SALAD (ve) (gf)

arugula, cherry tomatoes, thin sliced radish, freshly grated parmesan reggiano, lemon vinaigrette 8 | 12

KALE CAESAR

baby kale, garlic croutons, caesar dressing, shaved parmesan reggiano, anchovy 8 | 15

chicken +7 | salmon +10 | steak +9

EDAMAME (ve)

steamed edamame in pod, asian soy glaze 8

ALPINE FONDUE

emmental, raclette, gruyere, swiss cheese, kirschwasser served with veggies, bread cubes, dried figs, 25

HONEY STUNG BRUSSEL SPROUTS (gf)

crispy brussel sprouts, honey, grated parmesan 14

GREEK LAMB

roasted leg of lamb shaved paper thin, traditional tzatziki, fresh onion, cherry tomatoes & crumbled feta 16

VEGAN ITALIAN GRINDER (ve)

avocado, roasted tomatoes, onions, arugula pickled peppers 14



vegan dishes that do not contain products that come from animals



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



dishes that contain **peanuts** for those with peanut allergies



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

LARGE PLATES FOR MAIN MEAL

PAN SEARED PACIFIC SALMON* (gf)
6oz white bean and chorizo ragout, corn puree
cilantro oil & pickled sweet & spicy peppers 28

STEAK FRITES*
9 oz flank steak, chimmichurri, pickled fresnos
french fries 32

HOUSE FETTUCCINI
fettucini pasta, pancetta, asparagus, lemon cream
sauce 25

FROM THE PIZZA OVEN HAND TOSSED 10 INCH PIZZA

FENNEL SAUSAGE
red sauce, roasted tomato, mozzarella
pepperoncini, fennel sausage, parmesan 17

MUSHROOM PESTO (vg)
roasted mushrooms, pesto, mozzarella
caramelized onions 17

DIAVOLA
red sauce, spicy pepperoni, chorizo, basil
spicy salami, pickled fresno chili, mozzarella 17

BIANCA (vg)
garlic oil base, herbed ricotta, mozzarella
parmesan reggiano. served with marinara 16

PROSCIUTTO CRUDO
caramelized onion, prosciutto, mozzarella
parmesan reggiano, baby arugula, truffle oil 19

LOADED BAKED POTATO
sour cream base, thin sliced potatoes, smoked
bacon, mozzarella & cheddar cheese, topped with
green onions & ranch drizzle 17

GREEK (vg)
basil pesto, artichokes, fire roasted tomatoes
kalamata olive, feta, mozzarella 17

CHEESE OR PEPPERONI 15

gluten free pizza crust +3

DESSERT FOR THE SWEET TOOTH

APPLE CRUMBLE
cinnamon apples, crumble, caramel drizzle
vanilla ice cream 9

CHOCOLATE CHIP COOKIE BAKE 9
cast iron baked with vanilla ice cream

ROOT BEER FLOAT 6 (gf)
vanilla bean ice cream

MILE HIGH MUD PIE
layers of rich and creamy coffee and vanilla ice cream
ribbons of gooey fudge, cookie crumbles, a chocolate
cookie crust 9

TOAST YOUR OWN S'MORES (KIT FOR 2)
graham crackers, hershey chocolate bar, marshmallows 10
enjoy outdoors on one of our patios

* These items may be served raw or undercooked, or contain raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.