



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 3-6 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 3-6 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

SNAPPER TACOS X3 — 21 GF

achiote sauce, pickled red onion & roasted lemon

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 VG

COOKIE SKILLET — 14

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 VG

root beer, vanilla bean ice cream, wafer cookie

SORBET OF THE DAY — 10 VG GF

MUD PIE — 13 VG

layers of rich and creamy chocolate and vanilla ice cream, ribbons of gooey fudge, cookie crumbles and whipped cream

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.