

***We take great pride in preparing everything fresh to order, using regional, sustainable and seasonal farm-to-table products whenever available.***

## **STARTERS**

**SOUP DU JOUR \$4**

**HOUSE SALAD \$6/10**

seasonal greens—carrots—cherry tomatoes

**CAESAR SALAD \$7/11**

kale or romaine—garlic croutons

**FRESH BERRY SALAD \$16**

goat cheese—baby greens—almonds—vanilla bean vinaigrette

**SPINACH AND QUINOA SALAD \$16**

feta—pickled beets—fresh berries—balsamic vinaigrette

**NICOISE SALAD \$16**

baby greens—green beans—kalamata olives—capers

potatoes—egg—champagne vinaigrette

**BEET SALAD \$16**

baby greens—sliced beets—goat cheese—citrus vinaigrette

**add chicken \$6 tuna \$8 salmon \$8 shrimp \$9 steak \$9**

## **SMALL PLATES**

**SHRIMP COCKTAIL \$14**

guacamole—fresh salsa—cocktail sauce—tortilla chips

**CHARCUTERIE \$20**

chef's daily feature of meats and cheeses

**KEFKA MEATBALLS \$16**

fresh ground lamb & beef meatballs

veal demi—fresh mint—tzatziki sauce

**MEZZE PLATE \$11**

hummus—olives—roasted vegetables—flatbread

**HABANERO SHRIMP \$14**

grilled shrimp—spicy sriracha yogurt

**IRISH NACHOS \$11**

baby yukon gold potatoes—scallions—cheddar jack—bacon—crème fraiche

## **HOUSEMADE FLATBREAD**

*It all starts with a layer of mozzarella on our savory, flakey dough...*

**CALIFORNIA \$16**

cherry tomatoes—avocado—arugula—truffle oil—balsamic reduction

**VEGETARIAN \$13**

garlic red sauce—grilled seasonal vegetables—balsamic reduction

**SAUSAGE \$14**

crispy bacon—spicy sausage—garlic red sauce

**CHEESE \$11**

garlic red sauce

## **MAIN PLATES**

*served with seasonal vegetables*

**FILET MIGNON \$34**

cabernet shallot demi glaze—chef's potato

**SUMMER SALMON \$26**

sliced apples—tomatoes—fennel slaw

white balsamic drizzle—quinoa

**PESTO ENCRUSTED CHICKEN BREAST \$26**

sundried tomatoes—mozzarella cheese—kale pesto—quinoa

**SESAME CRUSTED TUNA \$27**

wakame salad—chef's rice—sweet ginger soy

*\*The tuna is not served with seasonal vegetables*

**SHORT RIB \$18/\$24**

cheddar polenta—crispy onion straws

## **HANDHELDS**

*served with hand cut fries*

**BURGER \$12**

lettuce—tomato—red onion—brioche bun

**BISTRO BURGER \$18**

fried egg—avocado—bacon—lettuce—truffle oil—aged cheddar

**VEGETABLE CLUB \$12**

seasonal grilled vegetables—lettuce—tomato

garlic puree—artisan baguette

**SHORT RIB \$15**

chef's sauce—crispy onion straws—cheddar—brioche bun

**SEARED TUNA \$16**

avocado—sriracha aioli—wasabi aioli—crispy wontons—sweet soy

**POLLO DESCUIDADO \$15**

pulled breast—guacamole—lettuce—chopped tomato & pickle

bacon—provolone cheese—brioche bun

**add onion, mushroom, onion straws, egg, or cheese \$2**

**add avocado or bacon \$3**

## **SIDES**

seasonal vegetables \$5

crispy onion straws \$5

chef potato \$5

sweet potato fries \$5

hand cut fries \$5

parmesan truffle fries \$7

Vegan &  
Gluten Free  
Options  
Available!

***“You're Invited”***

***Ask about our Private Space for up to 100 guests!***