



## DINNER

### *Homemade Tortilla Chips (V)*

Chips and red salsa 8

Trio of salsas:

Green, red, and pico de gallo 11

Add: Queso 4 / Guacamole 5

### *Poblano Fries (V)*

Panko-crusted poblano chile strips served with hot and sweet vinegar jus. 12

### *Crispy Brussel Sprouts (V)*

Balsamic glaze-honey dressing. 12

### *Spiced Bar Olives*

Kalamata, Green, and Manzanilla, spiced with crushed peppers, garlic, and herbs. 8

### *Home Baked Bread Basket*

Sliced sourdough with Maitre d' butter. 5

### *Prosciutto Wrapped Dates*

Deep fried to crispy perfection. 11

## ENTREES

### *Chicken Paillard*

Herb-garlic marinated and grilled chicken, served with arugula salad. 21

### *Salmon*

A grilled 8 ounce Alaskan king with roasted red pepper cream sauce, served with garlic mashed potatoes. 27

### *Fettucine Alfredo (VG)*

Fettuccine pasta tossed with a creamy garlic-parmesan cheese sauce. 16

Add: Chicken 6 / Salmon 9 / Tofu 5

### *BBQ Pork Ribs*

Juicy, tender pork baby back ribs, baked to perfection and finished on the grill. Served with mashed potatoes. 22

### *Beef Short Ribs*

Braised with vegetables & spiced with red chili BBQ au jus, served with garlic mashed potatoes. 34

### *Chile Relleno*

Beef stuffed Poblano chile, topped with tomato-cream sauce, served with cilantro-lime rice. 19

### *NY Strip Steak + Fries*

Herb marinated and grilled 10 ounce NY steak topped with Maitre d' butter, served with fresh cut french fries. 35

### *Penne alla Vodka (VG)*

Asparagus and cherry tomatoes, sautéed in a light tomato-vodka cream sauce. 16

Add: Chicken 6 / Salmon 9 / Tofu 5

### *Coconut Curry*

Choose red or green curry. Sautéed mixed veggies in a coconut milk broth. 18

Add: Chicken 6 / Salmon 9 / Tofu 5

## STARTERS

### *Not Your Nachos*

Our twist on a classic for the table. Pinto beans, queso blanco, onions, tomatoes, and jalapeño. 15

Serves 1-3

Add: Chicken 6 / Beef 7 / Tofu 5

### *Butternut Squash Soup (V)*

Spiced with ginger and honey. 8 / 11

### *French Onion Soup*

Beef broth, topped with toast and cheese. 7 / 10

### *Baby Greens (VG)*

Mixed green, red onions, tomatoes, goat cheese, and cucumbers, dressed with citrus champagne vinaigrette. 8

### *Caesar Salad (VG)*

Romaine lettuce, tossed with Caesar dressing, herb-garlic croutons, topped with shaved parmesan and white anchovies. 11

## SIDES

French Fries 6

Garlic Mashed Potatoes 6

Steamed Broccoli 6

Pinto Beans (Frijoles) 6

Mac & Cheese 6

Baked Potato 6

Grilled Asparagus (with or without bacon) 7

## LUNCH FAVORITES

### *Salmon Baja Salad*

Grilled salmon fillet over mixed greens, feta, dried cranberries, tomato, cucumber, and honey roasted pecans. 27

### *Chicken Baja Salad*

Marinated grilled chicken breast with mixed greens, feta, dried cranberries, tomato, cucumber, and honey roasted pecans. 24.50

### *Californian Sandwich*

Sliced turkey, Swiss cheese, tomato, guacamole, baby sprouts, and herb mayo on a croissant. 17.75

### *Burgers*

Choose 1 of our 4 options; Beef 17.95, Bison, 18.95, Black bean veggie (V) 15.95, or Beyond burger (V) 16.50  
Served with lettuce, tomato, onion and pickle.

VG: vegetarian / V: vegan

No splitting checks on parties of 5 or more.

Gratuity added for parties of 6 or more.

We proudly serve locally harvested, all natural produce and grass-fed hormone-free meats when possible. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please notify us of any allergies or intolerances.