

FROM THE KITCHEN

STARTERS

BEEF WITH CHIHUAHUA CHEESE EMPANADAS

Served with Salsa Verde & Queso Fresco.

\$8.95

CHIPOTLE SPINACH & KALE WITH FETA CHEESE EMPANADAS

Served with Salsa Verde & Queso Fresco.

\$8.95

GRILLED OCTOPUS

Lightly Grilled then Sauteed with Celery, and Garlic-White Wine Sauce. Red Potato Flakes.

\$9.50

ASIAN CAULIFLOWER

Roasted Cauliflower, Shallots, Pickled Peppers, Lemon.

\$6.50

ROASTED GREEN BEANS

Preserved Meyer Lemon Garlic Sauce.

\$5.95

PAN-SEARED BRUSSEL SPROUTS

Sofrito Aioli and Parmesan Cheese.

\$5.95

CRISPY PORK BELLY

Soy Miso Glaze, Fresh Pineapple and Grape Chutney, Scallions, Togarashi Spice.

\$10.95

CURRIED DEVILED EGGS

\$5.95

SHRIMP CEVICHE

Bell Pepper, Avocado, Cucumber, Seaweed Salad, Orange & Grapefruit, Wasabi Tobiko.

\$11.95

TOASTED CHICKPEA HUMMUS

Roasted Poblano, Chickpea & Caper Chutney, Grilled Pita Bread, Fresh Jicama and Celery.

\$7.95

MINI LAMB BURGERS

Two Lamb Burgers blended with Pine Nuts, Mint & Sage, Rosemary Aioli, Pretzel Roll.

\$9.95

CHARCUTERIE BOARD

Assorted Cured Meats and Cheeses, Dried Fruit, Nuts, Cornichons and Dijon Mustard with Flat Bread.

\$13.95

SALADS

KOHLRABI & FENNEL SALAD*

Ginger Maple Dressing with Red Leaf Lettuce, Honeycrisp Apple, Candied Walnuts.

\$5.50 Appetizer/ \$11.95 Entree

COBB SALAD

Grilled Marinated Chicken Breast, Romaine, Arugula, Buttermilk Blue Cheese Dressing, Hard-Boiled Egg, Marinated Tomatoes, Pickled Green Beans, Brioche Croutons, Ranch Dressing

\$13.95

LIME-GRILLED SHRIMP SALAD

Romaine, Arugula, Avocado, Cilantro, Pickled Peppers, Jicama, Queso Fresco, Tortilla Chips, Citrus Vinaigrette.

\$13.95

CAESAR SALAD*

Romaine Lettuce, Parmesan, Brioche Croutons, Homemade Caesar Dressing.

\$4.50 Appetizer/ \$10.95 Entree

BABY SPINACH, KALE & ROASTED BEETS*

Marinated Artichokes, Goats Milk Feta Cheese, Pita Croutons, Shallot Red Wine Vinaigrette

\$5.50 Appetizer/ \$11.95 Entree

***Add to your Salad**

Grilled Chicken Breast \$3.95

Lime Grilled Shrimp \$4.95

Painted Hills Ranch Flat Iron Steak \$6.95

HOMEMADE PASTA

FETTUCCHINE WITH SHRIMP AND OCTOPUS

Garlic White Wine Sauce, Spinach.

\$15.95

PAPPARDELLE BOLOGNESE

Pork Ragout, Rosemary and Pickled Grapes.

\$13.95

SWEET POTATO RAVIOLI

Brown Butter Sauce, Crispy Shallots and Pomegranate Gastrique

\$12.95

ENTREES

BRAISED BEEF SHORT RIB

Red Wine Braised Short-rib, Sweet Potato Puree, Crispy Shallots, Red Wine Sauce

\$19.50

LAVENDER CHICKEN BREAST

Pan-Seared Amish Skin-on Chicken Breast, Spaghetti Squash, Green Beans, Lavender Cream Sauce

\$15.95

PAINTED HILLS RANCH FLAT IRON STEAK

Bourbon Horseradish Pan Sauce, Hand-cut French Fries

\$19.95