

FIRST BITES

AVOCADO TOAST – 8

MEDITERRA WHITE BREAD/AVOCADO/FETA/
BREAKFAST RADISH/CHAYOTE/DILL/PEPITAS/(VG)

7 – BEER FONDUE

LOCAL IPA/MAHON CHEESE/
BROKEN POMODORO SAUCE/CRUSTY -BREAD

HUMMUS – 8

DAILY SELECTION/BAKED NAAN BREAD/(VG)

11 – POUTINE

THICK CUT FRIES/GRAVY/CHORIZO/
COTIJA/ROASTED POBLANO CHILI

CAULIFLOWER CROQUETTES – 7

SAFFRON ROASTED GARLIC AIOLI

WE SUPPORT LOCALLY:

MEDITERRA BAKE HOUSE / McCLENDON FARMS

CROW'S DAIRY

FROM THE GARDEN

SONORAN CAESAR * – 12

BABY KALE/ROMAINE/PEPITAS/CORN/COTIJA/CROUTON
FIRE-ROASTED JALAPENO CAESAR DRESSING

14 – SUPERFOOD COBB *

MIXED GREENS/GRILLED CHICKEN/AVOCADO/FARRO/TOMATO/
EGG/BLUE CHEESE/BLACK BEAN/GRILLED CORN/CHIVE BUTTERMILK DRESSING

SMOKED TROUT SALAD – 15

TROUT/McCLENDON GREENS/GREEN APPLE/
MARCONA ALMONDS/GOAT CHEESE/HONEY VINAIGRETTE/(GF)

11 – HOUSE SALAD

McCLENDON GREENS/TOMATO/CARROT/CUCUMBER/
SOURDOUGH CROUTON/CHEDDAR/WHITE BALSAMIC/(VG)

BEEF & BLUE * – 15

6OZ FLAT IRON STEAK/POMEGRANATE/ARUGULA/
BLUE CHEESE/POPPY SEED VINAIGRETTE/(GF)

NEED TWO HANDS

IN-HOUSE SMOKED TURKEY STACK – 14

BACON/SWISS/AVOCADO/TOMATO/BIBB LETTUCE/
HERB AIOLI/SOURDOUGH TOAST

15 – CHICKEN BURGER

PEPPADEW/MINT/FETA/ARUGULA/LOCAL CHALLAH BUN

CUBANO – 15

GREEN CHILI PORK/HAM/SWISS/GRAIN MUSTARD AIOLI/
PICKLE SLICES/BOLILLO BREAD

14 – TORTA

CRISPY EGGPLANT/LETTUCE/TOMATO/
AVOCADO/EXCABECHE AIOLI/HAVARTI/TORTA/(VG)

ROAST BEAST * – 15

SLICED RIBEYE/WHITE CHEDDAR/SWEET JALAPENO ONION JAM
HORSERADISH CREAM/AU JUS/LOCAL CHALLAH BUN

16 – MUSHROOM POBLANO BURGER *

MUSHROOMS/ROASTED POBLANO/WHITE CHEDDAR
GREEN CHILI PIMENTO SPREAD/LOCAL CHALLAH BUN

BLACKENED MAHI TACOS – 14

BLACKENED MAHI/SHREDDED ROMAINE/PICO/
GREEN MONSTER AIOLI/BLUE CORN TORTILLA/(GF)

14 – CHEF'S FLAUTAS

PULLED ORGANIC CHICKEN/AVOCADO CREMA/PICO DE GALLO/
COTIJA CHEESE/ROMAINE/CUCUMBER/TOMATO

EXTRAS

SALAD PROTEIN ADD-ON

GRILLED CHICKEN – 4 / SHRIMP – 6
ORGANIC SALMON – 8 / STEAK – 8

SOUP OF THE DAY – 7

CHEF CRAFTED & SEASONAL

5 – SIDE OF FRIES

ADD AN EGG TO ANY ENTRÉE!

\$1.00

IN THE KITCHEN

EXECUTIVE CHEF ~ MARCO A. GARCIA
SOUS CHEFS ~ ALLISON BIRD & JOSE AVILA

GRATUITY NOT INCLUDED. A 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. PRICES ARE SUBJECT TO APPLICABLE SALES TAX.

*ITEM MAY BE RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

VG--VEGETARIAN / GF--GLUTEN FREE

SPLIT ENTRÉE PLATE CHARGE – \$5