



## Lunch · Dinner

Served from 11:00-4:00pm, & 4:30-9:00pm Monday-Saturday

### salads

Add to any salad: Bacon 3.25, Chicken 3.75, Prawns 4.25, Ahi Tuna 6.25

(All dressings are made in house and all are GF)

#### House Salad <sup>LF</sup>

Sweet & Spicy greens, beet, carrot, cabbage and crostini with your choice of dressing **5.50**  
(Caesar, Ranch, Sweet Balsamic, Spicy Honey Mustard, Pomegranate Vinaigrette)

#### Caesar Salad

Romaine lettuce tossed with cherry tomatoes, freshly grated parmesan, toasted crostini and Caesar dressing **8.75**

#### Winter Power Bowl <sup>GF</sup>

Carrots beets and cabbage tossed with quinoa in a spicy honey mustard dressing served with chopped spinach, avocado, soft boiled egg and toasted nut blend **11.75**

#### Sweet Kale & Quinoa <sup>GF</sup>

Kale tossed with caramelized sweet potato, quinoa, roasted red onions, candied walnuts, pomegranate seeds and pomegranate vinaigrette **10.50**

#### Arugula

Arugula, beets, prosciutto, pears, dried cranberries and gorgonzola tossed in a sweet balsamic vinaigrette **10.50**

### sandwiches

Served with choice of *Bien Padre* blue corn chips or *Little River Farm* greens with balsamic vinaigrette.

(Gluten-Free sandwich bun available from *Arise Bakery* - add 1.50)

#### Brie Panini

Fig compote, thick sliced pear, arugula, brie and gorgonzola cheese served on whole wheat **9.75**

#### Braised Beef & Gruyere

Slow braised beef short rib, gruyere cheese, pickled fennel and red onions served on rustic ciabatta roll **11.25**

#### BLT

Classic favorite served on your choice of toasted bread with house mayo and garlic butter **9.25**  
(Choice of: Sourdough, Baguette, Whole Wheat, Ciabatta, or 'Old World Sourdough')

#### Chicken Bacon Avocado

The classic combination served with provolone, red onion marmalade and house made mayo on a rustic ciabatta roll **10.25**

#### Ahi Tuna Melt

Broiled open-faced sandwich with Ahi steak (*medium rare*), tomatoes, arugula, house remoulade and provolone on 'Old World Sourdough' **11**

### soups

see "Specials" for today's selection **3.95 cup / 5.50 bowl**

## entrees

Kitchen split of any entrée – add 3

### **Cioppino**

Fresh seafood medley simmered in a light tomato broth topped with lemon zest and parsley, served with toasted garlic baguette **19**

### **Braised Beef**

Beef short ribs braised in red wine, topped with anchovy gremolata, pickled fennel and red onions, served with garlic mashed potatoes and sautéed kale **21**

### **Maple Dijon Chicken**

Oven roasted spicy Maple Dijon chicken thighs served with roasted sweet potatoes and brussel sprouts **18.50**

### **Coconut Curry** VG, GF

Sautéed fresh seasonal vegetable medley simmered in a coconut curry sauce, topped with cilantro and lime, and served with basmati rice **15.50**

### **Ramone's Mac n Cheese**

Penne pasta, caramelized onions and broccoli tossed in a 4 cheese blend topped with bread crumbs and baked to a golden perfection **16.50**

## small plates

### **Artisanal Cheese Platter** LF, VGT

Assortment of fine cheeses, Henry's Olives and toasted 'Old World Sourdough' **14**

### **Mini Street Tacos**

2 tacos with Nori wrapped ahi tuna, sweet & spicy glaze, topped with cabbage, cilantro and lime, and 2 tacos with braised beef topped with pickled red onions and fennel **13.75**

half order(2) **9.50**

### **Blue Cheese Plate** LF, VGT

Creamy blue cheese wedge topped with caramelized pears and candied walnuts served with toasted 'Old World Sourdough' **10**

## hand tossed pizzas

For a Gluten-Free option, choose pizza crust from *Arise Bakery* - add 3

### **Margherita** VGT

House made marinara sauce, fresh mozzarella, parmesan and fresh basil **10.75**  
pepperoni - add 1.50

### **Fig Chevre**

Fig compote, Humboldt Fog chevre and mozzarella finished with prosciutto and fresh chopped arugula **14.25**

### **Sage Pesto**

Sage pesto sauce and roasted sweet potatoes with Cypress Grove fromage blanc, finished with sage and toasted pine nuts **12.75**

### **Apple Bacon**

Olive oil, mozzarella, apples, bacon and gorgonzola finished with fresh parsley **11.75**

### **Green Queen**

Creamy garlic sauce, garlic confit, spinach, kale, green onions and mozzarella **11.50**

ask about our kids menu !

*15% gratuity will be added to check for parties of 6 or more*

