

STARTERS & SOUP

POMMES FRITES | 6 ^{GF}

garlic aioli, white balsamic-tartar & ketchup

KOREAN SWEET POTATO FRIES | 7 ^{GF}

lime sriracha aioli

GRILLED ARTICHOKE | 12 ^{GF} ♥

white balsamic-tartar sauce

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9

BLISTERED SHISHITO PEPPERS | 10.50

sweet soy, lime zest, toasted sesame seeds

SPICY ROASTED CAULIFLOWER | 9 ^{GF} ♥

cumin spiced, greek yogurt chimichurri, cilantro

CALAMARI FRITTI | 11

chipotle aioli

THAI CHICKEN CUPS | 11 ^{GF}

minced chicken, shallots, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce, cilantro

ALBACORE TUNA POKE | 14 ♥

avocado, cucumbers, toasted sesame seeds, fresh dill, scallion, lime sriracha aioli, crispy lotus root

CHICKEN TORTILLA SOUP ^{GF} ♥

tomato, chipotle, jalapeño, corn, cilantro, red bell peppers, avocado, crème fraîche, crispy tortilla strips
cup 6 | bowl 9

PAPAYA BARBECUE "KOBE" MEATBALLS | 8.75

wagyu american beef, caramelized onions, golden raisins, pine nuts, roasted corn salsa

PIZZETTAS

WILD MUSHROOM | 10

wild mushrooms, mozzarella, white truffle cream sauce, fresh thyme

BLT | 9

applewood smoked bacon, oven roasted tomato, roasted garlic, aged white cheddar cheese, arugula pesto

APPLE & CARAMELIZED ONION | 9

flatbread pizza, gorgonzola cheese, honey



PASTAS

substitute brown rice penne | 2

ALMOND & GRAPE TOMATO PENNE | 13 ^{GF} ♥

brown rice penne pasta, grape tomato almond pesto, fresh basil, garlic, E.V.O.O., parmigiano, pecorino romano

mary's organic chicken breast | 7 black tiger shrimp | 7
pan roasted natural salmon | 9

RIGATONI BOLOGNESE | 15

rich red meat sauce, parmigiano, pecorino romano

"KOBE" BEEF MEATBALL | 18

wagyu american beef, golden raisins, caramelized onions, white truffle cheese fondue, pine nuts, linguine, parmigiano, pecorino romano

SEAFOOD LINGUINE | 18

natural salmon, shrimp, calamari, bechamel, spicy pomodoro sauce

SANDWICHES/BURGER/TACO

sandwiches are served with country white or multi grain, pomes frites or organic mixed greens, sub gluten free bread | 2
korean sweet potato steak fries | 2

TASTE CLUB | 14

grilled chicken breast, applewood smoked bacon, avocado, lime sriracha aioli, honey mustard cabbage slaw

CHICKEN SALAD | 13

pulled mary's organic chicken, tarragon, dried currants, aioli, gala apple, toasted brioche bread

GRILLED CHEESE SANDWICH | 10

aged white cheddar, tomato dipping sauce

APPLEWOOD SMOKED CANDY BACON TOAST | 13.50

organic arugula, oven roasted tomatoes, burrata cheese, avocado, balsamic reduction, ciabatta

"KOBE" BEEF BURGER 8oz | 16

american wagyu beef, red onion jam, organic arugula, gorgonzola, roasted garlic aioli, toasted brioche bun

applewood smoked bacon | 3 sautéed cremini mushrooms | 2
korean sweet potato steak fries | 2

BLACKENED SALMON TACOS | 15 ^{GF} ♥

natural salmon, shredded cabbage, avocado, roasted corn salsa, soft corn tortilla, lime sriracha aioli

SALADS

salad add-ons

mary's organic grilled chicken breast | 7 black tiger shrimp | 7
seared albacore tuna | 10 steak 6oz. | 12
pan roasted natural salmon | 9 albacore tuna poke | 10

SUPER FOOD SALAD | 14 ^{GF} ♥

kale, spinach, romaine, walnuts, apple, red bell pepper, quinoa, dried cranberries, golden beets, avocado, meyer lemon vinaigrette

ROASTED BEET | 11.50 ^{GF} ♥

organic baby arugula, pickled red onion, toasted walnuts, herbed goat cheese, meyer lemon vinaigrette

ROASTED VEGETABLE & QUINOA | 13.75 ^{GF} ♥

organic mixed greens, red quinoa, fennel, carrots, red bell peppers, red onions, zucchini, tomatoes, grilled lemon, honey mustard dressing

WALDORF CHICKEN | 14 ^{GF}

pulled mary's chicken breast, organic mixed greens, apples, caramelized walnuts, seedless grapes, gorgonzola cheese, gorgonzola dressing

COBB | 15 ^{GF}

pulled mary's chicken breast, black forest bacon, hard boiled eggs, avocado, green onions, walnuts, tomatoes, romaine, gorgonzola cheese, roasted shallot vinaigrette

MEDITERRANEAN SALAD | 14.50 ^{GF} ♥

organic arugula, kalamata olives, oregano, grape tomato, cucumbers garbanzo beans, feta cheese, roasted shallot vinaigrette

BLACKENED SALMON | 19 ^{GF} ♥

pan roasted natural salmon, organic mixed greens, fresh herbs, goat cheese, capers, oven roasted tomato, roasted shallot vinaigrette

CHOPPED SABROSA | 14.50 ^{GF} ♥

romaine lettuce, avocado, roasted corn, tomatoes, black beans, red onion, cilantro, aged white cheddar cheese, red bell peppers, honey-jalapeño vinaigrette



HEALTHY & TASTE-Y

PROTEIN & VEGETABLES | 22

garlic roasted spaghetti squash, tomatillo fresca, chipotle-tomato chutney and your choice of protein:
mary's organic grilled chicken breast black tiger shrimp
pan roasted natural salmon | 4

^{GF} gluten free

WOOD FIRED PIZZA

BLT | 16

applewood smoked bacon, oven roasted tomato, roasted garlic, aged white cheddar cheese, arugula pesto

GRAPE TOMATO BASIL | 14

sauteed fresh grape tomato, fresh basil, pizza sauce, mozzarella

CRISPY CHICKEN | 16

breaded all natural mary's chicken breast, caramelized onions, organic arugula & red onion salad, mozzarella

POTATO & ROSEMARY | 14

thinly sliced potato, fresh rosemary, red onion, E.V.O.O. garlic, mozzarella

WILD MUSHROOMS | 14

white truffle cream sauce, fresh thyme, mozzarella

"KOBE" BEEF MEATBALLS | 16

american wagyu beef, roasted red pepper, caramelized onion, wild mushrooms, pizza sauce

BURRATA & ROASTED VEGETABLE | 15

carrots, red pepper, red onion, zucchini, fennel, cream sauce, parmigiano-pecorino cheese, organic arugula

SMOKED SALMON PIZZA | 16

fingerling potatoes, red onion, dill, creme fraiche, garlic, E.V.O.O. lemon zest

EVERY SUNDAY AT TASTE FAMILY PIZZA PARTY!

up to TWO KIDS' PIZZETTAS free
with the purchase of

ONE LARGE GOURMET PIZZA

TASTE TWO LUNCH SPECIAL

12.50

Lunch Specials are Dine-In only

CHOOSE AN ENTREE

RIGATONI

with choice of sauce

BOLOGNESE

GARLIC CREAM

POMODORO SAUCE

gluten free pasta | 2

CLASSIC BLT

applewood smoked bacon, tomato, romaine lettuce, avocado, chipotle mayo, ciabatta bread

CHICKEN SALAD SANDWICH

mary's organic pulled chicken, tarragon, dried currants, aioli, gala apple, toasted brioche bread

CHOOSE A SIDE

CUP OF TORTILLA SOUP

tomato, chipotle, jalapeño, corn, cilantro, red bell peppers, avocado, crème fraîche, crispy tortilla strips

MIX GREEN SALAD

organic mix greens, shaved carrots



WHAT'S HAPPENING

MONDAYS

Two for One Pasta Dishes

TUESDAYS

Half off wine bottles, with entree

WEDNESDAYS

3 course Farmers Market menu

SUNDAYS

Family Pizza Party

HAPPY HOUR

Tuesday - Friday 3pm - 6pm
Saturday & Sunday 4pm - 6pm

TASTE'S FRESH JUICE BAR

creations for health, wellness, and longevity

7.50

TASTE OF GREEN | kale, spinach, parsley, celery, apple, cucumber, lemon

TASTE DETOX | carrot, beet, ginger, apple, lemon, cayenne pepper

IMMUNE BOOSTER | apple, ginger, cucumber, lemon, spinach

GREEN GINGER ALE | apple, celery, cucumber, ginger, lime, ginger beer

*MAKE MINE A RE-TOX | add 5 | add vodka or gin to any fresh juice

LUNCH COCKTAILS

STRAWBERRY MARGARITA | 11

el jimador blanco, strawberry puree, house sour mix

FRENCH 75 | 11

gin, lemon juice, simple syrup, and sparkling wine

CLASSIC SANGRIA | 11

sparkling wine, fresh seasonal fruit

LUNCH MULE | 13

titos vodka, bundaberg ginger beer, lime juice

KOOL AID | 13

sky vodka, kool aid syrup, lime juice, and peychaud's bitters

BLOODY MARY | 10

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While we offer gluten free menu items, we are not a gluten free kitchen.

Cross contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

Eating raw or uncooked animal product may increase your risk of foodborne illness especially if you have a medical condition. Please advise your server of any food allergens.

18% gratuity added automatically for parties of six, 20% for parties of eight or larger.
Outside dessert fee subject to \$3 charge per person, \$20 corkage fee