

STARTERS & SOUP

POMMES FRITES | 6 ^{GF}

garlic aioli, white balsamic-tartar & ketchup
truffle paremsan | 2

KOREAN SWEET POTATO FRIES | 7 ^{GF}

lime sriracha aioli

GRILLED ARTICHOKE | 12 ^{GF}♥

white balsamic-tartar

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9

HONEY GLAZED SUNCHOKES | 11 ^{GF}

herbed goat cheese, crispy quinoa, lemon zest, fresh herbs

SPICY ROASTED CAULIFLOWER | 9 ^{GF}♥

cumin spiced, greek yogurt chimichurri, cilantro

CALAMARI FRITTI | 11

lime sriracha aioli

THAI CHICKEN CUPS | 11 ^{GF}

minced chicken, shallot, crispy rice, peanut,
lemongrass vinaigrette, butter lettuce, cilantro

ALBACORE TUNA POKE | 14 ♥

avocado mousse, mango, scallion, soy-ginger dressing, radish,
toasted sesame seed, roasted anaheim chile, crispy tarot root

CHICKEN TORTILLA SOUP ^{GF}♥

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

PAPAYA BARBECUE "KOBE" MEATBALLS | 9

american wagyu beef, caramelized onion, golden raisin,
pine nut, roasted corn salsa

PIZZETTAS

flatbread pizza
make it with vegan mozzarella | 2

WILD MUSHROOM | 10

wild mushroom, 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, caramelized onion



PASTA

PASTA ADD-ONS

mary's organic chicken breast | 7 black tiger shrimp | 7 pan roasted natural salmon | 9
sub brown rice pasta ^{GF} | 2

PENNE CECCA | 14 ^{GF}♥

grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano

"KOBE" BEEF MEATBALLS PASTA | 18

american wagyu beef, golden raisin, pine nut, caramelized onion, white truffle
cheese fondue, pomodoro sauce, linguine, parmigiano, pecorino romano

RIGATONI BOLOGNESE | 15

slow cooked rich red meat sauce, parmigiano, pecorino romano

SEAFOOD LINGUINE | 20

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

SANDWICHES/BURGER/TACO

substitute with country white, multi grain, or gluten free bread | 2
choice of pommes frites, organic mixed greens, or korean sweet potato steak fries | 2

TASTE CLUB | 14

blackened mary's chicken, bacon, pickled cucumber & carrot,
cilantro scallion salad, sriracha aioli, brioche hoagie roll

CHICKEN SALAD | 13.5

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

APPLEWOOD SMOKED CANDY BACON TOAST | 14

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

"KOBE" BEEF BURGER 8oz | 16

american wagyu beef, red onion jam, organic arugula, gorgonzola,
roasted garlic aioli, toasted brioche bun, pommes frites or organic mixed greens
sautéed cremini mushrooms | 3 applewood smoked bacon | 3

BLACKENED SALMON TACOS | 15 ^{GF}♥

natural salmon, shredded cabbage, avocado,
roasted corn salsa, soft corn tortilla, chipotle crème fraîche

PULLED CHICKEN TACOS | 14 ^{GF}♥

tinga style, corn salsa, red cabbage, pickled radish

^{GF} gluten free

SALADS

ADD-ONS

black tiger shrimp | 7
pan roasted natural salmon | 9
grilled steak 8oz | 14
mary's chicken breast | 7

SUPER FOOD | 14

kale, spinach, romaine, walnut, apple, quinoa, avocado,
dried cranberry, golden beets, meyer lemon vinaigrette

ROASTED BEET | 11.5

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

ROASTED VEGETABLE & QUINOA | 14 ^{GF}♥

organic mixed greens, red quinoa, fennel, carrot,
red bell pepper, 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 egg, avocado, green onions, walnuts, tomato,
romaine, gorgonzola cheese, roasted shallot vinaigrette

BLACKENED SALMON | 19 ^{GF}♥

pan roasted natural salmon, organic mixed greens,
fresh herb, goat cheese, caper, oven roasted tomato,
roasted shallot vinaigrette

CHOPPED SABROSA | 15 ^{GF}♥

romaine lettuce, avocado, roasted corn, tomato,
black bean, red onion, cilantro, aged white cheddar cheese,
red bell pepper, honey-jalapeño vinaigrette

MEDITERRANEAN | 14.50 ^{GF}♥

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



HEALTHY & TASTE-Y

PROTEIN & VEGETABLES | 18

herbed rice cauliflower, sauteed purple kale,
baby carrot, frenso chili agave sauce

mary's organic grilled chicken breast

black tiger shrimp | 4 pan roasted natural salmon | 5 steak 5oz. | 6

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

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

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

Join our
LOYALTY PROGRAM

Get a **\$20 Reward**
just for signing up, and for every \$200 spent!
Download **Thanx** to your iPhone or Android

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.