

## PIZZAS

GRAPE TOMATO BASIL | 14  
garlic sautéed grape tomato, fresh basil, pizza sauce

PEAR & CARAMELIZED ONION | 14  
gorgonzola cheese, honey

CRISPY CHICKEN | 16  
parmesan crusted mary's organic chicken breast, caramelized onions, pizza sauce, mozzarella, organic arugula & red onion salad

POTATO & ROSEMARY | 14  
thinly sliced potato, red onion, extra virgin olive oil, fresh garlic, mozzarella

WILD MUSHROOM | 15  
white truffle cream sauce, fresh thyme, mozzarella

KOBE MEATBALLS | 16  
american wagyu beef, oven roasted red pepper, caramelized onions, mushrooms, pizza sauce, mozzarella

BLT | 16  
applewood smoked bacon, oven roasted tomato, roasted garlic, arugula pesto, aged white cheddar

SMOKED SALMON PIZZA | 16  
sliced fingerling potatoes, red onion, dill, creme fraiche, garlic, extra virgin olive oil, lemon zest

## PASTAS

brown rice penne | 2 (GF)

PENNE CECCA | 15 (GF)  
grape tomatoes, spinach, garlic, pomodoro, brown rice penne, parmigiano, pecorino romano  
mary's chicken breast 7 | black tiger shrimp 7 | pan roasted natural salmon 9 | chicken breast paillard style 9

KOBE BEEF MEATBALLS PASTA | 23  
wagyu american beef, golden raisin, pine nut, caramelized onion, white truffle cheese fondue, pomodoro sauce, linguine, parmigiano, pecorino romano

CACIO E PEPE | 15  
bucatini, butter, pecorino romano, parmesan, cracked black pepper  
mary's chicken breast 7 | black tiger shrimp 7 | pan roasted natural salmon 9 | chicken breast paillard style 9

SEAFOOD LINGUINE | 23  
natural salmon, shrimp, calamari, bechamel, spicy pomodoro sauce

## SALADS

SUPER FOOD SALAD | HALF 11 FULL 15 (GF)  
kale, spinach, romaine, walnut, apple, quinoa, avocado, dried cranberries, golden beets, meyer lemon vinaigrette

CHOPPED SABROSA SALAD | HALF 11 FULL 15 (GF)  
romaine lettuce, roasted corn, tomato, black bean, aged white cheddar, red bell pepper, crispy corn tortilla strips, cilantro, red onion, avocado, honey-jalapeño vinaigrette

BLACKENED SALMON SALAD | 21 (GF)  
natural salmon, organic mixed greens, fresh herbs, slow roasted tomato, capers, goat cheese, shallot vinaigrette

### SALAD ADD-ONS

mary's organic chicken breast | 7    black tiger shrimp | 7    grilled skirt steak 6oz | 14  
chicken breast paillard style | 9    pan roasted natural salmon | 9

## MAIN COURSES

CRISPY PARMESAN CHICKEN PAILLARD | 24  
mary's organic chicken breast, roasted garlic potato purée, organic baby arugula salad, shaved red onion, red onion jam, white gravy

CAST IRON ROASTED CHICKEN BREAST | 23  
mary's organic chicken breast, fingerling potato, kale, fennel, chicken jus

KOBE BEEF BURGER 8oz | 16  
american wagyu beef, red onion jam, organic arugula, gorgonzola, roasted garlic aioli, toasted brioche bun, choice of pomme frites or mixed greens | korean sweet potato fries | 2  
sautéed cremini mushrooms 3 | applewood bacon 3 | korean sweet potato steak fries

"IMPOSSIBLE" VEGAN BURGER | 16  
butter lettuce, tomato, grilled red onions, vegan cheese, vegan sriracha mayo, toasted vegan bun  
choice of pomme frites or mixed greens | korean sweet potato fries | 2  
sautéed cremini mushrooms 3 | applewood bacon 3 |

GRILLED NATURAL SALMON | 29 (GF)  
garlic roasted spaghetti squash, fennel, anaheim chile, basil, blistered tomato, meyer lemon sauce

CARAMELIZED CUMIN SPICED PORK CHOP | 26  
brined 10oz bone-in, white truffle oil & mushroom mac & cheese, sugar snap peas, mojo sauce

GRILLED SKIRT STEAK 6 oz. | 30  
roasted garlic potato purée, asparagus, tequila mushroom sauce

# PRIX FIXE MENU

2 COURSES \$24 | 3 COURSES \$29 | GLASS OF HOUSE WINE \$9

## STARTERS

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE

GOLDEN BEETS & BURRATA (GF)

micro arugula, crispy red quinoa, blackberry vinegar reduction

CHICKEN TORTILLA SOUP (GF)

tomato, chipotle, corn, cilantro, red peppers, crème fraiche, crispy tortilla strips

## MAIN COURSES

KOBE BEEF MEATBALL PASTA

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

CRISPY PARMESAN CHICKEN PAILLARD

mary's organic chicken breast, roasted garlic potato purée,  
organic baby arugula salad, shaved red onion, red onion jam,  
white gravy

SUPER FOOD SALAD (GF)

kale, spinach, romaine, walnut, apple, quinoa, avocado,  
dried cranberries, golden beets, meyer lemon vinaigrette  
choice of tiger shrimp or mary's chicken breast

PENNE CECCA (GF)

grape tomato, spinach, garlic, pomodoro, brown rice pasta,  
parmigiano, choice of tiger shrimp or mary's chicken breast

pan roasted salmon 2 | grilled skirt steak 7 | chicken breast pailard style 2

## DESSERTS

KEY LIME PIE

graham cracker crust, chantilly cream

CHOCOLATE BRIOCHE

BREAD PUDDING

crème anglaise, vanilla bean gelato

GELATOS OR SORBETS

ask server for selection

# FOR THE TABLE

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9

MARKET VEGETABLES | 6 (GF)

ROASTED SPAGHETTI SQUASH | 7 (GF)

GARLIC SAUTÉED SPINACH | 6 (GF)

ROASTED GARLIC POTATO PURÉE | 6 (GF)

POMMES FRITES | 6 (GF)

truffle & parmesan | 2

KOREAN SWEET POTATO STEAK FRIES | 7 (GF)

\*18% gratuity added automatically for parties of 6 | 20% for 8 or larger

\*please advise your server of any food allergens. \*\$20 corkage fee

\*outside dessert fee subject to \$4 charge per person

# SHARED

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9

CRISPY BRUSSELS SPROUTS | 10 (GF)

honey jalapeño vinaigrette, dried cranberries, toasted almonds

GOLDEN BEETS & BURRATA | 12 (GF)

micro arugula, crispy red quinoa, blackberry vinegar reduction

BRUSSELS SPROUTS & KALE CAESAR | 11

shaved pecorino romano, ciabatta croutons, caesar dressing, pomegranate seeds

SPICY ROASTED CAULIFLOWER | 10 (GF)

cumin spiced, greek yogurt chimichurri, cilantro

CALAMARI FRITTI | 12

lime sriracha aioli, lemon wedge

POMMES FRITES | 6 (GF)

garlic aioli, white balsamic tartar sauce, ketchup

truffle parmesan | 2

PAPAYA BBQ KOBE MEATBALLS | 9

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

THAI CHICKEN CUPS | 12 (GF)

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

CHICKEN TORTILLA SOUP | 9 (GF)

tomato, chipotle, corn, cilantro, red peppers, crème fraiche, crispy tortilla strips

# PIZZETAS

PEAR & CARAMELIZED ONION | 10

gorgonzola cheese, honey

BLT | 12

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

WILD MUSHROOM | 10

white truffle cream sauce, fresh thyme, mozzarella

\*While we offer gluten free menu options we are not a gluten free environment.

\*Cross contamination can occur & we are unable to guarantee that any of the items can be free of allergens.

\*Eating raw or uncooked animal product may increase your risk of foodborne illness especially if you have a medical condition.

\*Bread is served on request

(GF) gluten free