

LUNCH MENU  
Tuesday - Friday  
11:30pm - 3:00pm



HAPPY HOUR  
3:00pm - 7:00pm

## STARTERS & SOUP

- POMMES FRITES | 6 <sup>GF</sup>
- KOREAN SWEET POTATO FRIES | 6 <sup>GF</sup>
- GRILLED ARTICHOKE | 9.50 <sup>GF</sup>
- WHITE TRUFFLE OIL & MUSHROOM  
MAC & CHEESE | 8.75
- THAI CHICKEN CUPS | 9.75 <sup>GF</sup>
- CALAMARI FRITTI | 9
- CHICKEN TORTILLA SOUP cup 4.25 | bowl 7.50 <sup>GF</sup>
- BLISTERED SHISHITO PEPPERS | 9
- SPICY ROASTED CAULIFLOWER | 7.50 <sup>GF</sup>
- AHI TUNA POKE | 13.50 <sup>GF</sup>

## PIZZETTAS

- MUSHROOM | 9.75  
flatbread pizza, wild mushrooms, mozzarella,  
white truffle cream sauce, fresh thyme
- BLT | 8.50  
flatbread pizza, applewood smoked bacon, oven roasted tomato,  
roasted garlic, aged white cheddar cheese, arugula pesto
- APPLE & CARAMELIZED ONION | 8.50  
flatbread pizza, gorgonzola cheese, honey

## SALADS

- add mary's organic grilled chicken breast 5
- seared albacore tuna 10 | black tiger shrimp 5.50
- pan roasted natural salmon 8
- KALE & TANGERINE CAESAR | 12  
organic purple & black kale, honey tangerines, parmigiano,  
roasted garlic croutons, roasted garlic caesar dressing
- ROASTED BEET | 10.75 <sup>GF</sup>  
organic baby spinach, shaved red onion, toasted walnuts,  
herbed goat cheese, roasted shallot vinaigrette
- ROASTED VEGETABLE | 13 <sup>GF</sup>  
organic mixed greens, red quinoa, fennel, carrots,  
red bell peppers, red onions, zucchini, tomatoes, grilled lemon,  
honey mustard dressing
- WALDORF CHICKEN | 13.25 <sup>GF</sup>  
pulled mary's chicken breast, organic mixed greens, apples,  
caramelized walnuts, seedless grapes, gorgonzola cheese,  
gorgonzola dressing
- COBB | 13.75 <sup>GF</sup>  
pulled mary's chicken breast, applewood smoked bacon,  
hard boiled eggs, avocado, green onions, walnuts, tomatoes,  
romaine, gorgonzola cheese, roasted shallot vinaigrette
- BLACKENED SALMON | 17 <sup>GF</sup>  
all natural pan roasted salmon, organic mixed greens, fresh herbs,  
goat cheese, capers, oven roasted tomato,  
roasted shallot vinaigrette
- CHOPPED SABROSA | 13 <sup>GF</sup>  
romaine lettuce, avocado, roasted corn, tomatoes,  
black beans, red onion, cilantro, aged white cheddar cheese,  
red bell peppers, honey-jalapeño vinaigrette
- MEDITERRANEAN | 13 <sup>GF</sup>  
organic arugula, kalamata olives, oregano, grape tomato,  
cucumbers, garbanzo beans, feta cheese, roasted shallot vinaigrette

## PASTAS

- substitute brown rice penne | 2
- ALMOND & CHERRY TOMATO PENNE | 12 <sup>GF</sup>  
brown rice penne pasta, cherry tomato almond pesto, fresh basil,  
garlic, E.V.O.O., parmigiano, pecorino romano  
mary's organic chicken breast 5 | black tiger shrimp 5.50  
pan roasted natural salmon 8
- PANCETTA & ASPARAGUS RIGATONI | 14.75  
crispy pancetta, sugar snap peas, fresh basil,  
roasted garlic cream sauce, parmigiano, pecorino romano
- RIGATONI BOLOGNESE | 13.75  
slow cooked rich red meat sauce, parmigiano, pecorino romano
- "KOBE" BEEF MEATBALL | 16.50  
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 country whole wheat,  
pommes frites or organic mixed greens, sub gluten free bread | 2

- TASTE CLUB | 12.75  
grilled chicken breast, applewood smoked bacon, avocado,  
lime sriracha aioli, honey mustard cabbage slaw
- SEARED ALBACORE TUNA | 14.50  
balsamic onion jam, pickled ginger, wakame salad, organic greens,  
togarashi spices, jalapeño soy citronette & wasabi aioli
- CHICKEN SALAD | 12.50  
pulled mary's organic chicken, tarragon, dried currants, aioli,  
gala apple, toasted brioche bread
- SOY GLAZED CRISPY PORK BELLY BÁNH MI | 12.50  
pickled cucumbers & red onion, avocado, cilantro, wild arugula,  
chipotle aioli, toasted baguette
- WILD MUSHROOM & SMOKED HAM | 10.50  
roasted oyster, cremini, shiitake mushrooms, red onion jam, roasted garlic aioli
- 'KOBE' BEEF BURGER 8oz | 14  
wagyu american beef, onion jam, organic arugula,  
oven roasted tomato, toasted brioche bun  
gorgonzola, aged white cheddar, or goat cheese 2  
sautéed cremini mushrooms 2 | applewood smoked bacon 2
- BLACKENED SALMON TACOS | 12.50 <sup>GF</sup>  
natural salmon, shredded cabbage, avocado,  
roasted corn salsa, soft corn tortilla, chipotle crème fraîche

## LUNCH SPECIALS | 10.75

### RIGATONI PASTA & SALAD

choice of:

BOLOGNESE | VODKA PINK SAUCE | CILANTRO PESTO  
GARLIC CREAM | POMODORO SAUCE

served with organic mixed greens

### SOUP | SALAD | SANDWICH

choice of:

CLASSIC BLT | CHICKEN SALAD SANDWICH | CAPRESE SANDWICH

served with organic mixed greens or chicken tortilla soup

SOUP & SALAD also available

A TASTE FAVORITE! BUILD YOUR OWN GRILLED CHEESE | 9