Lunch Special

1st course teaser

Roasted Butternut Squash Soup
Brown butter, sage, peanut salsa macha, sesame seeds

2nd course teaser

Market Salad
Organic herb artisan lettuce, wild arugula, apples, goat cheese, pomegranate, walnuts, parsley, pickled red onion, apple butter, bourbon maple sherry vinaigrette

Choice of Entree

5 oz NY StripLoin
Glazed with soy and garlic, served with house cut fries, Cognac peppercorn sauce
Korean BBQ Fried Chicken
Gochujang BBQ sauce, house pickles, red onion pickle, sesame Cabbage and radish Coleslaw
Grilled Salmon
Roasted Farmers Market Vegetable
Hominy Grits a & Farmers Veggies
Parmesan, seasonal vegetables, soft herbs
Choice of Two TACOS must be same kind & same toppings
Chicken, Steak, Carnitas, Fish, Mushroom, Chickpea

Choice of Beverage

Iced Tea
Arnold Palmer
Iced Coffee

$ 25

Served Monday through Friday 11 am till 3 pm.
Any substitutions will be subject to extra charges

Desserts

Chocolate Tarte 12
Chocolate ganache, torched marshmallow, candied spicy pecans, salted caramel gelato
Chocolate chip cookies. 3
chocolate chips, white chocolate chips, walnuts
Choice of Gelatos 4 1 scoop 8 2 scoops
Vanilla, Salted caramel, strawberry, Coconut sorbet

Coffee, Espresso 3
Cappuccino, Lattes, Irish creme, Kahlua, Mighty Leaf Teas 5 ADD $5 extra for Liqueur
green jasmine, Bombay chai, African nectar, earl grey, English black, chamomile, ginger twist

Join us for Happy Hour Monday thru Saturday 3pm till 6:30pm

SALMON CEVICHE TOSTADA.....5
Crispy corn tortilla, habanero, avocado, cucumber, cilantro
BAJA FISH TACO..... 7
Red cabbage, avocado, pico de Gallo, cilantro,
GUACAMOLE..... 8
California avocados, cherry tomato, cilantro, blue corn tortilla chips
CHICKEN MOLE SOPE.....6
Blue corn masa, braised chicken in a peanut mole, queso fresco, pickle onion, crispy leeks
RUSSET POTATO FRIES..... 5
House cut, aioli.
SALMON SKIN CHICHARRON..... 9
Vinegar dashi, garlic, serrano chile, black pepper
BRUSSEL SPROUTS.....8
Soy glazed, balsamic vinegar, parmesan, honey
LOBSTER TACO..... 7
potato, capers, napa cabbage, spicy lobster butter
VEGAN CHICKPEA FRITTERS 9
Mini lettuce cups, Vegan Almond chipotle aioli
HALF CAESAR SALAD 7
Artisan lettuce mix, parmesan, anchovy, garlic, avocado, balsamic honey reduction, lemon, fresh herbs,
GOURMANDO SLIDER..... 6
2 oz grass fed patty, farmers market marinated tomato, chipotle Russian dressing, Monterey Jack cheese, house pickle
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Spirits

Cocktails Menu

Cadillac Margarita- 10
Tequila, lime, lemon orange, kosher salt, cointreau
East of the 405- 10
Gin, Cucumber, Mint, Lime

Wine Menu

Red Wine-white Wine 6 House Sangria- 10

Beer

Firestone 805- 5
Paso Robles CA

Non Alcoholic Beverages

Crafted Blends 2

House-made Lemonade/Kale Cucumber Mint Lemonade/ Arnold palmer Iced Tea