

Lunch

snack/share

charcuterie artisan selection of cured meats, whole grain mustard, pickled vegetables 17

crispy calamari spicy aioli dip 11

roasted garlic hummus carrots, broccolini, asparagus, grilled naan bread 9 [v]

house-made guacamole corn tortilla chips 8 [gv]

firstround

french onion soup sourdough crostini, gruyere cheese 8

roasted heirloom tomato soup basil truffle oil 7 [gv]

spinach & endive salad strawberries, chevre, toasted walnuts, poppy seed vinaigrette 11 [gv]

heirloom tomato salad arugula, Humboldt Fog goat cheese, rye croutons, balsamic 11 [v]

chopped caesar salad parmigiano-reggiano, garlic croutons 7 | 10 [v]

add char-grilled chicken breast 6 -or- char-grilled salmon 8 to any salad

maincourse

cast iron skillet mac 'n' cheddar cheese 11
add char-grilled chicken breast 6 -or- black forest ham 4

blackened fish tacos seared rock fish, hass avocado cabbage, corn tortillas, lime crema, salsa, 13

char-grilled salmon capellini pasta, braised kale, broccoli romanesco, white wine butter sauce 20

new york steak angus beef, fried shoestring potatoes, watercress salad, roasted beets, house-made parsley garlic chimichurri 21

pappardelle pasta broccoli rabe, roasted bell peppers, portabella mushrooms, pear tomatoes, garden fresh basil 16 [v]

cobb salad grilled chicken breast, chopped romaine, hass avocado, applewood bacon, egg, cherry tomatoes, point Reyes blue cheese 15 [g]

steak salad angus new york steak, golden beets, point Reyes blue cheese, balsamic onions, fingerling potatoes, whole grain mustard vinaigrette 19 [g]

omelet grilled zuckerman farms asparagus, asiago cheese, strawberry spinach salad 14 [gv]

today's special seasonally inspired a.q.

pizza&panini

pesto pizza scallion & green garlic pesto, Greek feta & fontina cheese, castelvetro olives 13 [v]

prosciutto pizza pecorino cheese, Calabrian chili, soft baked egg, fresh basil 14

pepperoni pizza mozzarella, parmesan, tomato marinara sauce 14

smoked pork loin panini heirloom tomato confit, coleslaw, gouda, potato rosemary roll 14

turkey panini smoked turkey, taleggio cheese, caramelized onions, basil pesto, focaccia roll 14

sandwiches

your choice of bistro fries, house-made kennebec potato chips, a cup of soup or an organic green salad

bistro burger all natural ground angus beef, bacon, aged cheddar & Monterey jack cheese, lettuce, tomatoes, pickles 14

meatloaf sandwich housemade meatloaf, caramelized onion bacon marmalade, pickles, Monterey jack cheese 14

crispy or char-grilled chicken creamy coleslaw, chipotle aioli 13

reuben hot pastrami, sauerkraut, 1000 Island dressing, gruyere cheese, toasted rye 14

coolrefreshments

housemade spritzer 4

lemonade 3

arnold palmer 3

tropical island iced tea 3

coke, diet coke, sprite, ginger ale 3

bundaberg peach or blood orange 5

fever tree ginger beer 4.5



we can accommodate most dietary restrictions, notify your server of any food allergies.

[v] suitable for vegetarians | [g] gluten free preparation.

executive chef saul romero