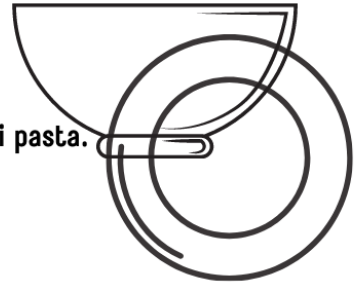
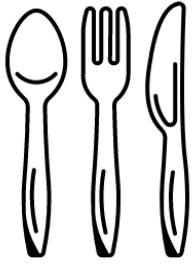


Susanna's Comfort Cuisine

Entrees



~Spaghetti & Meatballs~

Susanna's handmade meatballs and pomodoro sauce. Tossed with spaghetti pasta.
Topped with fresh mozzarella bites.

\$18

~Spaghetti & Pomodoro Sauce~

Topped with fresh mozzarella bites.

\$15

~Chicken Marsala~

Pan-seared chicken thighs. Prepared in a rich butter sauce with Marsala wine and sliced mushrooms.
Served with spaghetti.

\$18

~Fettuccine Alfredo~

Creamy parmesan sauce with a hint of nutmeg. Tossed with Fettuccine pasta.
Option to add in a splash of pomodoro to make it Ben's style.
Option to add in basil pesto (no nuts) to make it Genovese style.

\$16

Add Chicken - \$4

Add Bistro Shrimp - \$6

~Mascarpone Lasagna~

Layers of Italian sausage, beef, mascarpone, ricotta, mozzarella, and parmesan.

\$17

~Chicken Tajine~

Slow-cooked chicken leg and thigh with Moroccan spices, preserved lemon, and kalamata olives.
Served with saffron rice.

\$18

~Cuban Rice~

Slow-cooked shredded pork, peas, and saffron rice, Topped with chorizo, queso fresco, and fresh avocado.

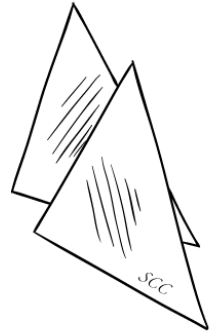
\$17

All entrees served with The Sourdough Boulangerie's Brioche rolls and whipped butter.
Also comes with your choice of a cup of rustic tomato soup or a small downtown salad.

Please ask your server about our daily specials and homemade desserts.

Susanna's Comfort Cuisine

Nibbles



~Charcuterie for 6~

/SHÄR'KÖÖDƏRÉ/

Assorted meats, cheeses, and olives, dried cherries, apricots, and bruschetta.

\$18

~Caprese Salad~

Fresh mozzarella, sliced tomatoes, roasted red peppers, and kalamata olives.

Drizzled with the Venice Olive Oil Co's basil EVOO & Fig balsamic.

\$10

~Roasted Garlic & Artichoke Dip~

Served warm in the Sourdough Boulangerie's sourdough bowl. Served with dipping veggies.

\$10

~Pork Green Chili~

Topped with queso fresco, fresh avocado & fresh cilantro. Served with tortilla chips.

Cup - \$6

Bowl - \$8

~Downtown Salad~

Mixed greens, cucumbers, tomatoes, kalamata olives, shaved carrot, dried cherries, and homemade croutons.

Served with housemade balsamic vinaigrette and blue cheese crumbles.

Lg. \$8.00 Sm. \$6.00

Add Chicken - \$4

Add Bistro Shrimp - \$6

~Rustic Tomato Soup~

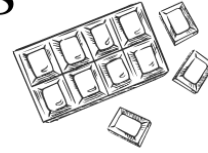
Drizzled with the Venice Olive Oil Co's basil EVOO. Served with Brioche rolls.

Cup - \$5

Bowl - \$7

Susanna's Comfort Cuisine

Sweet Finishes



-Tuxedo Tiramisu-

Marsala wine-soaked vanilla & chocolate ladyfingers, with layers of mascarpone, and rum-scented whipped cream.

\$8

-Black Onyx Chocolate Cake-

Rich chocolate cake, topped with vanilla buttercream & chocolate chips.

\$8

-Award-winning Apple Cake-

Topped with a caramel glaze, served warm.

\$8



-OMG Ice Cream Sammie (2)-

Homemade vanilla bean ice cream in between 2 chocolate chip cookies! Rolled in crushed pistachios.

\$7

-JT's Southern Banana Pudding!-

Topped with chocolate whipped cream and a banana cookie.

\$8



-The Ave's. Berries & Cream-

Vanilla bean ice cream, topped with orange balsamic macerated strawberries. Finished with blueberry whipped cream.

\$7

-Single scoop of Vanilla Bean Ice Cream-

\$3



Sabor's Bar/Lunch Menu

BFF BURGER - \$13

CALLICRATE ALL BEEF BURGER, CHEDDAR & SWISS CHEESES, BACON, KETCHUP, MUSTARD, PICKLE SPEAR AND A ROASTED JALAPENO. ALL ON A TOASTED BRIOCHE BUN.

AUSTYN'S CHEESESTEAK - \$12

GRILLED SLICED BEEF, ONIONS, AND RED & GREEN BELL PEPPERS. TOPPED WITH SWISS CHEESE. ALL ON THE SOURDOUGH BOULANGERIE'S BAGUETTE WITH HORSERADISH CREAM.

719 BLT - \$12

THICK CUT BACON, DILL MAYO, FRESH TOMATO & LETTUCE. ALL ON THE SOURDOUGH BOULANGERIE'S TOASTED PUMPERNICKEL BREAD.

NOT YO MAMA'S GRILLED CHEESE - \$10

MOZZARELLA, SWISS AND CHEDDAR CHEESES ON THE SOURDOUGH BOULANGERIE'S WHITE BREAD.

THE TONY SOPRANO MUFFALETA - \$13

THINLY SLICED PEPPERONI, SALAMI & CAPICOLA. SHREDDED MOZZARELLA AND PROVOLONE CHEESES. FINISHED WITH GIARDINIERA, OLIVE TAPENADE, AND SPICY MUSTARD. ALL ON WHITE BREAD.

SATRIALI'S GRINDER - \$12

ITALIAN SAUSAGE, GROUND BEEF, BELL PEPPERS, AND ONIONS. ALL SLOWLY COOKED IN HOMEMADE MARINARA. TOPPED WITH PROVOLONE AND PARMESAN CHEESES. SERVED ON A BAGUETTE.

All the above are served with Ben's famous Mt. Elbert French fries.

CHICAGO DOG - \$10

ALL BEEF DOG. WITH SWEET GREEN RELISH, YELLOW MUSTARD, FRESHLY CHOPPED ONIONS, TOMATOES & CUCUMBERS. FINISHED WITH SPORT PEPPERS, A PICKLE SPEAR, AND A SPRINKLE OF CELERY SALT.

DIEGO DOG - \$8

TOPPED WITH PICKLE RELISH, KETCHUP, AND YELLOW MUSTARD. WILLAMETTE

WILLAMETTE CORN DOG - \$6

SERVED WITH KETCHUP AND YELLOW MUSTARD. ALL DOGS SERVED WITH MT. ELBERT FRENCH FRIES.

BEN'S LOADED FRIES - \$8

TOPPED WITH SHREDDED MONTEREY JACK & CHEDDAR CHEESES, DICED BACON OR CUBAN PORK, AND SCALLIONS. FINISHED WITH SABOR'S SALSA SOUR CREAM.

Upgrade any entree to loaded fries - \$2

Sabor's Bar/Lunch Menu

SHOOKS RUN MAC & CHEESE - \$12

ELBOW MACARONI TOSSED IN A 3 CHEESE CREAM SAUCE. GARNISHED WITH CHOPPED SCALLIONS. ADD DICED BACON - \$2

OMG TACOS! - \$13

CHOOSE FROM CUBAN PORK, SALSA CHICKEN, OR CHIMAYO BEEF. CHOOSE FROM FLOUR OR WHITE CORN TORTILLAS. TOPPED WITH FRESHLY CHOPPED LETTUCE & TOMATOES, QUESO FRESCO, AND SABOR'S SOUR CREAM. SERVED WITH TOMATO AND MANGO SALSAS, AND A SIDE OF SAFFRON RICE.

TEJON TACO FLIGHTS MIX AND MATCH 6 TACOS FOR - \$18

ADD A SIDE OF SAFFRON RICE - \$4 SINGLE TACO \$3

LOL ULTIMATE NACHOS - \$12

BLUE CORN AND WHITE TORTILLA CHIPS, TOPPED WITH MELTED MONTEREY JACK & CHEDDAR CHEESES. BLACK BEANS, ROASTED CORN & JALAPENOS, AND QUESO FRESCO. FINISHED WITH SABOR'S SOUR CREAM. SERVED WITH TOMATO AND MANGO SALSAS.

*****ADD CUBAN PORK, SALSA CHICKEN, OR CHIMAYO BEEF - \$3**

TORTILLA CHIPS & SALSA - \$5

CHOOSE FROM TOMATO OR MANGO OR GET 1 OF EACH

SEVEN FALLS GUACAMOLE & CHIPS - \$7

Lunch
MENU