

MIA COCKTAILS 15

Kate's Dirty Sister

London Dry Gin, Passion Fruit, Black Mulberry, Citrus Blend

Sapphire

Gluten Free Vodka, Lime Juice, Pineapple, Coconut Cream, Butterfly Pea Tea

Smoky Sour

Bourbon Whiskey, Ardbeg & Lagavulin 8 Parfume, Citrus Blend, Smoked Lavender

Ruby

Tequila Blanco, Lychee, Pomegranate, Lemon

Maravillosa

Tequila Blanco, Passion Fruit, Citrus Blend, Habanero

Emerald

London Dry Gin, Italian Bergamotto, Fresh Italian Basil & Thai Basil, Lemon

Antioxidant

London Dry Gin, Fresh Ginger, Turmeric & Fresh Thyme, Lemongrass, Citrus Blend

WINE BY THE GLASS

Sparkling by the Glass

Torresella, Prosecco 11
Italy, NV

Torresella, Prosecco Rose 11
Italy, NV

White by the Glass

Santa Margherita, Rose 11
Italy, 2019

Frisk Prickly, Riesling 12
Australia, 2023

Santa Margherita, Pinot Grigio 11
Italy, 2022

Daou, Sauv Blanc 12
Paso Robles, 2023

Frank Family, Chardonnay 16
Carneros, 2022

Red by the Glass

Conundrum, Meritage, 15
California, 2020

Michael David, Petite Syrah 14
Lodi, 2019

Sobon Estate, Zinfandel 13
Amador County, 2021

Juggernaut, Pinot Noir 16
Russian River, 2021

Robert Hall, Cabernet Sauv 15
Paso Robles, 2020

Beers

Lagunitas IPA 7
Indian Pale Ale

Blue Moon 7
Belgian White Ale

Sierra Nevada 7
American Pale Ale

Peroni 7
Italian Lager



APPETIZERS

Steak Tartare 17
Chopped Filet Mignon (raw), Capers, Mustard, Parsley, Parmesan, Truffle Oil & Crostini

Octopus Carpaccio 18
Thin Slices of Octopus, Fried Capers, Radish, Fresno Chili, Crispy Onion Strings, & Lemon Oil

Calamari 16
With Artichoke Hearts, Cocktail & Tartar Sauce

Mac & Cheese Croquette 15
Truffle Aioli, Marinara Sauce, Parmesan, & Scallions

Steamed Mussels 18
Fresno Chili, Garlic, Shallots, Cherry Tomatoes, White Wine Lemon Butter Sauce, & Crostini

Burrata 16
Cherry Tomatoes, Arugula, Crostini, Balsamic Glaze, & Lemon Oil

Popcorn Chicken 14
Chili Mayo Sauce, & Scallions

Beets 15
Goat Cheese Puree, Arugula, Almonds, Basil, & Raspberry Vinaigrette

SOUP & SALADS

Soup of the Day (A.Q) 8

Panzanella Salad 12
Organic Tomato, Cucumber, Bell Pepper, Basil, Red Onions, Feta Cheese, Croutons, & Olive Oil Lemon Dressing

Caesar Salad 12
Romaine Hearts, Parmesan, Herbed Crostini Tossed with Caesar Dressing

Mediterranean Garden 15
Basil, Chives, Mint, Parsley, Dill, Raisins, Goat Cheese, Caramelized Pecan, Olive Oil Pomegranate Molasses

PIZZAS

Burrata	22	Mixed Mushroom	21
<i>Cherry Tomatoes, Basil, Balsamic Glaze, & House Pizza Sauce</i>		<i>Mixed Seasonal Mushroom, Truffle, Arugula, & Mushroom Sauce</i>	
Four Cheese	22	Chicken BBQ	24
<i>Blue Cheese, Emmental Cheese, Mozzarella, Parmesan, Arugula, Balsamic Glaze, & Garlic Cream Sauce</i>		<i>Bell Pepper, Garlic, Red Onion, Fresh Oregano, Mozzarella, & Hoisin Spicy Barbecue Sauce</i>	

ENTRÉES

Chicken Fettuccine	23
<i>Spinach, Mushroom, Parmesan, & White Wine Cream Sauce</i>	
Seafood Linguine	28
<i>Mussels, Clams, Prawns, Bay Scallops, Basil, White Wine & Roasted Tomato Cream Sauce</i>	
Chicken Piccata	26
<i>Lemon Caper Sauce. Served with Garlic Mashed Potatoes, & Mixed Vegetables</i>	
Mushroom Risotto	25
<i>Mixed Seasonal Mushrooms, Light Cream Sauce topped with Truffle Pesto Oil & Balsamic Glaze</i>	
Lobster Ravioli	26
<i>Lemon, Brown Butter, Mascarpone, & Sage Sauce</i>	
Grilled Salmon	28
<i>Garlic Mashed Potatoes, Sautéed Red Onion & Spinach, & Lemon Caper Cream Sauce</i>	
Lamb Shank	32
<i>Mushroom Risotto, & Red Wine Demi-Glace</i>	
Flank Steak	32
<i>Garlic Mashed Potatoes, Mixed Vegetables, & Café de Paris Sauce</i>	
Cioppino	34
<i>Mussels, Clams, Prawns, Salmon, Bay Scallops, Marinara Sauce & Crostini</i>	
Seabass	34
<i>Mediterranean Branzino served with Cucumber, Bell Pepper, Red Onion, & Organic Mixed Green</i>	
Short Ribs	36
<i>Red Wine Braised Short Ribs Served with Garlic Mashed Potatoes, & Sautéed Spinach</i>	
Ribeye	45
<i>Garlic Mashed Potatoes, Sautéed Spinach, & Fresh Peppercorn Sauce</i>	

SIDES 8

Sautéed Spinach	Truffle French Fries
Sautéed Vegetables	Garlic Mashed Potatoes

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL

20% GRATUITY ADDED TO PARTIES 6 OR MORE