

MIA COCKTAILS

Kate's Dirty Sister	15
<i>London Dry Gin, Passion Fruit, Black Mulberry, Citrus Blend</i>	
Sapphire	15
<i>Gluten Free Vodka, Lime Juice, Pineapple, Coconut Cream, Butterfly Pea Tea</i>	
Smoky Sour	15
<i>Bourbon Whiskey, Ardbeg & Lagavulin 8 Parfume, Citrus Blend, Smoked Lavender</i>	
Ruby	15
<i>Tequila Blanco, Lychee, Pomegranate, Lemon</i>	
Maravillosa	15
<i>Tequila Blanco, Passion Fruit, Citrus Blend, Habanero</i>	
Emerald	15
<i>London Dry Gin, Italian Bergamotto, Fresh Italian Basil & Thai Basil, Lemon</i>	
Antioxidant	15
<i>London Dry Gin, Fresh Ginger, Turmeric & Fresh Thyme, Lemongrass, Citrus Blend</i>	
Barrel-Aged Old Fashioned	16
<i>High West Bourbon, Orange Bitters, Angostura Bitters, & Luxardo Cherry Juice</i>	

WINE BY THE GLASS

Sparkling by the Glass	
Torresella, Prosecco	11
<i>Italy, NV</i>	
Torresella, Prosecco Rose	11
<i>Italy, NV</i>	
White by the Glass	
Santa Margherita, Rose	11
<i>Italy, 2019</i>	
SeaGlass, Riesling	12
<i>Central Coast, 2022</i>	
Torresella, Pinot Grigio	11
<i>Italy, 2023</i>	
Daou, Sauv Blanc	12
<i>Paso Robles, 2023</i>	
Frank Family, Chardonnay	16
<i>Carneros, 2022</i>	
Red by the Glass	
Georgian Semi- Sweet Red Blend	9
<i>Georgia, 2023</i>	
Conundrum, Meritage	15
<i>California, 2020</i>	
Michael David, Petite Syrah	14
<i>Lodi, 2019</i>	
Sobon Estate, Zinfandel	13
<i>Amador County, 2021</i>	
Juggernaut, Pinot Noir	16
<i>Russian River, 2021</i>	
Robert Hall, Cabernet Sauv	15
<i>Paso Robles, 2020</i>	
Beers	
Lagunitas IPA	7
<i>Indian Pale Ale</i>	
Blue Moon	7
<i>Belgian White Ale</i>	
Sierra Nevada	7
<i>American Pale Ale</i>	
Peroni	7
<i>Italian Lager</i>	



APPETIZERS

Octopus Carpaccio	18
<i>Thin Slices of Octopus, Fried Capers, Radish, Fresno Chili, Crispy Onion Strings, & Lemon Oil</i>	
Beef Carpaccio	18
<i>Paper-thin slices of premium raw beef, dressed with zesty lemon oil and finished with mustard, creamy aioli, Parmesan, capers, and fresh lemon zest</i>	
Spicy Chicken Teriyaki	15
<i>Crisp, golden-fried chicken glazed in a rich, savory teriyaki sauce and honey, finished with a sprinkle of toasted sesame seeds and fresh chives</i>	
Calamari	16
<i>With Artichoke Hearts, Cocktail & Tartar Sauce</i>	
Mac & Cheese Croquette	15
<i>Truffle Aioli, Marinara Sauce, Parmesan, & Chives</i>	
Steamed Mussels	18
<i>Fresno Chili, Garlic, Shallots, Cherry Tomatoes, White Wine Lemon Butter Sauce, & Crostini</i>	
Burrata	16
<i>Cherry Tomatoes, Arugula, Crostini, Balsamic Glaze, & Pesto Oil</i>	
Popcorn Chicken	14
<i>Chili Mayo Sauce, & Chives</i>	
Beets	15
<i>Goat Cheese Puree, Arugula, Almonds, Radish, Basil, & Raspberry Vinaigrette</i>	

SOUP & SALADS

Soup of the Day (A.Q)	8
House Mixed Green Salad	12
<i>Organic Mixed Green, Cherry Tomatoes, Cucumber, Carrots & Balsamic Dressing</i>	
Caesar Salad	12
<i>Romaine Hearts, Parmesan, Herbed Crostini Tossed with Caesar Dressing</i>	
Butter Lettuce Salad	14
<i>Butter Lettuce with Pear, Strawberry, Blue Cheese, Toasted Pumpkin Seeds, finished with Champagne Vinaigrette.</i>	
Mango Salad	15
<i>Mango paired with Cucumber, Bell Pepper, Red Onion, and Fresh Cilantro, accented by Parsley, Mint, and Crumbled Goat Cheese,& Lime Oil Vinaigrette</i>	
Spicy Chicken Teriyaki Salad	19
<i>Teriyaki & Honey Glazed Chicken with Mixed Greens, Carrots, Cucumber, Mint, Chili Pepper, Sesame, & Mango-Lemon Dressing</i>	

PIZZAS

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

ENTRÉES

Chicken Fettuccine <i>Spinach, Mushroom, Parmesan, & White Wine Cream Sauce</i>	23
Chicken Milanese <i>Crispy, Golden-Breaded and Parmesan-crusted Chicken Breast, Pan-Fried served with a Fresh Arugula and Cherry Tomato Salad, Lightly Tossed in a Zesty Lemon Oil Dressing.</i>	24
Seafood Linguine <i>Mussels, Clams, Prawns, Bay Scallops, Basil, White Wine & Roasted Tomato Cream Sauce</i>	28
Chicken Piccata <i>Pan-seared Chicken Piccata with White Wine Lemon Caper Sauce, Garlic Mashed Potatoes, & Sautéed Mixed Vegetables</i>	26
Mushroom Risotto <i>Mixed Seasonal Mushrooms, Light Cream Sauce topped with Truffle Pesto Oil & Balsamic Glaze</i>	25
Lobster Ravioli <i>Ravioli Filled with Lobster, tossed in a Lemon, Mascarpone, and Sage Sauce</i>	26
Grilled Salmon <i>Garlic Mashed Potatoes, Sautéed Spinach, & Lemon Caper Cream Sauce</i>	28
Lamb Shank <i>Mushroom Risotto, & Red Wine Demi-Glace</i>	32
Flank Steak <i>Garlic Mashed Potatoes, Mixed Vegetables, & Café de Paris Sauce</i>	32
Cioppino <i>Mussels, Clams, Prawns, Salmon, Bay Scallops, Simmered in a Rich, Marinara Sauce served with Crispy Crostini</i>	34
Seabass <i>Grilled Mediterranean Branzino filet, accompanied by a Crisp Organic Mixed Green Salad with Cucumber, Bell Pepper, and Red onion</i>	34
Short Ribs <i>Red Wine Braised Short Ribs Paired with Garlic Mashed Potatoes, & Sautéed Spinach</i>	36
Ribeye <i>Garlic Mashed Potatoes, Sautéed Spinach, & Fresh Peppercorn Sauce</i>	45

SIDES 8

Sautéed Spinach	Truffle French Fries
Sautéed Vegetables	Garlic Mashed Potatoes

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS

FRESHLY BAKED HOUSE-MADE BREAD IS AVAILABLE UPON REQUEST

• 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