Small Plates

Pork Belly Lollipop \$9

House smoked Carlton pork belly on a stick with Chinese BBQ glaze. Served with hot mustard sauce on the side & Chinese cucumber salad

Lamb Kofta \$12

lamb skewer kabob served over labneh with extravirgin live oil, aleppo peppers, & toasted pita bread.

Sweet Potato Lumpia \$8

Okinawan sweet potatoes & coconut milk rolled in a thin wheat wrapper & deep-fried. Served with miso caramel. (vegan)

Calamari \$12

breaded, fried & served with lemon & garlic mayo (dairy-free)

House Fries \$6

local potatoes cut thin & fried Served with your choice of sauce (gluten-free)

Zucchini Fries \$8

spears of zucchini pinko-breaded & deepfried. Served with our Mexican ranch dip. (vegetarian)

Large Plates

House Green Salad \$8

mixed greens, julienned: carrots, cucumbers, red radish with toasted pumpkin seeds and your choice of house dressing: passion fruit vinaigrette, Italian vinaigrette, buttermilk ranch or blue cheese (vegetarian, *vegan, gluten-free, * dairy-free)

*excluding ranch & blue cheese dressings

Strawberry Spinach Salad \$9

spinach, local strawberries, chévre, toasted hazelnuts & a raspberry vinaigrette. (vegetarian), (gluten-free),(dairy-free)

Strawberry Caprese Salad \$12

sliced fresh mozzarella, local strawberries, raspberry vinegar, extra-virgin olive oil, fresh basil (vegetarian), (gluten-free)

Teriyaki Chicken Dinner \$21

teriyaki chicken thigh & breast, your choice of rice & stir-fried vegetables (dairy free)

Pesto & Burrata \$16

Pappardelle, kale pesto, toasted pine nuts, burrata cheese & parmesan cheese. Served with Delish garlic bread (vegetarian)

Pink Pasta \$15

beet, cashew coconut sauce on rigatoni noodles, garnished with toasted hazelnuts, hemp seeds & micro greens. Served with bruschetta (vegan)

Smoked Brisket \$20

house smoked Painted Hills beef brisket, barbecue sauce, green beans & yolk-stuffed potatoes. (gluten-free)

Cioppino \$22

fish, shrimp, scallops, clams, mussels & crab meat in a flavorful tomato broth. Served with bruschetta. (gluten-free, dairy free)

Baja Fish Tacos \$16

House beer-battered cod in soft corn tortillas with cabbage, lime crema, fresh salsa verde & pico de gallo. Served with fries or green salad

Cowboy Burger \$22

1/2-pound Snake River Farms wagyu beef patty, bacon, pepper jack cheese, sweet onion rings, garlic mayo & BBQ sauce on our toasted house bun. Served with house green salad or fries

All American Burger \$18

1/2-pound Snake River Farms wagyu beef patty, fry sauce, dill pickles onions, American cheese & toasted house bun. Served with house green salad or fries

Steak Bruschetta \$25

grilled Painted Hills flank steak on house bruschetta with tomato olive salad, arugula, balsamic vinegar & garlic mayo (dairy-free)