

APPETIZERS

House Made Guacamole – Market avocado, roma tomato, white onion, lime juice, spicy arbol oil, housemade tortilla chips.	\$16
Spicy Tuna Tostadas – Raw ahi tuna, mashed avocado, watermelon radish, pickled jalapeno, togarashi aioli, ginger-soy.	\$16
Street Tacos – Beef barbacoa, spicy guajillo salsa, lime crema, pico de gallo, onion, cilantro	\$17
Crispy Fish Tacos - Beer battered and fried line-caught Atlantic cod fillet, cabbage slaw, spicy chipotle aioli, pico de gallo	\$20
Wild Shrimp Ceviche – Wild mexican white shrimp, roma tomato, jalapeno, avocado, onion, tostadas.	\$18
Hummus – Creamy chickpea hummus, chimichurri sauce, housemade flatbread Add extra flatbread \$6	\$16
Nachos – Housemade cheese sauce, beef barbacoa, lime crema, arbol oil, scallions, pico de gallo.	\$17

ENTREE SALADS

Asian Chicken Salad – Free range chicken, greens, toasted almonds, haricot verts, tomato, mint, basil, sliced avocado, crispy wonton strips, sweet-n-sour dressing.	\$20
House Salad (V) – Mixed greens, cherry tomato, basil, Persian cucumber, carrot coins, shaved radish, oregano-lime vinigrette.	\$12
Seared Ahi Tuna Nicoise Salad – Baby Yukon potatoes, haricot verts, cherry tomatoes, arugla, Kalamata olives, soft boiled egg, whole grain mustard vinaigrette.	\$22
Chopped Salad – Little gem lettuce, chicken breast, spicy salami, garbanzo beans, gorgonzola dolce blue cheese, hard boiled egg, tomato-basil vinaigrette.	\$19
Green Goddess – Kale, quinoa, iceberg lettuce, apple, dried cranberries, goat cheese, avocado, green goddess dressing.	\$19
Tuna Poke Bowl – Sushi grade raw ahi, organic brown rice, cucumber, edamame, mango, avocado, sesame, soy.	\$22

EGGS & THINGS (BRUNCH ONLY)

WEEKENDS ONLY	
Fried Egg Sandwich – Niman ranch bacon, organic sunny egg, arugula, tomato, lemon aioli, country bread, breakfast potatoes.	\$19
Scramble – Farm fresh eggs, country potatoes, wheat toast, jam.	\$17
Smoked Salmon & Eggs – lightly smoked foroe island salmon and organic eggs scrambled with herbed goat cheese, country potatoes, wheat toast.	\$19
Yogurt, Granola, Market Berries – Organic cow’s milk yogurt, housemade granola, organic berries.	\$12
Breakfast Burrito – Free range eggs, chopped Niman ranch bacon, cheddar cheese, breakfast potatoes, guajillo salsa, lime crema, pico de gallo, flour tortilla, housemade tortilla chips.	\$18
Buttermilk Pancakes – Stack of three buttermilk pancakes with creme anglaise, fresh blueberries, real maple syrup.	\$16
Avocado Toast – Smashed avocado, country wheat bread, eggs over easy, pickled tomato, sliced radish.	\$16
Add Smoked Salmon \$5	
Steak & Eggs – 7oz prime eye of ribeye plus free range eggs.	\$34

MAINS *All mains come with skinny fries or side salad*

The Cloverfield Cheeseburger – Fresh ground 100% prime Creekstone beef with tomato, lettuce, cheddar, onions, pickles and our housemade burger sauce. <i>Add Niman Ranch bacon +\$5, Avocado +\$5</i>	\$20
French Dip – Slow roasted Niman ranch ribeye roast, organic demi-baguette, horseradish cream, house jus.	\$25
Crispy Chicken Sandwich – Free-range chicken breast, spicy cabbage slaw, aji-amarillo ranch, toasted sesame honey.	\$20
Veggie Burger (V) – Black bean and ancho chile with toasted cumin-avocado spread, lettuce, tomato, onions, pickles	\$20
BLT – Uncured Crispy Niman ranch bacon, sliced tomato, mixed greens, garlic aioli, country bread.	\$19
Salmon Burger– Faroe island salmon, capers, and green onion with arugula, lemon aioli and potato bun.	\$20

SIDES

Skinny French Fries	\$8
Triple Cooked Chips	\$9
Broccolini	\$8
Sweet Potato Fries	\$8
Baked Mac And Cheese	\$10

COFFEE

Americano or Latte	\$5
Cortado or Espresso	\$5
Macchiato or Cappuccino	\$5
Hot Chocolate	\$5
Iced Coffee – Latte, Mocha or Chai	\$6.75

DESSERT

Vanilla Bean Creme Brulee	\$11
Tiramisu – Espresso, lady fingers, sweetened mascarpone.	\$11
Warm Chocolate Brownie – Caramel drizzle, vanilla ice cream.	\$10
Ice Cream Scoop – Mcconnell’s vanilla bean or cinnamon-sugar churro	\$5

COCKTAILS

Mimosa	\$14
Spicy Bloody Mary	\$14
Aperol Spritz	\$14
Bellini	\$14