

APPETIZERS

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| House Made Guacamole – Market avocado, roma tomato, white onion, lime juice, spicy arbol oil, housemade tortilla chips | \$18 |
| 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 | \$19 |
| Hummus – Creamy chickpea hummus, chimichurri sauce, housemade flatbread. <i>Add extra flatbread \$7</i> | \$18 |
| Nachos – Housemade cheese sauce, beef barbacoa, lime crema, arbol oil, scallions, pico de gallo | \$20 |
| Wonton Tuna Nachos - Yuzu Kosho marinated Sushi grade raw ahi tuna, sriracha aioli, sesame oil, soy sauce, green onions, sliced jalapeños, furikake and wontons | \$22 |
| Soup of the day - Housemade soup of the day served with fresh Jyan Issac bread | \$14 |

ENTREE SALADS

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| Asian Chicken Salad – Free range chicken, greens, toasted almonds, haricot verts, tomato, radish, mint, basil, sliced avocado, crispy wonton strips, sweet-n-sour dressing | \$22 |
| House Salad (V) – Mixed greens, cherry tomato, basil, Persian cucumber, carrot coins, shaved radish, oregano-lime vinaigrette | \$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, free range, chicken breast, spicy salami, garbanzo beans, gorgonzola dolce blue cheese, hard boiled egg, tomato-basil vinaigrette | \$20 |
| Caesar – Little gem lettuce, croutons, housemade dressing with anchovies. <i>Add chicken +\$7</i> | \$17 |
| Tuna Poke Bowl – Sushi grade raw ahi, organic brown rice, cucumber, edamame, mango, avocado, sesame, soy | \$22 |
| Burrata Salad – Heirloom tomato, nectarine, burrata cheese, basil, red wine vinaigrette dressing and housemade salsa verde | \$20 |

MAINS *All mains are served with skinny fries or side salad aside from our pie!*

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| The Cloverfield Cheeseburger – Fresh ground 100% prime grass fed beef(hormone and antibiotic free) with tomato, lettuce, cheddar, onions, pickles and our housemade burger sauce. <i>Add uncured bacon +\$3, Avocado +\$3</i> | \$20 |
| French Dip – Slow roasted Wanderer ribeye, 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 | \$21 |
| Fish & Chips - Beer battered line-caught Atlantic cod fillet, housemade tartar sauce With triple cooked chips | \$22 |
| Salmon Burger – Faroe island salmon, capers, and green onion with arugula, lemon aioli and potato bun | \$22 |
| Steak Frites – 10oz prime grass fed ribeye with peppercorn sauce With skinny fries or side salad | \$38 |
| Chicken Pie - Free-range chicken breast, cremini mushrooms, green onions, tarragon, all butter puff pastry <i>With mash & peas</i> | \$22 |

EGGS & THINGS (BRUNCH ONLY)

WEEKENDS ONLY

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| Fried Egg Sandwich – Niman ranch bacon, organic sunny egg, arugula, tomato, sriracha aioli, country bread, breakfast potatoes | \$20 |
| Scramble – Farm fresh eggs, country potatoes, wheat toast, jam | \$18 |
| Smoked Salmon & Eggs – lightly smoked foroe island salmon and organic eggs scrambled with herbed goat cheese, arugula country potatoes, wheat toast | \$20 |
| Yogurt, Granola, Market Berries – Organic cow's milk yogurt, housemade granola, organic berries | \$14 |
| 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 | \$18 |
| Avocado Toast – Smashed avocado, country wheat bread, eggs over easy, pickled tomato, sliced radish <i>Add Smoked Salmon +\$7</i> | \$16 |

SIDES

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| Skinny French Fries | \$8 |
| Triple Cooked Chips | \$9 |
| Broccolini | \$8 |
| Sweet Potato Fries | \$8 |
| Baked Mac And Cheese | \$12 |
| Flatbread | \$7 |

DESSERT

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| 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 |
| Basque Style Baked Cheesecake - House speciality | \$11 |
| Affogato - Mcconnell's vanilla bean ice cream drowned with a shot of hot espresso | \$10 |

COFFEE

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| Americano or Latte | \$5.50 |
| Cortado or Espresso | \$5.50 |
| Macchiato or Cappuccino | \$5.50 |
| Hot Chocolate | \$5.50 |
| Iced Coffee – Latte, Mocha or Chai | \$6.75 |

COCKTAILS

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| Mimosa | \$15 |
| Spicy Bloody Mary | \$15 |
| Aperol Spritz | \$15 |
| Bellini | \$15 |
| Margarita | \$16 |