

# Lunch

We feature vegetables and Organic Ingredients from Local Vendors whenever possible

## Sandwiches

Sandwiches are served with a side of French Fries or a side Salad

- Basic Burger** \$9  
Wood Grilled 1/2 lb. Ground Angus Beef Patty / Lettuce / Tomato  
Add Bacon \$1; Add Avocado \$2  
 Pairing: Boont Amber Draft Beer - Glass \$5
- Bistro Burger** \$12  
Wood Grilled 1/2 lb. Angus Beef Patty / White Cheddar / Onion Marmalade / Lettuce / Tomato / Onion / Chipotle Aioli  
Add Bacon \$1; Add Avocado \$2  
 Pairing: Please ask your server about our selection of Draft Beers
- Monterey Panini** \$10  
Roasted Chicken / Mushroom / Jack Cheese / Spinach / Garlic Aioli  
 Pairing: Boont Amber Ale Draft - Glass \$5
- Pulled Pork** \$11  
Apple Braised Pork / Citrus Coleslaw / Espresso BBQ Sauce / Cilantro  
 Pairing: Please ask your server about our selection of Draft Beers
- Signature Fish Tacos** \$11  
Cod / Cabbage / Avocado / Chipotle Aioli / Cilantro  
 Pairing: Please ask your server about our selection of Draft Beers
- Portabella Panini** \$11  
Wood Grilled Portabella / Onion Marmalade / Bleu Cheese / Arugula  
 Pairing: Chardonnay, Salmon Creek 2007 - Glass \$6 / Bottle \$24
- Signature C.A.B.L.T.** \$13  
Crab Cake / Avocado / Bacon / Lettuce / Tomato / Lemon Aioli  
 Pairing: Tempranillo, Santa Cruz Mountain Vineyards 2005 - Glass \$8 / Bottle \$32

## Lunch Entrées

Entrées are served with Seasonal Vegetables

- Catch of the Day** Market Price  
Please ask your server for our fresh fish of the day
- Signature Artichoke Leek Lasagna** \$13  
Artichoke / Rodoni Farms Leeks / House-Made Bechamel Sauce / Lemon Zest / Truffle Oil  
 Pairing: Chardonnay, Salmon Creek 2007 - Glass \$6 / Bottle \$24
- Fish 'N Chips** \$14  
Cod / Panko Breading / Thin Cut Fries / Caper Aioli  
 Pairing: Please ask your server about our selection of Draft Beers
- Wood Oven Roasted Chicken** \$16  
Braised Rodoni Farms Leeks / Potato Puree / Lemon / Tarragon  
 Pairing: Boont Amber Ale Draft - Glass \$5
- Wood Grilled Salmon** \$17  
Sautéed Asparagus / Creamy Polenta / Tomato Pine Nut Relish  
 Pairing: Pinot Noir, Husch, Anderson Valley 2006 - Glass \$9 / Bottle \$36
- Signature Cioppino** \$20  
Tomato Broth / Lemon / Herbs / Clams / Mussels / Shrimp / Scallops / Calamari / Fresh Fish  
 Pairing: Tempranillo, Santa Cruz Mountain Vineyards 2005 - Glass \$8 / Bottle \$32
- Coffee/Coriander Rib Eye** \$28  
12 oz. cut Coffee & Coriander Dry Rub / Cherry Tomatoes / Jalapeno Pepper / Cilantro / Parsley / Balsamic Vinegar / Mashed Potato  
 Pairing: Durif, Santa Cruz Mountain Vineyard 2006 - Glass \$8 / Bottle \$32