

***** Food Specials *****

Buffalo Chicken Mac & Cheese- Natural Grilled Chicken, Buffalo Sauce, Bechamel, Cheddar Cheese, Oven Baked - \$15

Tiger Shrimp Pizza- Marinated Tiger Shrimp, Mozzarella Cheese, Grilled Onions, Parmesan, Avocado and Lemon Arugula - \$17

Steak Sandwich- 6oz Hanger Steak, Fresh Jalapenos, Fresh Red Onions, Roasted Bell Peppers, Avocado, Dill Pickles, Romaine Lettuce, Melted Cheddar, and Bell Pepper Sauce. Served on Italian Ciabatta Bread, with Fries or Salad- \$18

Beignets- (6) French Style Fried Donuts, Dusted with Powdered Sugar. Served with Chocolate and Butterscotch Dipping Sauce- \$12

***** Drink Specials *****

SABE COCKTAILS: Margarita, Moscow Mule, Grapefruit Paloma \$10

G-BLOSSOM: Champagne with Pomegranate Juice and Blackberries \$8

GODDESS LEMONADE: Champagne with Lemonade & Grenadine \$8

SUNRISE MIMOSA: Champagne with Orange & Cranberry Juice \$8

TANGERINE EXPRESS: CA American Hazy IPA ABV 6.7% \$9

LA DIABLA: Homemade Michelada Mix served with Modelo Especial \$10

MODELO ESPECIAL BOTTLE: Lager ABV 4.4% \$8

BITES/ COMFORT/ SHARE

Spicy Ahi Tuna Tartare:Crisp Wonton \$13
Crispy Buffalo Cauliflower: \$14
With Carrots and Ranch or Blue Cheese
Shortrib Nachos \$18 or Grilled Chicken Nachos \$17
Gruyere,Crispy Shallots,Jalapenos
Fire Roasted Artichoke: \$13
Parmesan, Smoked Paprika, Garlic Aioli
Fish & Chips: Beer Battered \$16
Truffle Mac&Cheese: (Add pork belly \$2) \$14
Truffled Béchamel Oven Baked
Roasted Beets & Burrata: \$13
Olive Oil, Balsamic, Basil
Wings:(choice of Ranch or Blue Cheese) \$17
Sweet and Spicy, Buffalo, Smoked BBQ,
Lemon Pepper, Garlic Parmesan, Mango Habanero
Charcuterie Plate: \$16
Crispy Chicken Strips:(Choice of) \$16
(served with fries or Salad) Sauce BBQ, Buffalo,
Spicy Honey or Ranch
Fried Calamari: \$16
Roasted Garlic Aioli, Homemade Marinara Sauce
Housemade Pretzel Bites:Fontina Fondue \$10
Fish Tacos: \$16
Baja Style,Slaw,Pico de Gallo,Jalapeno,Crema
Blackened Mahi-Mahi Tacos Avocado, Green \$16
Cabbage, Cilantro, Lime, Chipotle Sauce
Burger Sliders: \$15
Homemade Chipotle Sauce, Cheddar Cheese, Red
Cabbage Sesame Oil
House Fries \$6
Truffle Parmesan Fries \$8
Sweet Potatoes Fries \$7
(All cooked in 100% pure soybean oil)

SALADS

Summer Salad-\$13
Quinoa, Romaine, Tomato, Cucumber, Avocado,
Beets, Fresh Mozzarella, Parmesan Cheese,
Balsamic Dressing
Hanger Steak(6oz) Salad-\$17
Arugula, Diced Tomatoes, Avocado, Goat Cheese,
Honey Lemon Herb Dressing
Southwest Salad-\$14 Romaine Lettuce, Pico De
Gallo, Fresh Mozzarella, Avocado, Tortilla
Chips, Chipotle Honey Dress and black Beans
Mixed Market-\$13
Mixed Greens, Roasted Beets, Candied Walnuts,
Balsamic Vinaigrette, Goat Cheese
Classic Caesar-\$12
Baby Organic Romaine Hearts, Cheese Croutons,
Shaved Parmesan
(ADD Mary's Free-Range CHICKEN BREAST \$4
SALMON(6oz) \$6 STEAK(6oz) \$6 TUNA(6oz) \$6)

SANDWICHES(served with Fries or Salad)

Short Rib Grilled Cheese-\$18
Pickled Caramelized Onions, Arugula
Buffalo Chicken Sandwich-\$16
Crispy Chicken, Arugula, Avocado, Fresh
Mozzarella, Ranch, Buffalo Sauce \$16
Steak Sandwich-\$18
6oz Hanger Steak, Fresh Jalapenos, Fresh Red
Onions, Roasted Bell Peppers, Avocado, Dill
Pickles, Romaine Lettuce, Melted Cheddar and
Bell Peppers Sauce. Served on Italian
Ciabatta Bread
Chicken Pesto-\$16
Organic Chicken Breast, Fresh Mozzarella,
Roasted Tomatoes, Mixed Greens, House Pesto,
Garlic Aioli
Veggie-\$15
Spinach, Mushrooms, Roasted Bell Peppers and
Tomatoes, Fontina, Pesto, Marinara Sauce
Roasted Turkey Club-\$16
Sourdough bread, Turkey, Porkbelly, Lettuce,
Red Onion, Mayonnaise, Avocado
Crispy Chicken Sandwich-\$16
Brioche Bread, Mixed Greens, Sweet and Spicy
Mustard, Mozzarella Cheese, Red Onions,
Tomato, Green Cabbage, and Crispy Chicken

BURGERS*All Natural Beef* (served with Fries or Salad)

The Classic-\$17
Chiffonade Romaine, Peppercorn Aioli, Cheddar
Cheese, Kumato Tomato, Homemade Ketchup
Burger in Bed- \$17 All Natural Beef, American
Cheese, Avocado, Bacon, Over Easy Egg,
Chipotle Sauce
Blue Burger-\$17 Arugula, Chipotle Aioli, Blue
Cheese ,Tomato Compote and Pork Belly
The Truffle-\$18
Cracked Peppercorn,Arugula, Artisanal Truffle
Cheese, Caramelized Maui Onions, Garlic Aioli
Jalapeno Burger-\$17
Fresh Avocado, Grilled Jalapenos, Red Onions,
Mozzarella Cheese,Bell Pepper Sauce
Beyond Burger- \$17 Beyond Meat, Thousand
Island Dressing, Cheddar Cheese, Pickles,
Tomato, Onions, Romaine Lettuce
The Groovy Burger- \$18
All Natural beef, Sauteed Mushrooms, Crispy
Prosciutto, Tomato Compote, Herb Aioli,
Fontina Cheese, On a Brioche Bun

BOWL

Baja Bowl- \$18
(Choice of Blackened Chicken, Blackened Mahi-
Mahi, Blackened Steak or Blackened Salmon)
with Spanish Rice, Black Beans, Pico de
Gallo, Lemon, Fresh Mozzarella, Bell Pepper
Sauce

SKILLETS

Grilled Chicken- \$17
Sauteed Brussel Sprouts, Roasted Fingerling
Potatoes, Spinach, Mushroom Cream Sauce
Seared Ahi Tuna- \$17
Sauteed Brussel Sprouts, Roasted Fingerling
Potatoes, Orange Asian Sauce
Atlantic Salmon - \$17
Sauteed Brussel Sprouts, Roasted Fingerling
Potatoes, White Wine Lemon Reduction
Braised Shortrib- \$18
Sauteed Brussel Sprouts, Roasted Fingerling
Potatoes, Tomato Glaze

PIZZA

AMERICAN-\$14 Tomato Sauce, Mozzarella,
Pepperoni
PARMA-\$17 Italian Prosciutto, Rosemary,
Mozzarella, Arugula
FERRARINI'S FAV-\$17 Spicy Italian Salami,
Pistachio Mortadella, Roasted Bell pepper,
Tomato Sauce, Mozzarella, Parmesan
BBQ CHICKEN-\$17 Organic Chicken Breast, BBQ
Sauce, Mozzarella, Fresh Cilantro, Caramelized
Onions
SPICY HAWAIIAN-\$17 Tomato Sauce, Mozzarella,
Rosemary Ham House Pickled Jalapeno, Pineapple
THE SHORTY- \$18 Braised Shortrib,
Crispy Brussel Sprouts, Caramelized Onions,
Shaved Parmesan, White Sauce

VEGETARIAN PIZZA

NONNA'S GARDEN-\$16
Zucchini, Roasted Bell Pepper, Ricotta,
Spinach, Olives, Roasted Tomato, Pesto, Fresh
Mozzarella

TARTUFO BIANCO-\$17

Wild Mushroom, Shaved Fingerling Potato,
Ricotta, Mozzarella,Arugula,White Truffle Oil
MARGHERITA-\$13
Tomato Sauce, Mozzarella, Fresh Basil
***ADD ONS* White Truffle oil \$3, Arugula \$3**
-Gluten-Free Crust \$2

SWEETS

Chocolate Berries Pizza: Chocolate-Hazelnut
Strawberries and Mascarpone\$13
Chocolate Pizza: Chocolate-Hazelnut \$12
Bread Pudding:Salted Butterscotch, Baked
Apple, Vanilla Ice Cream, Candied Walnuts\$9
Creme Brulee:With Vanilla Bean and
Caramelized Sugar \$8
Beignets: French Style Donuts \$12

Beer List

CIDERS AND SOURS

- (H) **Ace Pear Cider** (16oz) 5% \$7
Sebastopol, CA
- Golden State Apple Cider**(16oz) 6.9% \$7
Sebastopol, CA
- Ace Pineapple Cider**(BOTTLE) | 5% \$7
Sebastopol, CA, Cider
- Ace Blood Orange Cider**(BOTTLE) | 6.9% \$7
Sebastopol, CA, Cider

LAGERS, BLONDES, PILSNER

- (H) **Scrimshaw Pilsner**(16oz) 4.4% \$7
Fort Bragg, CA Pilsner
- 805 Blonde Ale**(16oz) 4.8% \$8
Paso Robles, Kolsch
- (H) **Stella Artois** (16oz) 5.0% \$7
Belgium, Euro Pale Lager
- (H) **Kronenbourg 1664** (16oz) 5.5% \$7
Strasbourg, France, Euro Pale Lager
- Bud Light** (BOTTLE) | 4.2% \$5
St. Louis, MO, Light Lager
- (H) **Birra Piretti** (BOTTLE) | 5.1% \$6
Vaarese, Italy, Euro Pale Lager
- Bitburger N/A** (BOTTLE) | \$6
Germany Non Alcoholic Beer

WHITE ALES, WHEAT ALES, BELGIANS

- (H) **Purple Haze** (16oz) 4.2% \$7
Abita Spring, Louisiana, Fruit Wheat Ale
- Allagash White** (16oz) 5.2% \$9
Portland, Maine, Witbier
- (H) **Weihenstephan** (16oz) 5.4% \$7
Mango Hefeweizen | 5.5%(12oz) \$9
Temecula, CA, Hefeweizen
Germany, Hefeweizen
- (H) **Blue Moon Belgian White** (16oz) 5.4% \$7
- Pranqster** (16oz) | 7.6% \$9
Fort Bragg, CA, Belgian Strong Ale
- Allagash Curieux** (12oz) 11% \$13
Portland, Maine, Bourbon Barrel Aged Tripel
- Grapefruit Weizen**(BOTTLE) | 2.5% \$6
Binding-Brauerei AG, Germany
- Chimay Cin Cents(white)**(BOTTLE) | 8% \$13
Baileux, Belgium Tripel
- Delirium Tremens**(BOTTLE) | 8% \$13
Melle, Belgium, Belgian Strong Pale Ale

AMBER ALES AND PALE ALES

- (H) **Mirror Pond Pale Ale** | 5% \$7
Bend, Oregon, American Pale Ale
- (H) **Firestone Double Barrel Ale** | 5% \$7
Paso Robles, CA, English Pale Ale
- (H) **Boont Anderson Valley**(16oz) 5.8% \$7
Boonville, California, Amber Ale
- Sabre-Toothed Squirrel** | 7% \$8
Torrance, CA, American Red Ale
- Glutiny Gluten Free** (BOTTLE) | 6% \$7
Colorado, Pale Ale

IPAS

- (H) **3rd Stop IPA** (16oz) | 6% \$7
CA, American IPA
- Racer 5 IPA**(16oz) | 7% \$8
Healdsburg, CA, American IPA
- Can-O-Bliss Hazy IPA** (16oz) \$9
Longmont, CO American IPA ABV 7.2%
- Inline IPA**(16oz) 7.5% \$7
Temecula, CA, American IPA
- Lagunitas Super Cluster IPA**(12oz) | 8% \$10
Petaluma, CA American IPA

BROWNS, PORTERS, STOUTS

- Guinness**(16oz) | 4.2% \$7
Dublin, Ireland, Irish Dry Stout
- (H) **Downtown Brown**(16oz) | 5% \$7
Eureka, CA, English Brown Ale
- Marshmallow Milk Stout** | 7.1% (12oz) \$8
Temecula, CA Milk/Sweet Stout
- Not Your Father's Root Beer**(BOTTLE) 5.9% \$7
Wauconda, IL Herb/Spiced Beer

WINE BY THE GLASS

[Red]

- (H) **Vampire Merlot**, Napa Valley, CA \$9|\$30
"YOU ARE DRINKING MERLOT TONIGHT" Fruit
Forward Hints of Black Cherry and Black Plum
- (H) **Trapiche Malbec**, Argentina \$9|\$30
"Lets Tango" Spicy and Full Bodied
- (H) **Noble Vines Pinot Noir**, Manteca CA \$9|\$30
"Do the Right Thing" Plush Tannins and
Balanced Acidity, Juicy Plums and Cherries
- McManis Petite Sirah**, Lodi, CA \$10|\$35
Full bodied Chocolate, Caramel and Rich Black
Fruits
- Donati Claret Bordeaux Style**, \$10|\$40
Paicines, CA "The Wine For Any Occasion" Great
Character and Complexity
- San Simeon Cabernet**, Paso Robles, CA \$11|\$40
"For the Classic Wine Drinker" Dry Full Bodied
- Meomi Pinot Noir**, Santa Barbara, CA \$11|\$30|\$60
"For the Smooth Cat" Velvety and Smooth
- Sangria**, Bodega, CA \$8|\$18|\$32

[White/Rose/Bubbles]

- (H) **Ruffino Pinot Grigio**, Italy \$9|30
"Boungiorno" Light Dry with notes of Pear
and Citrus Fruits
- (H) **Coppola Sauvignon Blanc**, \$9|\$30
"A Sauv You Can't Refuse" Zesty Citrus,
Tropical Fruit and Honeysuckle
- (H) **Dark Horse Chardonnay**, Modesto CA \$9|\$20|\$40
"Theres a Suburban Mom in All of Us" Oaky with
Baked Apple and Toasted Caramel Notes

- Chateau Michelle** \$10|\$36
Riesling, Columbia Valley
"You're so sweet" White Peach and Zesty
Grapefruit
- Jarras Rose' Royal de Jarras** France \$10|\$36
"Pretty in Pink" Light, Dry and Crisp
- Kim Crawford**, \$11|\$40
Sauvignon Blanc, New Zealand
"Let's See Your Best Haka" Tropical Fruits and
Fresh Cut Grass Notes
- La Marca Prosecco**, Italy \$10|\$36
"Let's Celebrate" Fresh, Clean, Citrus with
Hints of Honey and White Flowers
- Chandon Rose** (split), Napa CA |12
"You So Fancy" Red Cherries, Strawberries and
Seductive