

## **\*\*\* Food Specials \*\*\***

**Fried Chipotle Tinga Rolls-** Chicken Tinga, Mozzarella Cheese, Black Beans Bell Peppers Sauce \$12

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

**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 \$17

**Smoked BBQ Burger-** Natural Ground Beef, Crispy Onions, Pickles, Jalapenos, Homemade Pork Sauce, Mozzarella Cheese and BBQ Sauce \$16

**Beignets- (6)** French Style Fried Donuts, Dusted with Powdered Sugar. Served with Chocolate and Butterscotch Dipping Sauce- \$10

## **\*\*\* Drink Specials \*\*\***

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

## BITES/ COMFORT/ SHARE

<b>Spicy Ahi Tuna Tartare:</b>	Crisp Wonton	<b>\$13</b>
<b>Crispy Buffalo Cauliflower:</b>		<b>\$13</b>
With Carrots and Ranch or Blue Cheese		
<b>Chicken Nachos:</b>		<b>\$16</b>
Gruyere, Crispy Shallots, Jalapenos		
<b>Fire Roasted Artichoke:</b>		<b>\$12</b>
Parmesan, Smoked Paprika, Garlic Aioli		
<b>Fish &amp; Chips:</b>	Beer Battered	<b>\$15</b>
<b>Truffle Mac&amp;Cheese:</b>	(Add pork belly \$2)	<b>\$13</b>
Truffled Béchamel Oven Baked		
<b>Roasted Beets &amp; Burrata:</b>		<b>\$12</b>
Olive Oil, Balsamic, Basil		
<b>Wings:</b>	(choice of Ranch or Blue Cheese)	<b>\$15</b>
Sweet and Spicy, Buffalo, Smoked BBQ, Lemon Pepper, Garlic Parmesan, Mango Habanero,		
<b>Charcuterie Plate:</b>		<b>\$16</b>
<b>Crispy Chicken Strips:</b>	(Choice of)	<b>\$15</b>
(served with fries or Salad) Sauce BBQ, Buffalo, Spicy Honey or Ranch		
<b>Fried Calamari</b>		<b>\$15</b>
Roasted Garlic Aioli, Homemade Marinara Sauce		
<b>Housemade Pretzel Bites:</b>	Fontina Fondue	<b>\$9</b>
<b>Fish Tacos:</b>		<b>\$15</b>
Baja Style, Slaw, Pico de Gallo, Jalapeno, Crema		
<b>Blackened Mahi Mahi Tacos</b>	Avocado, Green Cabbage, Cilantro, Lime, Chipotle Sauce	<b>\$15</b>
<b>Burger Sliders:</b>		<b>\$14</b>
Homemade Chipotle Sauce, Cheddar Cheese, Red Cabbage Sesame Oil		
<b>House Fries</b>		<b>\$6</b>
<b>Truffle Parmesan Fries</b>		<b>\$8</b>
<b>Sweet Potatoes Fries</b>		<b>\$7</b>
(All cooked in 100% pure soybean oil)		

## SALADS

<b>Summer Salad-\$13</b>	
Quinoa, Romaine, Tomato, Cucumber, Avocado, Beets, Fresh Mozzarella, Parmesan Cheese, Balsamic Dressing	
<b>Hanger Steak(6oz) Salad-\$17</b>	
Arugula, Diced Tomatoes, Avocado, Goat Cheese, Honey Lemon Herb Dressing	
<b>Southwest Salad-\$13</b>	Romaine Lettuce, Pico De Gallo, Fresh Mozzarella, Avocado, Tortilla Chips, Chipotle Honey Dress and black Beans
<b>Mixed Market-\$12</b>	
Mixed Greens, Roasted Beets, Candied Walnuts, Balsamic Vinaigrette, Goat Cheese	
<b>Classic Caesar-\$12</b>	
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)

<b>Buffalo Chicken Sandwich-\$16</b>	
Crispy Chicken, Arugula, Avocado, Fresh Mozzarella, Ranch, Buffalo Sauce	
<b>Prosciutto-\$16</b>	
Fresh Mozzarella, Roasted Tomatoes, Arugula, Olive Oil & Lemon Mustard Balsamic	
<b>Chicken Pesto-\$16</b>	
Organic Chicken Breast, Fresh Mozzarella, Roasted Tomatoes, Mixed Greens, House Pesto, Garlic Aioli	
<b>Veggie-\$14</b>	
Spinach, Mushrooms, Roasted Bell Peppers and Tomatoes, Fontina, Pesto, Marinara Sauce	
<b>Roasted Turkey Club-\$16</b>	
Sourdough bread, Turkey, Porkbelly, Lettuce, Red Onion, Mayonnaise, Avocado	
<b>Crispy Chicken Sandwich-\$16</b>	
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)

<b>The Classic-\$16</b>	
Chiffonade Romaine, Peppercorn Aioli, Cheddar Cheese, Kumato Tomato, Homemade Ketchup	
<b>Burger in Bed- \$16</b>	All Natural Beef, American Cheese, Avocado, Bacon, Over Easy Egg, Chipotle Sauce
<b>Blue Burger-\$16</b>	Arugula, Chipotle Aioli, Blue Cheese, Tomato Compote and Pork Belly
<b>The Truffle-\$17</b>	
Cracked Peppercorn, Arugula, Artisanal Truffle Cheese, Caramelized Maui Onions, Garlic Aioli	
<b>Jalapeno Burger-\$16</b>	
Fresh Avocado, Grilled Jalapenos, Red Onions, Mozzarella Cheese, Bell Pepper Sauce	
<b>Beyond Burger- \$16</b>	Beyond Meat, Thousand Island Dressing, Cheddar Cheese, Pickles, Tomato, Onions, Romaine Lettuce
<b>The Groovy Burger- \$16</b>	
All Natural beef, Sauteed Mushrooms, Crispy Prosciutto, Tomato Compote, Herb Aioli, Fontina Cheese, On a Brioche Bun	

## BOWL

<b>Baja Bowl- \$16</b>	
(Choice of Blackened Mahi-Mahi, Blackened Steak or Blackened Salmon) with Spanish Rice, Black Beans, Pico de Gallo, Lemon, Fresh Mozzarella, Bell Pepper Sauce	

## SKILLETS

<b>Grilled Chicken- \$16</b>	
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, Spinach, Mushroom Cream Sauce	
<b>Seared Ahi Tuna- \$16</b>	
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, Orange Asian Sauce	
<b>Atlantic Salmon - \$16</b>	
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, White Wine Lemon Reduction	

## PIZZA

<b>AMERICAN-\$14</b>	Tomato Sauce, Mozzarella, Pepperoni
<b>PARMA-\$15</b>	Italian Prosciutto, Rosemary, Mozzarella, Arugula
<b>FERRARINI'S FAV-\$15</b>	Spicy Italian Salami, Pistachio Mortadella, Roasted Bell pepper, Tomato Sauce, Mozzarella, Parmesan
<b>BBQ CHICKEN-\$15</b>	Organic Chicken Breast, BBQ Sauce, Mozzarella, Fresh Cilantro, Caramelized Onions
<b>SPICY HAWAIIAN-\$15</b>	Tomato Sauce, Mozzarella, Rosemary Ham House Pickled Jalapeno, Pineapple

## VEGETARIAN PIZZA

<b>NONNA'S GARDEN-\$15</b>	
Zucchini, Roasted Bell Pepper, Ricotta, Spinach, Olives, Roasted Tomato, Pesto, Fresh Mozzarella	
<b>TARTUFO BIANCO-\$16</b>	
Wild Mushroom, Shaved Fingerling Potato, Ricotta, Mozzarella, Arugula, White Truffle Oil	
<b>MARGHERITA-\$13</b>	
Tomato Sauce, Mozzarella, Fresh Basil	

### \*ADD ONS\*

-White Truffle oil	\$3
-Arugula	\$3
-Gluten-Free Crust	\$2

## SWEETS

<b>Chocolate Berries Pizza:</b>	Chocolate-Hazelnut Strawberries and Mascarpone	<b>\$12</b>
<b>Chocolate Pizza:</b>	Chocolate-Hazelnut	<b>\$11</b>
<b>Bread Pudding:</b>	Salted Butterscotch, Baked Apple, Vanilla Ice Cream, Candied Walnuts	<b>\$9</b>
<b>Creme Brulee:</b>	With Vanilla Bean and Caramelized Sugar	<b>\$8</b>

## Beer List

### CIDERS AND SOURS

- (H) **Ace Pear Cider** (16oz) 5% \$7  
Sebastopol, CA
- Golden State Apple Cider**(16oz) 6.9% \$7  
Sebastopol, CA
- Brooklyn Bel Air Sour**(12oz) 5.8% \$7
- 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% \$7  
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
- (H) **Sea Dog Blueberry Wheat**(16oz) 4.6% \$7  
Bangor, Maine, Fruit/Vegetable Beer
- Allagash White** (16oz) 5.2% \$8  
Portland, Maine, Witbier
- (H) **Weihenstephan** (16oz) 5.4% \$7  
Germany, Hefeweizen
- (H) **Blue Moon Belgian White** (16oz) 5.4% \$7  
Golden, Colorado, Witbier
- Mango Hefeweizen | 5.5%**(12oz) \$8  
Temecula, CA, Hefeweizen
- Pranqster** (16oz) | 7.6% \$8  
Fort Bragg, CA, Belgian Strong Ale
- Allagash Curieux** (12oz) 11% \$12  
Portland, Maine, Bourbon Barrel Aged Tripel
- Grapefruit Weizen**(BOTTLE) | 2.5% \$6  
Binding-Brauerei AG, Germany
- Chimay Cin Cents(white)**(BOTTLE) | 8% \$12  
Baileux, Belgium Tripel
- Delirium Tremens**(BOTTLE) | 8% \$12  
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) **Magic Hat #9 | 5.1%** \$7  
Burlington, Vermont, Fruit Ale
- (H) **Boont Anderson Valley**(16oz) 5.8% \$7  
Boonville, California, Amber Ale
- Sabre-Toothed Squirrel | 7%** \$7  
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% \$7  
Healdsburg, CA, American IPA
- Can-O-Bliss Hazy IPA** (16oz) \$7  
Longmont, CO American IPA ABV 7.2%
- Inline IPA**(16oz) 7.5% \$7  
Temecula, CA, American IPA
- Lagunitas Super Cluster IPA**(12oz) | 8% \$8  
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]

- Proximo Rioja**, Spain \$7 | \$25  
"For those of us on a Budget" Medium Bodied,  
Tobacco, Plum and cherry
- (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
- Pacific Rim Gruner Veltiner**. \$10 | \$36  
Yakima Valley, WA White pepper, Citrus, Peach,  
Herbs and a Bright minerality
- 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