

***** 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 Aragula \$18

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 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 Cabbage, Cilantro, Lime, Chipotle Sauce	\$16
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-	\$17
Pickled Caramelized Onions, Arugula	
Buffalo Chicken Sandwich-	\$16
Crispy Chicken, Arugula, Avocado, Fresh Mozzarella, Ranch, Buffalo Sauce	
Chicken Pesto-	\$16
Organic Chicken Breast, Fresh Mozzarella, Roasted Tomatoes, Mixed Greens, House Pesto, Garlic Aioli	
Steak Sandwich-	\$18
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.	
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 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-	\$17
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-

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

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
Germany, Hefeweizen
- (H) **Blue Moon Belgian White** (16oz) 5.4% \$7
Golden, Colorado, Witbier
- Mango Hefeweizen | 5.5%**(12oz) \$9
Temecula, CA, Hefeweizen
- 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
- 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