

## BITES/ COMFORT/ SHARE

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

## SALADS

<b>Summer Salad-</b>	\$13
Quinoa, Romaine, Tomato, Cucumber, Avocado, Beets, Fresh Mozzarella, Parmesan Cheese, Balsamic Dressing	
<b>Hanger Steak(6oz) Salad-</b>	\$17
Arugula, Diced Tomatoes, Avocado, Goat Cheese, Honey Lemon Herb Dressing	
<b>Southwest Salad-</b>	\$13
Romaine Lettuce, Pico De Gallo, Fresh Mozzarella, Avocado, Tortilla Chips, Chipotle Honey Dress and black Beans	
<b>Mixed Market-</b>	\$12
Mixed Greens, Roasted Beets, Candied Walnuts, Balsamic Vinaigrette, Goat Cheese	
<b>Classic Caesar-</b>	\$11
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-</b>	\$15
Crispy Chicken, Arugula, Avocado, Fresh Mozzarella, Ranch, Buffalo Sauce	
<b>Prosciutto-</b>	\$15
Fresh Mozzarella, Roasted Tomatoes, Arugula, Olive Oil & Lemon Mustard Balsamic	
<b>Chicken Pesto-</b>	\$15
Organic Chicken Breast, Fresh Mozzarella, Roasted Tomatoes, Mixed Greens, House Pesto, Garlic Aioli	
<b>Veggie-</b>	\$14
Spinach, Mushrooms, Roasted Bell Peppers and Tomatoes, Fontina, Pesto, Marinara Sauce	
<b>Roasted Turkey Club-</b>	\$15
Sourdough bread, Turkey, Porkbelly, Lettuce, Red Onion, Mayonnaise, Avocado	
<b>Crispy Chicken Sandwich-</b>	\$15
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-</b>	\$16
Chiffonade Romaine, Peppercorn Aioli, Cheddar Cheese, Kumato Tomato, Homemade Ketchup	
<b>Burger in Bed-</b>	\$16
All Natural Beef, American Cheese, Avocado, Bacon, Over Easy Egg, Chipotle Sauce	
<b>Blue Burger-</b>	\$16
Arugula, Chipotle Aioli, Blue Cheese, Tomato Compote and Pork Belly	
<b>The Truffle-</b>	\$17
Cracked Peppercorn, Arugula, Artisanal Truffle Cheese, Caramelized Maui Onions, Garlic Aioli	
<b>Jalapeno Burger-</b>	\$16
Fresh Avocado, Grilled Jalapenos, Red Onions, Mozzarella Cheese, Bell Pepper Sauce	
<b>Beyond Burger-</b>	\$16
Beyond Meat, Thousand Island Dressing, Cheddar Cheese, Pickles, Tomato, Onions, Romaine Lettuce	
<b>The Groovy Burger-</b>	\$16
All Natural beef, Sauteed Mushrooms, Crispy Prosciutto, Tomato Compote, Herb Aioli, Fontina Cheese, On a Brioche Bun	

## BOWL

<b>Baja Bowl-</b>	\$15
(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-</b>	\$16
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, Spinach, Mushroom Cream Sauce	
<b>Seared Ahi Tuna-</b>	\$16
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, Orange Asian Sauce	
<b>Atlantic Salmon -</b>	\$16
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, White Wine Lemon Reduction	

## PIZZA

<b>AMERICAN-</b>	\$13
Tomato Sauce, Mozzarella, Pepperoni	
<b>PARMA-</b>	\$14
Italian Prosciutto, Rosemary, Mozzarella, Arugula	
<b>FERRARINI'S FAV-</b>	\$14
Spicy Italian Salami, Pistachio Mortadella, Roasted Bell pepper, Tomato Sauce, Mozzarella, Parmesan	
<b>BBQ CHICKEN-</b>	\$15
Organic Chicken Breast, BBQ Sauce, Mozzarella, Fresh Cilantro, Caramelized Onions	
<b>SPICY HAWAIIAN-</b>	\$14
Tomato Sauce, Mozzarella, Rosemary Ham House Pickled Jalapeno, Pineapple	

## VEGETARIAN PIZZA

<b>NONNA'S GARDEN-</b>	\$15
Zucchini, Roasted Bell Pepper, Ricotta, Spinach, Olives, Roasted Tomato, Pesto, Fresh Mozzarella	
<b>TARTUFO BIANCO-</b>	\$15
Wild Mushroom, Shaved Fingerling Potato, Ricotta, Mozzarella, Arugula, White Truffle Oil	
<b>MARGHERITA-</b>	\$12
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	\$12
<b>Chocolate Pizza:</b>	Chocolate-Hazelnut	\$11
<b>Bread Pudding:</b>	Salted Butterscotch, Baked Apple, Vanilla Ice Cream, Candied Walnuts	\$9
<b>Creme Brulee:</b>	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	
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, PILSNERS

(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	