

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

**Buffalo Chicken Mac & Cheese-** Natural Grilled Chicken, Buffalo Sauce, Bechamel, Cheddar Cheese, Oven Baked - \$16

**Tiger Shrimp Pizza-** Marinated Tiger Shrimp, Mozzarella Cheese, Grilled Onions, Parmesan, Avocado and Lemon Arugula - \$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- \$19

**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

<b>Spicy Ahi Tuna Tartare:</b>	Crisp Wonton	\$14
<b>Crispy Buffalo Cauliflower:</b>		\$15
With Carrots and Ranch or Blue Cheese		
<b>Shortrib Nachos</b>	\$18	or Grilled Chicken Nachos \$17
Gruyere, Crispy Shallots, Jalapenos		
<b>Fire Roasted Artichoke:</b>		\$14
Parmesan, Smoked Paprika, Garlic Aioli		
<b>Fish &amp; Chips:</b>	Beer Battered	\$17
<b>Truffle Mac&amp;Cheese:</b>	(Add pork belly \$2)	\$15
Truffled Béchamel Oven Baked		
<b>Roasted Beets &amp; Burrata:</b>		\$13
Olive Oil, Balsamic, Basil		
<b>Wings:</b>	(choice of Ranch or Blue Cheese)	\$17
Sweet and Spicy, Buffalo, Smoked BBQ, Lemon Pepper, Garlic Parmesan, Mango Habanero		
<b>Charcuterie Plate:</b>		\$16
<b>Crispy Chicken Strips:</b>	(Choice of)	\$17
(served with fries or Salad) Sauce BBQ, Buffalo, Spicy Honey or Ranch		
<b>Fried Calamari:</b>		\$17
Roasted Garlic Aioli, Homemade Marinara Sauce		
<b>Housemade Pretzel Bites:</b>	Fontina Fondue	\$11
<b>Fish Tacos:</b>		\$16
Baja Style, Slaw, Pico de Gallo, Jalapeno, Crema		
<b>Blackened Mahi-Mahi Tacos</b>	Avocado, Green	\$17
Cabbage, Cilantro, Lime, Chipotle Sauce		
<b>Burger Sliders:</b>		\$16
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>	\$14
Quinoa, Romaine, Tomato, Cucumber, Avocado, Beets, Fresh Mozzarella, Parmesan Cheese, Balsamic Dressing	
<b>Hanger Steak(6oz) Salad-</b>	\$18
Arugula, Diced Tomatoes, Avocado, Goat Cheese, Honey Lemon Herb Dressing	
<b>Southwest Salad-</b>	\$14
Romaine Lettuce, Pico De Gallo, Fresh Mozzarella, Avocado, Tortilla Chips, Chipotle Honey Dress and black Beans	
<b>Mixed Market-</b>	\$13
Mixed Greens, Roasted Beets, Candied Walnuts, Balsamic Vinaigrette, Goat Cheese	
<b>Classic Caesar-</b>	\$12
Baby Organic Romaine Hearts, Cheese Croutons, Shaved Parmesan	
(ADD Mary's Free-Range CHICKEN BREAST \$5 SALMON(6oz) \$6 STEAK(6oz) \$6 TUNA(6oz) \$6 MAHI-MAHI \$6)	

## SANDWICHES(served with Fries or Salad)

<b>Short Rib Grilled Cheese-</b>	\$19
Pickled Caramelized Onions, Arugula	
<b>Buffalo Chicken Sandwich-</b>	\$17
Crispy Chicken, Arugula, Avocado, Fresh Mozzarella, Ranch, Buffalo Sauce	
<b>Steak Sandwich-</b>	\$19
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	
<b>Chicken Pesto-</b>	\$17
Organic Chicken Breast, Fresh Mozzarella, Roasted Tomatoes, Mixed Greens, House Pesto, Garlic Aioli	
<b>Veggie-</b>	\$16
Spinach, Mushrooms, Roasted Bell Peppers and Tomatoes, Fontina, Pesto, Marinara Sauce	
<b>Roasted Turkey Club-</b>	\$17
Sourdough bread, Turkey, Pork belly, Lettuce, Red Onion, Mayonnaise, Avocado	
<b>Crispy Chicken Sandwich-</b>	\$17
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>	\$18
Chiffonade Romaine, Peppercorn Aioli, Cheddar Cheese, Kumato Tomato, Homemade Ketchup	
<b>Burger in Bed-</b>	\$18
All Natural Beef, American Cheese, Avocado, Bacon, Over Easy Egg, Chipotle Sauce	
<b>Blue Burger-</b>	\$18
Arugula, Chipotle Aioli, Blue Cheese, Tomato Compote and Pork Belly	
<b>The Truffle-</b>	\$19
Cracked Peppercorn, Arugula, Artisanal Truffle Cheese, Caramelized Maui Onions, Garlic Aioli	
<b>Jalapeno Burger-</b>	\$18
Fresh Avocado, Grilled Jalapenos, Red Onions, Mozzarella Cheese, Bell Pepper Sauce	
<b>Beyond Burger-</b>	\$18
Beyond Meat, Thousand Island Dressing, Cheddar Cheese, Pickles, Tomato, Onions, Romaine Lettuce	
<b>The Groovy Burger-</b>	\$19
All Natural beef, Sauteed Mushrooms, Crispy Prosciutto, Tomato Compote, Herb Aioli, Fontina Cheese, On a Brioche Bun	

## BOWL

<b>Baja Bowl-</b>	\$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

<b>Grilled Chicken-</b>	\$18
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, Spinach, Mushroom Cream Sauce	
<b>Seared Ahi Tuna-</b>	\$18
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, Orange Asian Sauce	
<b>Atlantic Salmon -</b>	\$18
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, White Wine Lemon Reduction	
<b>Braised Shortrib-</b>	\$19
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, Tomato Glaze	

## PIZZA

<b>AMERICAN-</b>	\$15
Tomato Sauce, Mozzarella, Pepperoni	
<b>PARMA-</b>	\$18
Italian Prosciutto, Rosemary, Mozzarella, Arugula	
<b>FERRARINI'S FAV-</b>	\$18
Spicy Italian Salami, Pistachio Mortadella, Roasted Bell pepper, Tomato Sauce, Mozzarella, Parmesan	
<b>BBQ CHICKEN-</b>	\$18
Organic Chicken Breast, BBQ Sauce, Mozzarella, Fresh Cilantro, Caramelized Onions	
<b>SPICY HAWAIIAN-</b>	\$18
Tomato Sauce, Mozzarella, Rosemary Ham House Pickled Jalapeno, Pineapple	
<b>THE SHORTY-</b>	\$19
Braised Shortrib, Crispy Brussel Sprouts, Caramelized Onions, Shaved Parmesan, White Sauce	
<b>VEGETARIAN PIZZA</b>	
<b>NONNA'S GARDEN-</b>	\$17
Zucchini, Roasted Bell Pepper, Ricotta, Spinach, Olives, Roasted Tomato, Pesto, Fresh Mozzarella	

## **TARTUFO BIANCO-**

<b>TARTUFO BIANCO-</b>	\$18
Wild Mushroom, Shaved Fingerling Potato, Ricotta, Mozzarella, Arugula, White Truffle Oil	
<b>MARGHERITA-</b>	\$14
Tomato Sauce, Mozzarella, Fresh Basil	
<b>*ADD ONS* White Truffle oil \$3, Arugula \$3 -Gluten-Free Crust \$2</b>	

## SWEETS

<b>Chocolate Berries Pizza:</b>	Chocolate-Hazelnut Strawberries and Mascarpone	\$13
<b>Chocolate Pizza:</b>	Chocolate-Hazelnut	\$12
<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
<b>Beignets:</b>	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	