

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

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

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

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 \$17

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

Spicy Ahi Tuna Tartare:	Crisp Wonton	\$13
Crispy Buffalo Cauliflower:		\$13
With Carrots and Ranch or Blue Cheese		
Chicken Nachos:		\$16
Gruyere,Crispy Shallots,Jalapenos		
Fire Roasted Artichoke:		\$12
Parmesan, Smoked Paprika, Garlic Aioli		
Fish & Chips:	Beer Battered	\$15
Truffle Mac&Cheese:	(Add pork belly \$2)	\$13
Truffled Béchamel Oven Baked		
Roasted Beets & Burrata:		\$12
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)	\$15
(served with fries or Salad) Sauce BBQ, Buffalo, Spicy Honey or Ranch		
Fried Calamari		\$15
Roasted Garlic Aioli, Homemade Marinara Sauce		
Housemade Pretzel Bites:	Fontina Fondue	\$9
Fish Tacos:		\$15
Baja Style,Slaw,Pico de Gallo,Jalapeno, Crema		
Blackened Mahi Mahi Tacos	Avocado, Green	\$15
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)

Buffalo Chicken Sandwich-\$16
Crispy Chicken, Arugula, Avocado, Fresh Mozzarella, Ranch, Buffalo Sauce
Prosciutto-\$16
Fresh Mozzarella, Roasted Tomatoes, Arugula, Olive Oil & Lemon Mustard Balsamic
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 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

PIZZA

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

VEGETARIAN PIZZA

NONNA’S GARDEN-\$15
Zucchini, Roasted Bell Pepper, Ricotta, Spinach, Olives, Roasted Tomato, Pesto, Fresh Mozzarella
TARTUFO BIANCO-\$16
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		
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%	\$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 Poretti (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%	\$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		
Prangster (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)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%	\$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]		
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		

