

## STARTERS

- BRUSSELS SPROUTS** 11  
roasted brussels sprouts, pork belly, roasted garlic, pecorino, lemon zest, olive oil
- SHRIMP & CRAB CEVICHE\*** 14.50  
cucumber, tomato, chilies, carrot, hearts of palm, avocado, crispy wontons, citrus broth
- CRISPY CALAMARI** 14  
crispy calamari, pepperoncini, lemon aioli, spicy marinara

- HUMMUS BOARD** 16  
roasted vegetables, toasted pine nuts, house made pita bread, basil pesto, honey
- SHISHITO PEPPERS** 10  
blistered peppers, red pepper flakes, sesame seeds, umami sauce
- SICILIAN CRAFT MEATBALLS** 12  
spicy brisket & pork blend meatballs, pomodoro sauce, house herb focaccia bread

## SALADS

Additions: seasoned chicken 5 | skirt steak 5 | tiger prawns 6 | salmon 6

- VEGAN BEET** 13  
layered gold & red roasted beets, pistachios, orange segments, avocado, kale, baby arugula, white balsamic vinaigrette
- PV CHOPPED** 15  
romaine hearts, smoked salmon, corn, toasted pepitas, farro, quinoa, tomato, cucumber, gorgonzola, chile lime dressing
- WEDGER** 12  
iceberg lettuce, gorgonzola, crispy bacon, heirloom tomatoes, roasted red pepper ranch, onion strings

- KALE RUSTICO** 13.50  
chopped kale, shaved brussels sprouts, shaved cauliflower, herb crostinis, toasted prosciutto, parmesan dust, lemon tahini
- SUMMER STRAWBERRY** 13  
baby arugula, organic greens, toasted almonds, hemp seeds, goat cheese, berries, citrus chia dressing

## HANDHELDS / MAINS

- PRESSED CHICKEN SANDWICH** 15  
herb marinated chicken, fresh mozzarella, tomatoes, arugula, pepperoncini, pesto mayo, focaccia, hand-cut fries with truffle aioli
- GREEN CHILE BURGER\*** 16  
½ pound brisket burger, white cheddar cheese, bacon, lettuce, tomato, caramelized onions, green chilies, sweet sourdough bun, hand-cut fries with truffle aioli
- GRILLED CHEESE** 12  
white cheddar, bacon, heirloom tomatoes, sourdough, tomato soup w/fresh basil
- SURF & TURF MAC** 23  
skirt steak, grilled prawns, house cheese sauce, campanelle pasta
- PAPPARDELLE PESTO** 25  
pappardelle pasta, shrimp, zucchini, charred heirloom tomatoes, pesto sauce

- CEDAR PLANK SALMON\*** 27  
Atlantic salmon, roasted vegetable medley, bourbon maple mustard glaze
- BRAISED BEEF RAVIOLI** 21  
stuffed with short rib, creamy pesto sauce, toasted pine nuts, crispy prosciutto
- PAN SEARED SCALLOPS\*** 28  
scallops, ancient grains, roasted vegetables, citrus pan sauce
- SLICED SKIRT STEAK\*** 21  
chimichurri sauce, seasonal vegetables, hand-cut fries with truffle aioli
- LASAGNA BOLOGNESE** 23  
prosciutto, brisket & pork meatball, ricotta, mozzarella, provolone, tomato sauce, pecorino

## PIZZA

Additions: cauliflower crust 1.50 | vegan cheese 1.50

- TRUST US** 15  
house white sauce, four cheese blend, caramelized red onion, mushrooms, spinach
- GO GREEN** 14.50  
pesto, four cheese blend, sliced heirloom tomato, artichokes, spinach, caramelized red onion
- VALLEY PIE** 13.50  
classic red sauce, four cheese blend, fresh mozzarella
- MY MARGHERITA** 15  
spicy red sauce, fresh mozzarella, basil, heirloom tomato

- MEAT ME** 15.50  
classic red sauce, four cheese blend, spiced pepperoni, crumbled Italian sausage, crushed spicy meatballs
- FARMHOUSE (V)** 16  
hummus, vegan cheese, caramelized onion, roasted peppers, corn, artichoke, spinach, balsamic reduction
- PARADISE PIE** 16.50  
house white sauce, four cheese blend, spinach, pepperoni, crumbled Italian sausage, mushrooms, red onions

## KIDS MENU

- Kids 12 yrs or younger w/ beverage
- CHEESE PIZZA** 7
- PEPPERONI PIZZA** 8
- GRILLED CHEESE** W/ FRIES 7
- CHICKEN TENDERS** W/ FRIES 7
- CHICKEN BREAST** W/ FRIES 7

## DESSERTS

- SEASONAL CHEESECAKE** 8  
vanilla cream, mint sprig
- APPLE CRUMB PIE** 7  
vanilla ice cream
- FLOURLESS CHOCOLATE CAKE** 8  
berry compote, vanilla cream, mint sprig

House Favorites are listed in blue. | Some items will have limited availability. We cannot guarantee steaks prepared "medium well" or above. If you have allergies, please alert us as not all ingredients are listed.

\*These items may be raw or cooked to order. Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.

# HAPPY HOUR

Monday – Friday (Open – 6pm)

## \$5 BEERS

All Draft Beers

## \$7 WINE & COCKTAILS

All Wines by the Glass

All Specialty Cocktails

## \$7 FOOD SPECIAL

Monday – Friday (3pm – 6pm)

Garlic Knots

Meatballs w/ Focaccia

Shishito Peppers

Brussels Sprouts

Caprese Salad

Small Kale Salad

# SPECIALS

## MONDAY & TUESDAY

### \$35 PIZZA & BOTTLE

Any Pizza with a Bottle of Wine

(any bottles offered by the Glass only)

## ALL DAY, EVERY DAY

### \$25 PIZZA & BEER (Take Out only)

Any Pizza with a 4-Pack of Beer

# WINES

## SPARKLING & ROSÉ

**ZONIN** 9 | 36

Prosecco – Italy

**KRAEMER** 11 | 44

Sparkling Rosé – France

**CHANDON** 48

Sparkling Wine – Napa Valley

**PERLA** 10 | 40

Rosé – Argentina

**CHATEAU GUIOT** 11 | 44

Rosé – France

## WHITE WINE

**SYCAMORE LANE** 9 | 36

Chardonnay – California

**CLARO** 10 | 40

Pinot Grigio – C. Valley, Chile

**CLIFFORD BAY** 11 | 44

Sauvignon Blanc – New Zealand

**GUENOC** 10 | 40

Sauvignon Blanc – California

**EMILIANA NATURA** 11 | 44

Chardonnay – Casablanca, Chile

**RAPIDO** 12 | 48

Pinot Grigio – Italy

**ROMBAUER** 59

Chardonnay – Napa Valley

## RED WINE

**SYCAMORE LANE** 10 | 40

Cabernet Sauvignon – California

**GEN 5** 10 | 40

Zinfandel – Lodi

**M.A.N** 10 | 40

Merlot – S. Africa

**OZV** 11 | 44

Red Blend – Lodi

**THE FRANC** 11 | 44

Cabernet Franc – Lodi

**EOS 2018** 11 | 44

Pinot Noir – California

**ALBERTO CONTI** 12 | 48

Chianti / Sangiovese – Italy

**RAPSCALLION** 45

Zinfandel – Central Coast

**JUSTIN** 50

Cabernet Sauvignon – Paso Robles

**THE PRISONER** 63

Red Blend – Napa Valley

# COCKTAILS

**SUMMERTIME** 10

Arcadia Cucumber Vodka, lime juice, basil, soda, simple syrup

**PARADISO** 10

Bacardi Rum, coconut liqueur, lime juice, mango, lime

**LINCOLN DRIVE** 11

Old Forester Bourbon, honey, lemon juice, raspberry liqueur, blackberries

**THE FIFTY 1** 10

Arcadia Grapefruit Vodka, vermouth, simple syrup, lemon juice, ginger beer, bitters, grapefruit

**HANDSHAKE DEAL** 11

Arette reposado tequila, mint, ginger liqueur, lemon juice, peach puree, lemon

**DREAMY DRAW** 11

Four Roses Bourbon, spiced pear, lemon juice, apple puree, lemon

**ITALIAN SPRITZER** 10

Zonin Prosecco, Aperol aperitif, soda, orange

**BEES KNEES** 10

#Gin, lemon juice, honey simple

**BELLISSIMA** 11

#Gin, Aperol apertivo, grapefruit juice, simple, rosemary

**CLASSIC MULE** 9

#Vodka, lime juice, fevertree ginger beer, lime

**SPARKLING SANGRIA** 10

Zonin Prosecco, peach liqueur, pineapple juice, orange juice, berries, orange

# BEER

## DRAFT

**89ALE** 6

Amber – O.H.S.O. Brewery

**BOOM DYNAMITE** 6

Citrus IPA – O.H.S.O. Brewery

**BRITE** 6

Light Lager – O.H.S.O. Brewery

**ORANGE BLOSSOM** 6

Wheat Ale- Huss Brewing Company

**PIE HOLE PORTER** 6

Porter - Historic Brewing

## BOTTLED

**PERONI** 6

Lager

**V.BEAUREGARD** 6

Blueberry Sour

**STELLA ARTOIS** 6

Belgian Pilsner

**COOR LIGHT** 5

Lager

**CLAUSTHALER** 6

NA Lager

**OMISSION GF** 6

Lager

