

Small Bytes

ONION SOUP GRATINÉE

crostini, Gruyere cheese, Parmesan 8.00

FIRE GRILLED FRESH ARTICHOKE

lemon herb aioli 8.50

HUMMUS

crispy pita, olive oil, edamame, olives 6.50

HOUSE MADE GARLIC FRIES 6.00

DEVILLED EGGS

traditional, smoked salmon and caper, bacon and green onion served with pickles and olives 7.75

FULLY LOADED NACHOS

salsa, pinto beans, guacamole, sour cream, cheddar and Monterey Jack cheeses 11.00
with shredded chicken 13.50 with steak 14.50

ICEBERG PLANK SALAD

heirloom tomatoes, grapes, romaine, toasted almonds, blue cheese, crispy onions, green goddess dressing 13.50
with chicken 15.50 with shrimp 17.50

CAESAR SALAD

romaine, croutons, marinated white anchovies, Parmesan, balsamic reduction 13.50
with grilled chicken 18.75
with salmon 24.00 with pesto shrimp 21.75

MEDITERRANEAN PLATE

hummus, tabouleh, falafel, cucumber yogurt, muhamarra, olives, naan 13.00

FIG & GRILLED CHICKEN SANDWICH

caramelized onion, sliced pear, Point Reyes bleu cheese, apple hazelnut salad 17.00

THE KOBE BURGER

applewood smoked bacon, avocado, Tillamook cheddar and caramelized onions with house made fries 17.25

BEYOND BURGER

plant based protein burger, white cheddar, 1000 dressing, avocado, lettuce, tomato, onion, house made garlic fries 17.00

MUSHROOM AND SPINACH VEGAN RAVIOLI

Heirloom tomatoes, peas, butternut squash, pepitas, smoked tomato sauce 23.00

MISO MARINATED ORA KING SALMON

wasabi mashed potatoes, garlic sesame long beans, soy lime beurre blanc \$29