

SNACKY THINGS

TASTES BETTER IF SHARED

OLIVES

alfonso, picholine, gaeta, red
cerignola, arbequina, castelvetrano
180 cal 7.95

CRISPY CAULIFLOWER

cauliflower, sultana raisin, caper,
romesco 390 cal 13.25

MEATBALLS & GOAT CHEESE

house meatballs, pomodoro, goat
cheese, chives 930 cal 14.75

SEASONAL BURRATA

burrata topped with seasonally inspired
ingredients. ask us! 590 cal 13.25

SWEET POTATO WEDGES

calabrian chili tahini, sesame
seeds, chive 580 cal 9.95

ROASTED MUSHROOM FONDUE

melted white cheddar, truffle,
calabrian chili oil, roasted crimini
mushroom, focaccia crostini
580 cal 13.75

OMG GRILLED CHEESE

layered gruyere, brie, whipped goat
cheese, white cheddar, smoked bacon,
creamy tomato soup dip
1140 cal 14.50

SKEWERS

grilled petite filet & chicken
skewers, sicilian garlic yogurt,
olive oil 570 cal 14.95

SHRIMP SCAMPI

butter poached jumbo shrimp,
artichoke, calabrian chili, chablis
sprit, focaccia 380 cal 16.95

BRUSCHETTA

IF YOU KNOW YOU KNOW, AND IF YOU DON'T, GET IT - IT'S WHAT WE'RE KNOWN FOR

CHOOSE 4 TO BUILD YOUR BOARD

170-330 cal 17.50

GLUTEN FREE BREAD +100 cal +2

BRIE, APPLE, FIG SPREAD

SWEET N SPICY PEPPER JAM,
GOAT CHEESE

BOQUERONES

PROSCIUTTO, FIG, MASCARPONE

FRESH MOZZARELLA,
TOMATO, BASIL

BURRATA, BACON, ARUGULA,
TOMATO

SMOKED SALMON, PESTO*

MUSHROOM, MASCARPONE

WARM ARTICHOKE SPREAD

RICOTTA, DATES, PISTACHIO

SALAMI, PESTO

CHEF'S CHOICE

BOARDS BOARDS BOARDS

TABLE CHEESE

a rotating selection of cheeses with
whipped ricotta & calabrian honey,
seasonal jam, honey, toasted nuts, and
crisp breads 1350 cal 17.95

SMOKED SALMON*

cold and hot smoked salmon, whipped
feta, cucumber, pickled onion,
cornichons, crispy capers, baby caesar,
crostini 960 cal 17

CHEF'S CHARCUTERIE

curated selection of cured meats
and cheeses, whipped feta, charred
artichoke, olive, almond hummus, and
crisp breads 1380 cal 19.25

GREEK HUMMUS BOARD

hummus topped with pickled onion, crushed
tomato, crumbled feta, fresh herbs, olive
oil drizzle served with cucumber slices,
grilled ciabatta and pita 1250 cal 15

PUB BOARD

warm soft pretzel, italian sausage,
spanish pork links, fondue, Packo
pickles, cornichons 1410 cal 17.95

MAKE IT A TRIO: includes sicilian garlic
yogurt & whipped feta 980 cal +3

ADD CHICKEN STEAK
202 cal 6 230 cal 8



* ALLERGEN AND NUTRITIONAL INFO 2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition info available upon request. These items contain or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Our
gluten free bread is made in a gluten free facility, but our kitchens are not. Please be aware our items are made in an
environment where gluten, nuts, soy and other allergens are prevalent used, and although we take precautions we cannot
guarantee that these allergens have not come in contact with other items. Additionally, some ingredients are not listed.
Please discuss your allergens with your server or a manager.

PANINIS & MORE

P.R.E.A.M. BOWL

choice of grilled chicken or steak skewers, broccolini, avocado, parmesan reggiano, warm heritage grains, romesco 750-870 cal 17.50

CAPRESE PANINI

basil pesto, fresh mozzarella, roma tomato, arugula, balsamic, olive oil 960 cal 15.25

CHICKEN & MOZZARELLA PANINI

roasted chicken, fresh mozzarella, arugula, red onion, spicy sun-dried tomato aioli 810 cal 15.50

ITALIAN BEEF DIP PANINI

roast beef, melted brie, caramelized onions, garlic aioli, au jus 1160 cal 17.50

NINE IRON PANINI

smoked bacon, roasted chicken, fresh stracciatella, mixed greens, tomato, dijonnaise 570 cal 15.50

WEST COASTER PANINI

smoked ham, smashed avocado, arugula, roasted garlic aioli, pickled red onion, calabrian chili, feta cheese 450 cal 15.50

PROSCIUTTO & BRIE PANINI

prosciutto, brie, fig jam, arugula, balsamic vinegar, olive oil 460 cal 16

TUSCAN TUNA PANINI

albacore tuna, olive oil, balsamic vinegar, white cheddar, pickle, dijonnaise 480 cal 15.75

PANINIS COME WITH

SIDE OF ROMAINE SALAD 180 cal
OR POTATO CHIPS 324 cal
SUB SOUP 45-470 cal +2
GLUTEN FREE BREAD AVAILABLE +2.50
CIABATTA 300 cal FOCACCIA 377 cal

SELECT TWO

AKA THE DREAM COMBO
265-1215 cal 16.50

HALF PANINI

HALF SALAD

SOUP OF THE MOMENT

SOUP & SALAD

ADD	CHICKEN 202 cal 6	STEAK 230 cal 8	SHRIMP 140 cal 9	SMOKED SALMON* 260 cal 10
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SOUP OF THE MOMENT

CUP 45-470 cal 5
BOWL 100-930 cal 8

GREEN GARDEN CHICKEN CHOP

sliced roasted chicken, chopped kale, arugula, mint, basil, cilantro, broccolini, cauliflower, parmesan, pistachio, heritage grains, date, lemon champagne vinaigrette 1060 cal 17

RASPBERRY CHICKEN

chicken salad, almond, pecan, apple, gorgonzola, mixed greens, raspberry vinaigrette 680 cal 15.50

BRUSSELS SPROUT

kale, brussels sprout, manchego, spicy marcona almond, bacon, dried cherry, lemon manchego dressing 680 cal 14.75

MIXED GREENS

greens, pears, candied pecans, red grapes, gorgonzola, crispy leeks, poppyseed vinaigrette 520 cal 13.50

CAESAR*

baby gem lettuce, parmesan-reggiano, house croutons, garlic dressing 470 cal 13.50

DESSERT

CRUNCHY HAZELNUT BAR

chocolate feuilletine, peanut butter mousse 780 cal 7

HOT DONUT DOTS

homemade ricotta donut holes with salted butter chocolate, caramel and vanilla glaze dipping sauces 730 cal 9.50

OLIVE OIL CAKE

house yogurt whip and amarena cherries 830 cal 8

FUDGY BROWNIE

Cartel coffee brownie, cookie butter, vanilla bean ice cream 710 cal 8.50