

QUNCH

TO START

PARSNIP SOUP bacon, apple, jalapeño *and* chive oil 10

SALMON POKE chili, seaweed, creamy avocado, with crispy shrimp crackers 14

FRIED LAUGHING BIRD SHRIMP calamari, shrimp, cauliflower, Jacobsen habanero salt, grilled lime *and* buttermilk dipping sauce 14

SALADS

CLASSIC TIJUANA CAESAR baby tomatoes, white anchovies, Parmigiano Reggiano, authentic dressing *and* baguette croutons 13

MIXED GREENS shaved carrots, fennel, parsnips *and* pickled onions, with herb citrus vinaigrette 12

ROASTED BABY BEETS pickled beets *and* shaved beets, with red onion, burrata cheese, baby greens, toasted pistachio,
sherry vinaigrette *and* blood orange olive oil 14

BABY MIXED KALE SALAD mole rubbed chicken, dried apricots, pickled apples, shaved radish, Pt. Reyes bleu cheese *and* spicy
avocado dressing 15

SANDWICHES

with choice of fries or salad

CARNE ASADA BLAT CLUB marinated grilled steak, Nueske's bacon, heirloom tomato, jalapeno aioli,
mixed baby lettuce *and* sliced avocado, on grilled sourdough 19

MOLE SPICED GRILLED CHICKEN jicama slaw, tomato aioli, pickled chilis, on toasted French bread 18

BEEF BURGER havarti cheese, butter lettuce, heirloom tomato, red onion, *and* house pickles with garlic aioli on a brioche bun 18

ENTRÉES

SEARED SALMON brussels sprouts, kale, sunchokes, tangerines *and* herb butter 29

ROASTED CHICKEN BREAST glazed broccolini, sweet potato puree, smoky jus, with citrus, apple *and* jicama salsa 25

BARLEY RISOTTO sauteed mushrooms, winter squash, pears, shaved brussels sprouts, toasted pecans *and* pickled chilis 23