

# LUNCH MENU

OCTOBER 13-16

## appetizers

COCKTAIL SHRIMP

3

CHIPS + FRENCH ONION DIP

8

ZUCCHINI FRITTERS

*sesame sauce*

12

SHISHITO PEPPERS

*Espelette*

7



## salads

GRILLED BROCCOLI

*pine nuts, golden raisins, creamy pink peppercorn dressing*

13

HOUSE SALAD

*carrot + ginger dressing*

11

WATERCRESS

*sherry vinaigrette*

6



## sandwiches

CHEESEBURGER\*

*cheddar, caramelized onion, pickles*

16

IMPOSSIBLE BURGER

*cheddar, sweet chili aioli*

14

GRILLED CHEESE

*Fontina, Dijon*

12

BLACKENED FISH TACOS

*avocado crema, pickled cabbage*

15



## proteins

THREE PRAWNS

16

SALMON

13

GRILLED PORTOBELLO MUSHROOM

*balsamic vinegar*

11

STEAK TIPS

*salsa verde*

14

LAMB KAFTA

*cultured yogurt*

15

add flour tortilla + 1  
add avocado crema +2

## sides

FRENCH FRIES

6

ROASTED ROOT VEGETABLES

8

MAC + CHEESE

9

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.

# DRINKS

..... OCTOBER 12 .....

## wine

**BISOL 'JEIO' PROSECCO - 13**

*NV, Valdobbiadene, Italy*

**BAYTEN SAUVIGNON BLANC - 12**

*'19, Cape of Good Hope, South Africa*

**FRANÇOIS CARILLON - 14**

*'16, Bourgogne, France*

**KRUGER RUMPF PINOT NOIR - 12**

*'18, Nahe, Germany*

**GIORNATA 'IL CAMPO' ROSSO - 13**

*'18, Paso Robles, CA*



## cocktails

**BAYSIDE**

*spicy strawberry margarita*

12

**JOHN'S DAILY**

*spirited iced tea + lemonade, mint*

11

**RED SANGRIA**

*ask what's in today's!*

12



## beer

**NIGHT SHIFT 'NITE LITE' LAGER - 5**

**LONE PINE 'BRIGHTSIDE' IPA- 9**

**BELL'S BREWING 'BEST BROWN'  
AMERICAN BROWN ALE - 10**

**HIGH LIMB CIDER - 10**



## non-alcoholic

**LEMONADE**

4

**ICED TEA**

4

**COLD BREW**

4

**COKE, SPRECHER'S ROOT BEER**

5

**DIET COKE, SPRITE**

4