

LUNCH MENU

WEEK OF 10/26

appetizers

COCKTAIL SHRIMP

3.5/each

CHIPS + FRENCH ONION DIP

8

ZUCCHINI FRITTERS

sesame sauce

12

SHISHITO PEPPERS

Espelette

7

SPICED PUMPKIN SOUP

maple crème fraîche

11

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 KAFTE

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

===== WEEK OF 10/26 =====

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 ROSÉ - 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**

**EMBARK CRAFT CIDERWORKS
'OLD MARAUDER' - 8**



non-alcoholic

LEMONADE

4

ICED TEA

4

COLD BREW

4

COKE, SPRECHER'S ROOT BEER

5

DIET COKE, SPRITE

4