



LUNCH MENU

APPETIZERS

HUMMUS

\$16

Chilled Vegetable Crudite and Pita Bread

TZATZIKI

\$16

Chilled Vegetable Crudite and Pita Bread

PADELLINO

\$22

Whipped Ricotta and Truffle Honey

CRISPY CAULIFLOWER

\$19

Tahini Yogurt and Preserved Lemon

FALAFEL

\$18

Harissa and Labneh

SALADS

(Option to add Chicken 14, Steak 18 or Shrimp 14)

CAESAR SALAD

\$21

Hearts of Romaine Lettuce, Sourdough Croutons,
Parmigiano Reggiano

CHOPPED SALAD

\$24

Heirloom Radicchio, Red Onion, Pepperoncini,
Shaved Vegetables, Ricotta Salata, Red
Wine Vinaigrette

MIXED LETTUCE COBB SALAD

\$34

Grilled Chicken, Hard Boiled Egg, Smoked Bacon,
Blue Cheese, Buttermilk Dressing

MEDITERRANEAN

\$23

Cucumber, Tomato, Feta, Olives, Herb Vinaigrette

SANDWICHES

Served with Fries or Green Salad

FALAFEL

\$24

Pita Bread, Tahini Sauce, Red Onion, Shredded
Lettuce, Sliced Tomato

TUNA SALAD

\$22

Multigrain Toast, Lettuce and Tomato

GRILLED CHICKEN MELT

\$25

Fresh Mozzarella, Heirloom Tomato, Basil, Roasted
Red Pepper Aioli

WAGYU SMASHBURGER

\$26

Potato Roll, New School American Cheese,
Copycat Sauce, Grilled Onion

WOOD FIRE PIZZA

MARGHERITA

\$22

Fior de latte, Salsa Di Pomodoro, Basil

NDUJA STRACCIATELLA

\$24

Stracciatella, Vodka Sauce, Sicilian Oregano

MUSHROOM

\$25

Salsa Bianca, Fresh Herbs, Parmigiano Reggiano

DULCE

DARK CHOCOLATE AND SEA SALT COOKIE

\$14

SELECTION OF HOMEMADE GELATO AND SORBET

COCKTAILS!

EL PEPINO \$16

El Tequileno Tequila, Cucumber, Jalapeno, Agave syrup, Triple Sec and Lime

MY LEMON MARTINI \$16

Helix Vodka and Lemon Juice Topped with Prosecco

ALMOST NAKED & ALREADY FAMOUS \$18

Dos Hombres Mezcal, Aperol, Licor 43 and Lime

OLD CUBAN \$16

Rum Brugal 1888, Lime, Sugar, Mint and Prosecco

TOKI JULEP \$16

Toki Whiskey, Honey and Mint

PINA DE PLATA \$16

No. 3 Gin, Pineapple Juice, Simple Syrup, Basil leaves and Angostura Bitters

CLOVER CLUB \$18

Gin No.3, Lime, Simple Syrup and Raspberry

BEERS

ESTRELLA DAMM \$11

Lager (Barcelona) 4.8% ABV

HEINEKEN \$8

Dutch Pale Lager 5.0% ABV

MODELO \$9

Pilsner-Style Lager (Mexico) 4.4% ABV

LAGUNITAS \$9

Indian Pale (California) 5.5% ABV

FUNKY BUDDHA \$8

German-Style (Florida) 5.2% ABV

BLUE MOON \$9

Belgian-style Wheat Ale (Denver) 5.4% ABV

DRINKS

STILL WATER 1L \$9

SPARKLING WATER 1L \$9

COKE / COKE ZERO \$5

SPRITE \$5

GINGER-ALE \$5

LEMONADE \$5

ICE TEA \$5

RED BULL \$8

FRESH COCONUT \$14

Add a shot of liquor 9

FRESH PRESSED JUICES \$14

WINES

WHITE

SAUVIGNON BLANC ZORZETTIG \$12/48

Coli Orientali del Friuli, Italy, 2021

CHARDONNAY LIVIUS BLANCO RESERVA F \$16/64

Rioja Alta, Spain

PINOT GRIGIO ZORZETTIG \$14/56

Coli Orientali del Friuli, Italy, 2021

GAVI DEL COMUNE DI GAVI DOCG \$15/60

Scrimaglio, Barolo, Piemonte, 2021

CASTEL DE FORNOS, ALBARINO D.O. \$14/56

Rias Baixas, Val do Salnes

CHARDONNAY FAR NIENTE \$115

Napa Valley, California 2018

PINOT GRIGIO LIVIO FELLUGA \$72

Friuli, Italy, 2020

SANCERRE SAUVIGNON DOMAINE PHILIPPE RAIMBAULT "LES GODONS" \$65

Sancerre, France, 2022

RED

PINOT NOIR SCREAMING EAGLE "THE PAIRING" \$20/80

Santa Barbara, California, 2021

CABERNET SAUVIGNON LA PUERTA RESERVA \$14/56

La Roja, Argentina

CABERNET SAUVIGNON CAYMUS \$225

Napa Valley, California

MERLOT STAGS' LEAP \$94

Napa Valley, California

PINOT NOIR LIQUID FARM \$120

Santa Barbara, USA, 2019

ROSÉ

RUMOR \$16/64

Cote du Provence, France

WHISPERING ANGEL \$75

Cote du Provence, France

SPARKLING

SPARKLING WINE BRUT / ROSE \$12/45

Ducado de Hoja, Spain

PROSECCO TREVISO, D.O.C. \$13/52

Treviso, Italy

CHAMPAGNE PERRIER JOUET GRAND BRUT \$135

France

CHAMPAGNE VEUVE CLICQUOT BRUT \$180

France

