

B R E A K F A S T

sample daily menu

G L O B A L C U I S I N E

whipped Greek yogurt and house granola

avocado toast with radishes, living greens, and house spice

gluten-free oats and seasonal conserva

C H E F ' S F E A T U R E

eggs and polenta with baby kale, caramelized onions, seasonal squash, roasted mushrooms, grilled bread, and sweet potato hash

S I M P L E F A R E

split pea dahl, leafy greens, and simple potato
seasoned with olive oil and salt

L U N C H

sample daily menu

GLOBAL CUISINE

local greens salad

beets, radishes, carrots, and cucumbers
seasonal dressing selection

seasonal pupusa

with black beans, pickled cabbage, salsa, and cotija cheese

seasonal soup

CHEF'S FEATURE

market-fresh fish

with Napa cabbage, mizuna, carrots, citrus, and wontons,
ginger miso vinaigrette

SIMPLE FARE

healthy protein and steamed seasonal vegetables
seasoned with olive oil and salt

D I N N E R

sample daily menu

GLOBAL CUISINE

local greens salad

beets, radishes, carrots, and cucumbers
seasonal dressing selection

crispy chicken

with beluga lentils, carrots, spring onions, lemon, and fennel pollen

poached asparagus

with soft boiled egg, bread crumbs, and Espelette pepper

seasonal soup

CHEF'S FEATURE

grilled prawns

with saffron rice, piquillo pepper, broccoli, and fennel

SIMPLE FARE

healthy protein with local vegetables and simple grain
seasoned with oil and salt

SWEETS

strawberry rhubarb buckle

wine and beer

wine served by the 6oz glass

WHITE WINES

- 2016 **Alfaro**, Chardonnay, Santa Cruz Mountains — **\$11**
- 2013 **Domaine Eden**, Chardonnay, Santa Cruz Mountains — **\$14**
- 2016 **Rombauer**, Chardonnay, Carneros — **\$17**
- 2015 **Carol Shelton Wild Thing**, Viognier, Napa Valley — **\$12**
- 2015 **Morgan**, Sauvignon Blanc, Monterey County — **\$10**
- 2016 **Rombauer**, Sauvignon Blanc, Carneros — **\$16**

RED WINES

- 2016 **Alfaro**, Pinot Noir, Santa Cruz Mountains — **\$13**
- 2014 **Wild Thing**, Zinfandel, Napa Valley — **\$11**
- 2016 **Alfaro Dragon Slayer**, Santa Cruz Mountains — **\$12**
- 2015 **Morgan**, Blend, Monterey — **\$9**

SPARKLING

- Gruet Brut Half Bottle — **\$18**

BREWS

- Santa Cruz Ale Works**, Kolsch, Santa Cruz — **\$6**
- Discretion Brewing**, Pale Ale, Santa Cruz — **\$7**
- Santa Cruz Mountain Brewing**, IPA, Santa Cruz — **\$7**

CIDER

- Golden State Cider — **\$7**