



STARTERS

Palo Alto Dip \$8
Sun-dried tomatoes, artichokes, and green onions blended with ricotta and cream cheese.

Sub Gluten-Free Bread \$2

Guacamole \$9
Fresh, hand-pressed Hass avocados. Served with corn tortilla chips.

Sesame Crusted Tuna ^{GF} \$11
Sushi grade tuna crusted in sesame seeds. Accompanied by fresh avocado, wasabi, soy and ginger Asian sauce.

Calamari \$12
Polenta-coated fried calamari and zucchini.

Chonburi Shrimp \$11
Six spicy fried shrimp served over Napa slaw.

Wood-Fired Avocado ^{GF} \$9
Grilled Hass avocado filled with chimichurri sauce on top of a bed of sweet corn salsa.

Hummus \$8
Homemade, topped with feta, kalamata olives, and garlic oil.
Sub Gluten-Free Bread \$2

Mediterranean Plate \$12
Tzatziki, tabbouleh, tapenade, and hummus of the day. Served with warm flat bread and fresh veggies.

Tomato Caprese ^{GF} \$8
Fresh mozzarella, vine-ripened tomato, extra virgin olive oil, balsamic glaze, and fresh basil.
Add Prosciutto \$2

Crispy Brussels ^{GF} \$8
Flash fried brussels with balsamic glaze and our homemade candied pecans and apples.

SANDWICHES & FLATS

*All sandwiches and flats served with homemade chips.
Substitute French Fries - \$2*

Bakersfield Cheddar Burger* \$12
All brisket, all-natural, grass-fed Angus burger, topped with cheddar cheese, lettuce, tomato, red onion, and aioli.
Add Bacon \$2

^{NEW} Impossible Burger \$14
Award-winning veggie burger served with lettuce, tomato, pickles, and our homemade aioli.

Meatball Panini \$12
Homemade brisket and pork meatballs blended with fresh herbs over marinara, parmigiana and melted mozzarella.

^{NEW} Guacamole Burger \$12
Topped with our Homemade Guacamole, lettuce, and tomato.

Lamb Flat \$12
Grilled, shaved lamb on toasted flat bread with romaine, tomato, red onion, and yogurt sauce.

Chicken Flat \$11
All-natural, grilled chicken with romaine, tomato, red onion, and yogurt sauce.

Steak Flat \$12
Served with sautéed onions and mushrooms with Chimayo spread, romaine, sliced tomatoes and fresh mozzarella.

Add-Ons

Cup of soup or a small salad \$3

SALADS

Arugula Beet Salad \$12
Arugula, beets, mandarin oranges, pears, red onions, toasted pecans, and goat cheese with a red wine vinaigrette.

Ahi and Avocado Salad ^{GF} \$16
Seared Ahi tuna and fresh avocado over a bed of spring mix with red and yellow peppers, finished with our homemade ponzu sauce.

California Cobb Salad ^{GF} \$15
Mixed greens with avocado, bacon, hard-boiled egg, tomato, bleu cheese crumbles, and all-natural, grilled chicken with your choice of dressing.

Chopped Baby Kale Salad ^{GF} \$12
A refreshing blend of dried cranberries, green apples, roasted almonds, oven roasted tomatoes, feta cheese, and baby kale tossed in our house balsamic vinaigrette.

Grilled Filet & Asparagus Salad \$16
Black Angus filet and grilled asparagus, hard-boiled egg, carrots, tomatoes, green onions, and bleu cheese crumbles with our homemade bleu cheese dressing.

Spinach Lemonette ^{GF} \$11
Organic spinach with sliced apple, dried cranberries, walnuts, goat cheese, and bacon, tossed in lemonette.

Add-Ons

Chicken Breast (5 Oz.) \$4
Salmon (5 Oz.) \$5
Grilled Shrimp (5 Pcs.) \$6
Beef Tenderloin (4 Oz.) \$5
Ahi Tuna (6 Pcs.) \$5
Grilled Asparagus \$4
Cup of Soup \$3

Dressings

Ranch | Caesar
Creamy Parmesan
Balsamic Vinaigrette
Bleu Cheese
Red Wine Vinaigrette
Cilantro Lime Vinaigrette
Ponzu

SOUPS

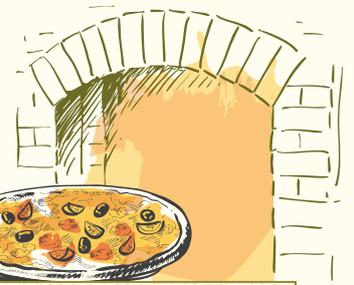
Soup of the Day \$5
Ask your server for details about our homemade soup selections.

Tomato Bisque \$5
Creamy tomato bisque.

BEVERAGES

Iced Tea <i>(Sweet and Unsweet)</i>	Diet Coke
Topo Chico	Root Beer
San Pellegrino	Sprite
Dr. Pepper	Freshly-Squeezed Lemonade
Diet Dr. Pepper	
Coca-Cola	Apple Juice

** These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may contain harmful bacteria which may increase your risk of foodborne illness, especially if you have certain medical conditions. ^{GF} - Gluten Free*



WOOD-FIRED PIZZA

Enjoy the wholesome taste of fresh-ground whole grains from Homestead Gristmill in Waco, TX.

Our pizzas are fire-baked in an all-wood burning oven, using homemade, hand-stretched dough, crystal clear spring water, and the finest ingredients.

Pizzas come in two sizes: 8" or 12"

Cheese \$8.50 / \$12.50

Tomato sauce, mozzarella, hand-grated parmigiano, and fontina.

Margherita \$9.50 / \$14.50

Tomato sauce, homemade mozzarella, fresh basil, and oven roasted cherry tomatoes.

Truffle & Date \$9.50 / \$14.50

Prosciutto, dates, fontina, mozzarella, red onions, and white truffle oil.

Brazos BBQ Chicken \$9.50 / \$15.50

All-natural chicken, homemade BBQ sauce, tomato sauce, mozzarella, parmigiano, red onions, and garnished with cilantro.

Pepperoni \$9.50 / \$14.50

Tomato sauce, mozzarella, parmigiano, and pepperoni.

Mush N' Spin \$9.50 / \$14.50

Mushroom, spinach, caramelized onion, whipped ricotta, mozzarella, and fried brussels sprout leaves garnished with white truffle oil.

Prosciutto Arugula \$9.50 / \$14.50

Fontina, mozzarella, prosciutto, and baby arugula in lemonette with shaved parmigiano.

Carnivore \$12.50 / \$17.50

Tomato sauce, mozzarella, parmigiano, sausage, meatballs, pepperoni, red peppers, and prosciutto.

Add-Ons

Jalapeno \$1

Gluten-free pizza dough \$2

SIDES

House, Caesar, or Creamy Parmesan Salad \$5

Salad with Entrée \$3

Basket of Parmesan Fries \$4

Green Beans \$4

Spinach & Kale \$4

Garlic Mashed Potatoes \$4

Brussels Sprouts \$5

Fiesta Grilled Corn \$4

Poblano Mac N Cheese \$6

WOOD FIRED MAINS

Coronado Tacos \$11

Two grilled whitefish tacos with Napa slaw, avocado, and corn relish. Served with guacamole and chips.

Chicken Sonoma \$12

All-natural chicken with sautéed artichoke, green onions, and sun-dried tomatoes topped with goat cheese and lemon wine butter sauce. Served with green beans and pasta.

Filet Kabob* GF \$15

Skewered tenderloin grilled with zucchini, red onion, and red pepper. Served with garlic mashed potatoes and green beans.

Grilled Salmon GF \$13

Sustainable Verlasso salmon filet grilled with a roasted tomato and garlic sauce, topped with a balsamic glaze. Served with fresh veggies.

Costa Rican White Fish GF \$13

Rain-forest raised and served over sautéed zucchini, red peppers, mushrooms, spinach, and topped with a creamy alfredo sauce.

NEW Wood-Fired Shrimp Alfredo \$15

Grilled shrimp sautéed in our homemade alfredo sauce served over fettuccine noodles and corn salsa.

Add-Ons

Cup of soup or a small salad \$3

PASTAS

Spaghetti and Meatballs \$10

Spaghetti with marinara sauce and two homemade brisket and pork meatballs blended with fresh herbs and topped with Parmigiano.

Zucchini Primavera GF \$10

Fresh cut zucchini noodles with peas, mushrooms, asparagus, sun-dried tomatoes, garlic, and red onions in a marinara sauce.

Poblano Mac N Cheese \$10

Rotini macaroni baked in a creamy, roasted poblano cheese sauce.

Add Chicken \$3

Spinach and Kale Ravioli \$11

Ravioli stuffed with spinach, kale, ricotta, and mozzarella with mushrooms and shallots in a white wine cream sauce.

Tony's Bow Tie \$12

All-natural, wood-fired grilled chicken, sun-dried tomatoes, prosciutto, peas, and red onions, sautéed in alfredo sauce.

Chicken Parmesan \$15

Fresh baked chicken breast, flash fried, topped with marinara, mozzarella, and parmigiana. Served with a side of pasta.

Add-Ons

Cup of soup or a small salad \$3

Substitute gluten-free pasta \$2

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