

FOR THE TABLE

SOUP DU JOUR | 8
Grilled Cheese +6

PEDRO'S FAMOUS CHILI | 10 GF
Jack & Cheddar Cheese, Onions

CAESAR SALAD | 12
*Organic Romaine Lettuce, Fried Croutons,
Parmesan Reggiano, Caesar Dressing
Add Chicken +7*

GARLIC BREAD | 12
Marinara Sauce

FRIED CHICKEN WINGS | 16
*Choice of Sauce: BBQ, Buttered Buffalo,
Sea Salt Carrot & Celery Crudité*

ITALIAN MEATBALLS | 16
*Pork & Beef Meatballs, Mozzarella Cheese,
Rich Tomato Sugo, Garlic Bread*

MARGHERITA PIZZA | 21 GF V
*Cauliflower Crust, Marinara, Burrata,
Torn Basil, Aged Balsamic*

BETWEEN THE BREAD

CARNE ASADA TACOS | 18 GF
*Corn Tortilla, Oaxaca Cheese, Cilantro,
Onions, Salsa Roja*

**NASHVILLE FRIED
CHICKEN SANDWICH | 18**
*Carolina Coleslaw, Pickle Spear,
Provolone, Cajun Remoulade*

WAGYU BURGER | 16
*Brioche Bun, American Cheese, Lettuce,
Tomato, Onion*

MAHI MAHI BURGER | 18 ^{NEW}
Lettuce, Tomato, Onion, Tartar Sauce

**OLD SCHOOL BREAKFAST
BURRITO | 13**
*Sausage OR Bacon, Tater Tots, Eggs,
Jack Cheddar, Bell Pepper, Red Onion
Served With A Side Of Salsa
Add Avocado +3*

COLD KITCHEN

AVOCADO DUO | 16 GF
*Tuna Salad, Chicken Salad, Tomato,
Mixed Greens*

**BALSAMIC ROASTED
PORTABELLA MUSHROOM
CAPRESE SALAD | 18 GF V**
*Mesclun Mix, Fresh Mozzarella, Heirloom
Tomato, Basil, 4 Year Aged Balsamic*

SUPERFRUIT ACAI BOWL | 16 GF V
*Almond Chia Pudding, Almond Coconut
Granola, Peanut Butter, Hemp Seed,
Bananas, Berries, Honey*

**HAWAIIAN AHI
POKE BOWL | 24**
*Sushi Rice, Seaweed Salad, Cucumber,
California Crab Meat, Spicy Aioli, Ponzu,
Edamame, Green Onions, Wasabi,
Pickled Ginger*

AVOCADO TOAST | 14
*Charred Sourdough, Smashed Avocado,
EVOO, Honey, Chili Flake*

HOT KITCHEN

**BLACKENED MAHI MAHI
PALEO BOWL | 24 GF**
*Cauliflower Mexican Rice,
Purple Cabbage, Avocado,
Chipotle Aioli, Mango Cucumber Salsa,
Sunflower Seeds*

SEARED CHILEAN SEABASS | 47 GF
*White Mapo Zucchini, Potato, Chili Oil,
Shisho Leaf, Szechuan Peppers*

CRAB & SHRIMP ÉTOUFFÉE | 45
*Crab Merus, Jumbo Shrimp, Creamy Parmesan
Polenta, Bell Pepper, Onion*

8 OZ PRIME FILET MIGNON | 51 GF
*Yukon Puree, Barbacoa Forest Mushrooms,
Roasted Radish, Demi-Glace*

THE GRILLE

MAY 6 - MAY 9

THE BEET BOX

FRESH SUMMER

ROLLS | 14 GF V
*Tofu, Avocado, Cilantro, Carrots,
Red Cabbage | Served With Sweet &
Spicy Peanut Sauce*

ROASTED CAULIFLOWER

TACOS | 18 GF V
*Cashew Cilantro Sauce, Shaved Red
Onion, Jalapeño, Black Beans
Served With A Side Of Guacamole*

SRIRACHA CAULIFLOWER

WINGS | 18 GF V
Almond Milk Ranch

DESSERTS

CHURROS & ICE CREAM | 12 ^{NEW}
Vanilla Ice Cream, Caramel

GF | Gluten Free V | Vegetarian ^{NEW} | New Items