LAMM MEATBALLS
Pine nuts, roasted garlic, sauteed kale, yogurt cream sauce 16

STICKY THAI WINGS
Crispy wings tossed in a spicy Thai chili sauce 16

MUSSELS AND CHORIZO
P.E.I. mussels, chorizo, garlic, garden herbs, white wine tomato broth, toasted artisan bread 14

PROSCIUTTO DI PARMA PIZZA
Freshly baked pizza topped with a light tomato sauce, mozzarella & parmigiano reggiano cheeses, citrus arugula, and prosciutto 18

NACHOS
Chile con queso, refried beans, shredded lettuce, tomato, jalapeno, black olive, onion and chipotle crema 12
*With Chicken 14

SIDE OF FRIES OR ONION RINGS 7

GREENS

SPINACH SALAD (V) (GF)
Spinach greens, sun dried tomatoes, kalamata olives, feta cheese, pine nuts, crispy garlic chips, with honey garlic dressing 12

COBB SALAD (GF)
Romaine, tomato, avocado, grilled chicken breast, bacon, blue cheese, boiled egg, ranch dressing 19

STEAK SALAD (GH)
Seared flat iron steak, asparagus, goat cheese, candied pecans, pomegranate, crispy fried onions, red gem lettuce, pomegranate vinaigrette 20

CAESAR SALAD (GF)
Hearty romaine, parmesan cheese, croutons, and caesar dressing 12
Salmon 19 Chicken 16

HONEY MUSTARD CHICKEN SANDWICH
Grilled chicken breast, fresh mozzarella, baby arugula, tomato, honey mustard, on a buttery croissant served with your choice of fries or onion rings 15

WICKED DIP
Sliced prime rib, provolone cheese, jalapeno aioli, hoagie roll, au jus, served with fries or onion rings 16

SIGNATURE BURGER
American cheese, lettuce, tomato, onion served with your choice of fries or onions rings 15
*add caramelized onion and mushroom 2
*vegetarian patty available

GOOD EATS

PAN SEARED BARRAMUNDI
Red chimichurri marinated barramundi filet served with sauteed kale, cannellini beans tossed in a fresh tomato broth with crispy pancetta 24

FLAT IRON (GF)
Grilled flat iron, sweet potato mash, garlic and parmesan green beans, sun dried tomato, oyster mushrooms 26

PORK CHOP
Bone in Duroc pork chop, panchetta, date brussels sprouts, jalapeno apricot glaze 32

ATLANTIC SALMON
Mediterranean cous cous, golden raisins, figs, dried apricots, pine nuts, sauteed spinach, smoked paprika butter 24

LINGUINE AND CLAMS 22
Fresh Littleneck clams, garlic, basil, white wine, tossed in a light cream sauce

DESSERT

LAVA CAKE 12
Chocolate lava cake topped with ice cream

ROOT BEER FLOAT 7

TOGO 858-759-5437
RESERVATIONS 858-367-7031

*Dining near an intersection, facility parking, shuttle, or eggs may increase your risk of7:30am-10:00pm

WINE BY THE GLASS
CANYON ROAD RED OR WHITE 7.50
CK MONDavi SAUVIGNON BLANC 6.50
CONUMDNUM RED BLEND 10
JUSTIN CABERNET SAUVIGNON 15
WHITE HAVEN SAUVIGNON BLANC 10.50
LA CREMA CHARDONNAY 15.50
TAYLOR FLADGATE 20 YEAR PORT 25
FONSECA LEV 2014 PORT 12

COCKTAILS:
TRANSFUSION 9
TITOS, GINGERALE, GRAPE JUICE, LIME
RUBY RED MULE 8.25
DEEP EDDY RUBY RED, GINGER BEER
GIN AND TONIC 9
BEFEETER GIN IN ROCKS GLASS TOPPED WITH TONIC WATER AND LIME
MANHATTAN 10
WILD TURKEY KENTUCKY STRAIGHT BOURBON WHISKEY, SWEET VERMOUTH, AND BITTERS
IRISH MUG 10
JAMESON IRISH WHISKEY IN ROCKS GLASS TOPPED WITH GINGER BEER AND LIME
CUBA LIBRE 8
BACARDI RUM IN ROCKS GLASS TOPPED WITH COLA AND LIME JUICE
CLASSIC MARGARITA 9
JOSE CUERVO TEQUILA, SWEET AND SOUR, ON THE ROCKS, WITH LIME

BEVERAGES

DRAFT BEER 6
COORS LIGHT- CIGAR CITY- HEINKEN- CALI CREAMIN MODEL- FAT TIRE- FOUNDERS- BLUE MOON