

STARTERS AND SNACKS

LAMB 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) (GFO)

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 (GFO)

Seared flat iron steak, asparagus, goat cheese, candied pecans, pomegranate, crispy fried onions, red gem lettuce, pomegranate vinaigrette 20

CAESAR SALAD (GFO)

Hearty romaine, parmesan cheese, croutons, and caesar dressing 12
Salmon 19 Chicken 16

TOGO 858-759-5437

RESERVATIONS 858-367-7031

DINNER AT LITTLER

– Eat Good. Feel Good. –

BEVERAGES

DRAFT BEER 6

COORS LIGHT- CIGAR CITY- HEINKEN- CALI CREAMIN MODELO- FAT TIRE- FOUNDERS- BLUE MOON

WINES BY THE GLASS

CANYON ROAD RED OR WHITE 7
CK MONDAVI SAUVIGNON BLANC 6.50
CONUMDRUM 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 LBV 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

BEEFEATER GIN IN ROCKS GLASS TOPPED WITH TONIC WATER AND LIME

MANHATTAN 10

WILD TURKEY KENTUCKY STRAIGHT BOURBON WHISKEY, SWEET VERMOUTH, AND BITTERS

IRISH MULE 10

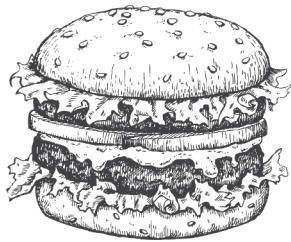
JAMESON IRISH WHISKEY IN ROCKS GLASS TOPPED WITH GINGER BEER AND LIME

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



HANDHELDS

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

