

***The Mighty *Lunch and Dinner -Sample menu 11am-11pm**

Starters + Sides

Crispy green beans, bagna cauda-7

Fried Polenta, salsa cruda, chimi churri -7

Rotisserie basket potatoes+onions-7

Meatballs + Pomodoro sauce -11

Charred broccolini, tonato sauce, breadcrumbs -9

Sautéed bok choy, chili garlic-8

Salads-All Organic Greens

Kale salad- roasted summer veg, pesto quinoa, grapes, roasted pine nuts, lemon vin-13

Spinach Fatouch- cucumbers, tomato, olives, chickpeas, crispy focaccia, feta, harissa vin -13

Napa cabbage slaw, grilled corn, cherry tomatoes, roasted pepitas, avocado, lime vin -13

Leafy ceasar- Organic market greens, roasted garlic parmesan vinaigrette, crispy foacaccia-11

Butter lettuce + rotisserie chicken, dates, raddichio, roasted hazelnuts, blue cheese, red win vin-13.50

Focaccias, toast + Sandwich (all served with organic greens)

Avocado + ricotta toast, roasted summer squash, pistachio Dukah -11

Burrata Toast- pesto Genovese, peperonatta, cherry tomato -12

House made Tuna conserva toast, Labneh, jalapeño salsa verda, cucumber, dill -13.50

BBQ Chicken salad sandwich, warm rotisserie chicken, BBQ balsamic sauce, avocado -13.50

“The Mighty” fennel sausage + porchetta sandwich, harissa aioli, fennel onion jam -13.50

Pastas (all made in house)

Taglietelle-Fresh pesto sauce, clover cream, sugar snap peas, basil -16

Papardelle – Bolognese sauce, parmesan, -17

Squid ink linguini- blue crab, spicy tomato cream, grilled corn, thai basil- 18

Spaghetti- fresh tomato Pomodoro sauce, parmesan, basil -15

Tubes- chicken Bolognese, roasted pumpkin, ricotta, sage -17

Rigatoni – Fennel sausage, Salsa cruda, peperonatta-17

Plates From the Rotisserie

½ Mary's Rotisserie chicken, house pickles, grilled focaccia, mole verde -16

Porchetta (5 oz sliced), house pickles, grilled focaccia, cherry mostarda-16

Wines

Sparkling Brut NV, Rack & Riddle, Healdsburg \$ 12

Grenache Gris Rose 2016, Curran, Santa Barbara \$ 12

Viognier blend NV, Rebel Coast Winery “Sunday Funday”, Sonoma \$ 9

Dry Chenin Blanc 2016, Dry Creek Vineyard, Clarksburg \$ 9

Sauvignon Blanc 2016, Brander, Los Olivos \$ 12

Chardonnay 2016, Camp Wines, Sonoma \$ 11

Pinot Noir 2012, Badge, Santa Barbara \$ 13

Merlot blend 2015, Farm Collective “Said The Sky”, Napa Valley \$ 10

Côtes du Rhône blend 2016, Folk Machine “Parts & Labor”, Santa Barbara \$ 10

Cabernet Sauvignon 2014, Ground Effect, Santa Ynez \$ 13

Zinfandel, Rabble Wine Company 2015, Paso Robles \$ 10

Beers

Vanilla Cream Ale 5%, Mother Earth Brew Co. “Cali Creamin”, Vista, CA \$ 6

Blonde Ale 5.8%, Eel River Brewing Co., Scotia, CA \$ 6

Saison 7.9%, North Coast Brewing Co. “Le Merle”, Fort Bragg, CA \$ 7

Pale Ale 5.7%, Stone Brewing Co. “Ripper”, Escondido, CA \$ 6

Pale Ale 5.7%, Track 7 “Hoppy Palm”, Sacramento, CA \$ 6

India Pale Ale 7.5%, Anderson Valley Brewing Co. “Eetah! IPA”, Boonville, CA \$ 6

Hefeweizen 5.3%, Mission Brewery, San Diego, CA \$ 7

Russian Imperial Stout 9%, North Coast Brewing “Old Rasputin”, Fort Bragg, CA \$ 7

Pale Ale 6.1%, Strand Brewing Co. “24th Street”, Torrance, CA 16oz \$ 10

Porter 4.7%, Indie Brewing Co. “Port(er) of Los Angeles”, Boyle Heights, CA \$ 7

IPA 7.2%, Modern Times “Orderville”, San Diego, CA 22oz \$ 10

Desserts

Vanilla-Honey Budino \$ 5

Chocolate Pots \$ 5

Coconut-Cashew Lime Pie \$ 5

Coffee Marscapone Layer Cake \$ 6

Chocolate Nutella Layer Cake \$ 6

Chocolate Peanut Butter Brown Butter Pie \$ 5

Seasonal Crostata \$ 5

Peanut Butter Caramel Cookie \$ 2.50

Chocolate Chip Rye Cookie \$ 2.50

Rice Crispy Cookie \$ 2.50

Coconut Oatmeal Toffee Cookie \$ 2.50

Flourless Brownie \$ 4

Mini Bundt Cake \$ 3

Other Beverages

Coke \$ 3

Diet Coke \$ 3

Munkijo organic coconut water \$ 3.50

Seabold ginger beer \$ 6

Iced Tea \$ 4

Iced Hibiscus \$ 4

Mountain Valley still \$ 3.50

Mountain Valley sparkling \$ 3.50