

Lunch Menu

Starters

Falafel Bowl \$10

Homemade Falafel Balls, Grilled Flatbread, Tomato, Cucumber, Creamy Tzatziki

Thai Brussel Sprouts \$12

Thai Chile & Lime Glaze, Cilantro & Roasted Peanuts

Poblano White Chicken Chili \$9

Served with Honey Cornbread

Homemade Potato Chips \$6

Salads

Add Grilled Chicken or a scoop of Claire's Homemade Chicken Salad \$5

Add Grilled Salmon or Prime Flat Iron Steak \$10

Small Green \$5

Mixed Greens with Cherry Tomatoes tossed in our Lemon Basil Vinaigrette

Quinoa, Roasted Beet & Asparagus \$15

Baby Arugula, Mixed Greens, Avocado, Cucumber, Tangerines, Creamy Goat Cheese

Crushed Pistachios, Apple Cider Vinaigrette

Pineapple Cilantro Shrimp \$18

Mixed Greens, Red Bell Peppers, Cucumbers, Cilantro, Jalapeño

Roasted Macadamia Nuts

Salmon, Pear & Shaved Fennel \$21

Pomegranate Seeds, Roasted Hazelnuts, Gorgonzola, Butter Lettuce &

Mixed Greens, Baby Arugula, Citrus Vinaigrette

Thai Prime Flat Iron Steak \$19

Butter Lettuce, Cucumber, Cherry Tomatoes, Red Bell Peppers, Carrots, Cilantro, Mint

Crushed Peanuts, Basil, Sesame Seeds, Thai Dressing

Chopped Italian \$15

Iceberg Lettuce, Radicchio, Romano & Provolone Cheese, Organic Salami, Tomato

Red Onion, Pepperoncini & Pickled Veggies, Sweet Bell Pepper, Kalamata Olives &

Fried Chickpeas, Housemade Italian Vinaigrette

Sandwiches

Served with your choice of Housemade Potato Chips, French Fries

Sweet Potato Fries, Small Green Salad, Fruit Cup or Black Beans

Fried Green Tomato Sandwich \$14

Polenta-crusting Fried Green Tomatoes, Red Tomatoes, White Cheddar Cheese,

Lettuce, Chipotle Aioli & Mango Coleslaw

Served on Toasted Multigrain Bread

Vegetarian Wrap \$15

Homemade Falafel Balls, Lettuce, Tomato, Red Onion, Cucumber & Sprouts

Served with a side of Creamy Tzatziki

Cucumber & Avocado Veggie Sandwich \$11

Alfalfa Sprouts, Tomato, Roasted Sunflower Seeds, White Cheddar, Iceberg Lettuce

Cream Cheese, Whole Grain Dijon, Fresh Whole Wheat

Roasted Turkey & Goat Cheese Melt \$16

Baby Arugula, Cranberry Dijon, Swiss Cheese on Grilled Sourdough

Peruvian Chicken Sandwich \$16

Grilled Chicken Breast, Spicy Aji Pepper Sauce, Oaxacan Cheese

Red Onion, Lettuce, Tomato, Avocado, Grilled Sourdough

Claire's Chicken Salad Sandwich \$14

Homemade Chicken Salad, Lettuce, Tomato & Sprouts on a Butter Croissant

Burgers

Your choice of Grass-fed Angus Beef Patty or Turkey Patty

Classic Cheeseburger \$16

White Cheddar Cheese, Lettuce, Tomato, Fresh or Caramelized Onions

1000 Island Dressing & a Pickle Spear, Grilled Brioche bun

Farmhouse Burger \$17

White Cheddar Cheese, Honey Cured Bacon, Fried Egg, Caramelized Onions

Lettuce, Tomato & House Pickles, served on a Brioche Bun

Sweet & Savory Burger \$16

Creamy Goat Cheese, Honey Cured Bacon, Fig Spread, Caramelized Onions

Baby Arugula, Whole Grain Mustard

Prime Steak Frites \$17

Flat Iron Steak, French Fries, Tarragon Bearnaise

Wild Alaskan Cod & Chips \$16

Coleslaw, Tartar Sauce, French Fries

Tacos \$16

2 Tacos (corn tortillas) with your choice of one of the following:

Grass-Fed Angus Skirt Steak

Melted Pepper Jack Cheese, Guacamole, Tomatillo Coleslaw, Cotija Cheese

Marinated Chicken Breast

Melted Pepper Jack Cheese, Guacamole, Tomatillo Coleslaw, Black Beans, Cotija Cheese

Roasted Lamb

Mint Pesto Goat Cheese, Pepperonata, Baby Arugula, Roasted Cherry Tomatoes

Grilled Wild Mahi Mahi

Guacamole, Salsa Fresca, Shredded Cabbage, Chipotle Ranch, Cotija Cheese

Sautéed Southwestern Vegetable Medley

Guacamole, Black Beans, Salsa Fresca, Shredded Cabbage, Chipotle Ranch, Cotija Cheese

858-259-8597

Fresh Mimosas & Bellinis 7.50

Housemade Squeezed Orange Juice
Watermelon Thyme • Grapefruit Sage
White Peach • Guava • Blackberry
Pomegranate • Pineapple

Han Vodka Cocktails \$8

Cutwater Bloody Mary
Spiked Kombucha
Cock n' Bull Ginger Beer Mule

Wine & Beer

Sparkling

	Glass	Bottle
Prosecco, Primaterra, Italy	\$8	\$30
Rosé, Chandon, CA	\$11	\$42
Champagne, Laurent-Perrier, Brut, France	(half bottle)	\$36

White Wines

Sauvignon Blanc, Hanna, Sonoma County, CA	\$11	\$42
Pinot Grigio, Barone Fini, Stamford Ct, Italy	\$8	\$30
Pinot Gris, J Vineyards Winery, CA	\$10	\$38
Chardonnay, Waterbrook, Walla Walla, WA	\$7	\$26
Chardonnay, Starmont, Napa Valley, CA	\$10	\$38
Chardonnay <i>Estate</i> , Domaine Anderson Valley, CA	\$15	\$58

Red Wines

Pinot Noir, Laroque, France	\$9	\$34
Pinot Noir, Z Alexander Brown-Uncaged, CA	\$10	\$38
Cabernet Sauvignon, Lucinda & Millie, Organic, Sonoma, CA	\$7	\$26
Cabernet Sauvignon, Joseph Carr, Napa, CA	\$11	\$42

Blush Wines

Rosé, Elouan, Oregon	\$9	\$34
Rosé, Belle Glos, Sonoma, CA	\$12	\$46

Beer

Lagunitas, Lil Sumpin', Ale, Petaluma, CA	\$5
Strand, 24th Street (16oz), Pale Ale, Torrance, CA	\$6
Mission, Blonde, San Diego, CA	\$5
Stella Artois, Lager, Belgium	\$5
Farmhouse, Lager, The Lost Abbey, San Marcos, CA	\$5
Stone, Delicious, IPA, Escondido, CA	\$5
Ballast Point, Sculpin, IPA, San Diego, CA	\$5
Ommegang, Amber Ale, Cooperstown, NY	\$5
Modern Times, Blackhouse Coffee Stout, San Diego, CA	\$5
Anthem, Pear Cider, Salem OR	\$5
Coors Light, Golden, CO	\$4
Buckler, Non-Alcoholic, Holland	\$4