

First Courses

<i>Organic arugula salad, warm portobello mushroom, parmigiano reggiano, truffle oil.</i>	<i>\$9</i>
<i>Organic beet salad, goat cheese, toasted pinenuts, blood orange vinaigrette.</i>	<i>\$10</i>
<i>Hearts of romaine, lime caesar vinaigrette, parmigiano reggiano, tortilla crisps.</i>	<i>\$9</i>

Pizzas

On organic whole grain or organic white crus

<i>Margherita, san marzano tomato sauce, fresh mozzarella, basil.</i>	<i>\$16</i>
<i>Spinach, tomato sauce, goat cheese, pear tomato, black olives.</i>	<i>\$16</i>
<i>Vegan pizza with grilled vegetables, tomato sauce, arugula, balsamic reduction.</i>	<i>\$17</i>
<i>Porcini & portobello mushroom, fontina cheese, parmigiano reggiano, truffle oil.</i>	<i>\$17</i>
<i>Shawarma style with marinated beef tenderloin, red onions, tomatoes, yogurt sauce.</i>	<i>\$17</i>

All pizzas are available as a first course pizzette. 9

Main Courses

<i>Beef tenderloin salad, portobello mushroom, organic baby spinach, balsamic vinaigrette.</i>	<i>\$17</i>
<i>Free range chicken breast, lemon herb sauce, asparagus, angel hair pasta, tomato rosemary.</i>	<i>\$18</i>
<i>Grilled cypress island salmon, garlic cilantro sauce, brown rice risotto, sauteed spinach.</i>	<i>\$19</i>
<i>Tofu & Shiitake mushroom napoleon, asparagus, sauteed vegetables, ginger tamari sauce.</i>	<i>\$18</i>
<i>Sesame crusted cypress island salmon, ginger citrus sauce, shiitake mushroom stir fry.</i>	<i>\$19</i>
<i>Organic paella with brown rice, wood oven roasted chicken, saffron, chicken sausage.</i>	<i>\$18</i>
<i>Braised prime aged beef short ribs, potatoes, mushrooms, pearl onions, sauteed vegetables.</i>	<i>\$19</i>
<i>Wood oven roasted organic chicken breast, wilted spinach, garbanzo beans, lemon vinaigrette.</i>	<i>\$19</i>

Extended selection of wine by the bottle available. Please ask your server.

<i>House White Wine</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
<i>Canyon Road Chardonnay 2009 (California)</i>	<i>\$6</i>	<i>\$11</i>	<i>\$12</i>
<i>Frei Brothers Chardonnay 2009 (Sonoma)</i>	<i>\$8</i>	<i>\$15</i>	<i>\$30</i>
<i>Canyon Road Sauvignon Blanc 2009 (California)</i>	<i>\$6</i>	<i>\$11</i>	<i>\$22</i>
<i>Ecco Domani Grigio 2009 (Italy)</i>	<i>\$8</i>	<i>\$15</i>	<i>\$30</i>
<i>Chateau Lacoste White Bordeaux 2005 (France)</i>	<i>\$9</i>	<i>\$18</i>	<i>\$36</i>

House Red Wine

Glass Carafe Bottle

<i>Canyon Road Merlot 2009 (California)</i>	\$7	\$13	\$26
<i>Louis Martini Cabernet Sauvignon 2008 (Sonoma)</i>	\$8	\$15	\$30
<i>Parker Station Pinot Noir 2009 (California)</i>	\$8	\$15	\$30
<i>Gascon Malbec 2009 (Argentina)</i>	\$8	\$15	\$30
<i>Chateau D'Aiguilhe 375ml 2003 (Bordeaux)</i>	-	-	\$20

Beer

<i>Moretti (Italy)</i>	\$5	<i>Allagash Spiced Wheat Beer (Maine)</i>	\$6
<i>Spatch Premium Lager (Germany)</i>	\$5	<i>Dixie Jazz Amber Light (New Orleans)</i>	\$5