

PLEASE NOTE: TACO TUESDAY, NEIGHBORHOOD NIGHT & DATE NIGHT  
WILL BE UNAVAILABLE DURING RESTAURANT WEEK.

**SDRW** JAN.  
15-22  
EAT. LAUGH. SHARE.

## LUNCH

Mon-Fri 11:30am-3pm  
**\$10** - two courses

EXCLUDES TAX & GRATUITY

### main course

#### Fish Tacos or Carnitas Tacos

grilled chili-lime fish or pulled pork with BBQ sauce,  
corn tortillas, shredded cabbage, fresh diced tomatoes &  
cilantro, jalapeno ranch, served with a side of black beans  
add avocado +\$2

#### Pulled Pork Sandwich

fresh pork carnitas, Asian slaw, molasses BBQ sauce,  
brioche bun, served with black beans and mixed greens,  
balsamic vinaigrette

#### Asian Chicken Salad

mixed greens, edamame, shaved carrots, cucumber  
spears, wontons, orange wedges, teriyaki marinated  
chicken breast, Asian ginger vinaigrette

### finishing

#### Chocolate Espresso Cake

single layer chocolate cake made with Cafe Moto  
espresso and rich chocolate icing

#### Ice Cream

scoop of ice cream  
pralines & cream OR rocky road

## Restaurant Week Notes:

(Applies to both lunch and dinner)

- All items are subject to availability
- No substitutions or modifications
- No more than 3 separate checks
- No sharing or split plates



## DINNER

Sun-Sat After 5pm  
**\$20** - three courses

EXCLUDES TAX & GRATUITY

### first course

#### New England Clam Chowder

2014 Santa Cruz Chowder Cook-Off People's Choice 1st Place

#### GF Shrimp & White Fish Ceviche

with red peppers, english cucumbers, cilantro,  
lime juice, house seasoning, tortilla chips

#### GF Organic Mixed Greens with Watermelon

mixed greens, candied walnuts, watermelon,  
gorgonzola, raspberry balsamic vinaigrette

#### Calamari (\$5 upcharge)

tender strips deep fried & served with house sauces

### main course

#### Corn Curry Mahi Mahi

grilled mahi mahi over island rice with a  
corn curry broth & jicama salad

wine pairing: 2014 Mohua Sauvignon Blanc \$9/g

#### Porter Braised Short Ribs

Maui Brewing Coconut Porter braised short ribs  
with garlic mashed potatoes & grilled asparagus

wine pairing: 2013 Acacia Pinot Noir \$12/g

#### Grilled Pork Chop

grilled bone in pork chop with  
garlic mashed potatoes & grilled asparagus

wine pairing: 2013 Trefethen Chardonnay \$13/g

#### Slow Roasted Prime Rib (\$5 upcharge)

slow roasted prime rib, served medium rare or  
medium, garlic mashed potatoes, mixed vegetables

wine pairing: 2014 Justin Cabernet Sauvignon \$14/g

#### Blackened Ribeye Steak (\$10 upcharge)

ribeye steak with gorgonzola butter  
with garlic mashed potatoes & grilled asparagus

wine pairing: 2013 Rutherford Ranch Merlot \$10/g

### finishing

#### Ice Cream Sandwich

home made cookies stuffed with vanilla  
ice cream, finished with chocolate sauce

#### Chocolate Espresso Cake

single layer chocolate cake made with  
Cafe Moto espresso and rich chocolate icing

#### Apple Betty

roasted fuji apples with a cinnamon crumble