

**TO SHARE** *share with your friends, or not, we won't judge*

P.E.I mussels with white wine, shallots, garlic, butter & herbs	14.75
Crab and lobster cake with frisee, pea shoots, pickled red onion, shaved radish, citrus & sauce gribiche	15.75
Korean beef lettuce wraps with strawberry, cucumber & mint	13.75
Crispy Jidori chicken wings with togarashi spice, buttermilk dressing & green apple-celery slaw	12.75
Crispy calamari with sweet chili and honey mustard glaze & arugula	13.75
Artisan cheese plate with fresh fruit, fig jam & candied walnuts	16.75
Bacon wrapped shrimp with jalapeno cream, avocado & corn	15.75
Ahi tuna tartare with sesame, cucumber, mango, yuzu-togarashi aioli, wasabi cream, pickled ginger & taro root chips	16.75
Meatballs with san marzano tomato sauce, rosemary yogurt & naan	13.75
Grilled jumbo shrimp cocktail with horseradish cocktail sauce	16.75

**SALADS AND SOUP** *get your greens and add a protein add to any salad \*\* chicken or steak \$6 salmon, mahi or shrimp \$8\*\**

Beet salad with Humbolt fog goat cheese, arugula, frisee, pecans, shaved fennel & blood orange vinaigrette	14.75
Wedge salad with baby iceberg, shaved red onion, crispy bacon, baby heirloom tomatoes & buttermilk gorgonzola dressing	13.75
Tortilla salad with black beans, roasted poblanos, roasted corn, avocado, tomatoes, crispy tortilla strips & ranch dressing	12.75
Citrus salad with organic mixed greens, crumbled feta, cherry tomatoes, almonds, avocado & blood orange vinaigrette	12.75
Baby romaine and kale caesar with shaved parmesan, brioche croutons, cherry tomatoes, pine nuts, pickled red onion & white anchovy	13.75
Organic curly kale with marinated baby beets, quinoa, sunflower seeds, goat cheese cream & lemon vinaigrette	12.75
Bowl of lobster & shrimp bisque	10.75

**LUNCH ENTREES** *sandwiches, tacos and more*

Carnitas tacos with mango salsa, savoy cabbage, lime crema, pickled red onions & corn tortillas	14.75
Grilled steak sandwich with wild arugula, gorgonzola, balsamic onions, & aged white cheddar on sourdough	15.75
Blackened Mahi Mahi sandwich with avocado spread, bibb lettuce, tomato, red onion & lime aioli	16.75
Roasted pork "Cuban" sandwich with sliced pickles, dijon mustard, gruyere cheese & thousand island dressing on sourdough	14.75
8 oz sbicca bistro burger with ground chuck or turkey served with white cheddar, balsamic onions, bibb lettuce & tomato	15.75
Pasta Bolognese with rigatoni, wild mushrooms & aged parmesan	23.75
Farmers market pasta with seasonal vegetables, rigatoni pasta, pesto cream sauce & aged parmesan	19.75
Stone Pale Ale battered fish tacos with chipotle remoulade, guacamole, salsa fresca, savoy cabbage & corn tortillas	14.75

**EXTRAS**

MACARONI GRATIN  
WITH AGED CHEDDAR,  
PARMIGIANO REGGIANO  
& BREAD CRUMBS  
12.75

ROASTED SHISHITO  
PEPPERS WITH OLIVE  
OIL & SEA SALT  
8.75

ROASTED ASPARAGUS  
WITH CHARRED YELLOW  
CORN, PIQUILLO  
PEPPERS, FETA &  
CHILI-LIME BUTTER  
10.75

CRISPY BRUSSEL SPROUTS  
WITH PANCETTA ,  
AGED PARMESAN &  
SHERRY VINEGAR GLAZE  
9.75

5 HERB TRUFFLE FRIES  
9.75

SWEET POTATO FRIES  
WITH GORGONZOLA  
CRUMBLES & MALT  
VINEGAR AIOLI  
8.75

**FLATBREADS**

MUSHROOM 13.75

*wild mushrooms, olives, spinach, mozzarella & truffle oil*

MARGHERITA 12.75

*oven roasted tomatoes, mozzarella & basil pesto*

BACON & GRUYERE 13.75

*gruyere, bacon, caramelized onions, creme fraiche*

*Water available on request*

*750ml Bottles of*

*Spring & Sparkling Water \$6*

*Join us for...*

*Dinner nightly at 5pm*

*Brunch 10-3 Saturday & Sunday*