



FIRST

choice of

LOBSTER SHRIMP BISQUE

sherry, herbs

CRISPY JIDORI CHICKEN WINGS WITH TOGARSHI SPICE

buttermilk dressing & green apple celery slaw

CRISPY CALAMARI

sweet chili and honey mustard glaze, aged parmesan & arugula

ORGANIC MIXED GREENS

cherry tomatoes, balsamic vinaigrette

SECOND

choice of

CHICKEN TORTILLA SALAD

grilled chicken breast, chopped romaine, roasted poblano peppers, roasted corn, tomato, avocado, buttermilk dressing

PALE ALE BATTERED FISH TACOS

napa cabbage, salsa fresca, guacamole, chipotle remoulade & black beans

CARNITAS TACOS

napa cabbage, mango salsa, lime crema, pickled red onion & black beans

SBICCA BISTRO BURGER ****ADD \$2****

ground chuck or turkey with aged cheddar, balsamic onion, bibb lettuce, tomato, brioche bun

LOCAL CATCH SANDWICH (CHEFS FISH OF THE DAY)

lime aioli, avocado smash, bibb lettuce, tomato, red onion, brioche bun

BEET & HUMBOLT FOG SALAD

*add a protein: \$6 for chicken or steak, \$8 for salmon, shrimp or local catch of the day
roasted baby beets, frisee, shaved fennel, humbolt fog goat cheese, candied pecans, blood orange vinaigrette*

\$20 PER PERSON**

NO SPLITTING OR SHARING PLEASE