



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

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

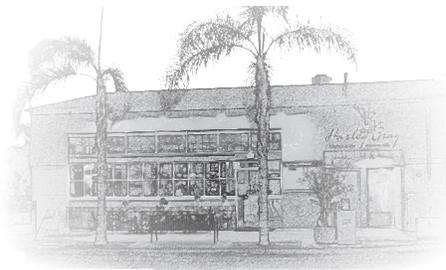
Ice Cream

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-Sun After 5pm

\$20 - three courses

EXCLUDES TAX & GRATUITY

first course

New England Clam Chowder

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 Swordfish

wild swordfish with miso ginger butter
island rice & 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

Blackened Ahi Ruby Rare

seared ahi with cajun seasoning, soba noodles, wasabi aioli, edamame, seasonal vegetables

wine pairing: Kim Crawford Sauvignon Blanc \$10/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 New York Steak (\$10 upcharge)

choice new york 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