



LUNCH

\$30 per person excluding tax, gratuity & supplemental fee *Closed Mondays*

STARTERS

choice of:

chef's soup special please ask server

black bean soup chiles & spices, red onions, cumin sour cream, lime gf, v

prado caesar salad romaine hearts, herbed croutons, cotija cheese, poblano chile caesar dressing gf*

farmer's mix greens mixed berries, point reyes toma cheese, toasted almonds, caramel cider vinaigrette gf, v

CHEERS! substitute a beverage for your starter course choice of:

glass of wine silvergate chardonnay or silvergate cabernet

prado margarita real del valle tequila, lime, agave

prado sangria red wine, fruit liqueurs, fresh fruit

sparkling lemonades strawberry, pink guava, raspberry, or passionfruit

MAINS

choice of:

spicy calamari fries korean chili sauce gf

chicken blt avocado, lettuce, tomato, applewood smoked bacon, tarragon aioli, bread & cie ciabatta roll, served with fries

fish tacos marinated mahi mahi, chimichurri aioli, red cabbage slaw, corn tortillas, beans gf

prado pressed arugula salad strawberries, figs, candied walnuts, asiago, sherry-shallot vinaigrette gf, v

red & gold baby beet salad shaved fennel, frisée, sonoma goat cheese, truffle vinaigrette gf, v

chicken cobb applewood smoked bacon, romaine lettuce, avocado, roma tomato, hardboiled egg, blue cheese, herb ranch dressing gf

gf = gluten free v = vegetarian $gf^* = can be prepared gluten free upon request This discounted menu cannot be combined with any other coupon or discount.$

A 5% supplemental fee will be added to all Guest checks to help offset rising costs. You may request to have this removed should you choose.