

SHARE PLATES AND ENTRÉE AVAILABLE AFTER 4

SHARE LOCAL

HAPPY HOUR
4-7 ALL WEEK
↑ = \$5 @
HAPPY HOUR

CUCUMBER TOMATO SALAD 8**

rice noodles, cashews, thai herbs, spiced coconut milk vinaigrette

VEGAN CHILI CON QUESO 9**

crispy tortilla chips, cashew cheese, roasted peppers, cilantro

CRISPY BRUSSELS SPROUT SALAD 5

red wine vinegar, parmesan, cilantro, lime zest, green onion

AVOCADO & FETA TOAST 7

red pepper babbaganoush, herb garlic oil, fried onions, harvest wheat

JALAPENO HUMMUS 8

smoked paprika, vegetable crudité, seedless jalapeno, toasted ciabatta

↑ BRUSSELS SPROUT TACOS 8

carrot slaw, tahini-lime dressing, white bean puree, vegan queso, corn tortilla

↑ ROASTED POBLANO AND SPINACH DIP 6

togarashi, feta cheese, whipped herbs & peppers, house potato chips

↑ WHITE "PIZZA" FLATBREAD 7**

mozzarella, pecorino, provolone, oregano, lemon, calabrian chile, cashew cream
add fried egg 2 add crumbled bacon 1

↑ BAKED ORRECHIETTE (LITTLE EARS) PASTA 7

local pork sausage, saffron tomato sauce, sage, ricotta

ENTRÉE LOCAL

Recommended 2 glass bottle wine pairings
You may take what isn't finished with you

HALF ROASTED CHICKEN 18

honey-lemon glaze, served over peas, corn, kale & roasted potatoes

PAN SEARED SALMON 18

cold smoked, edamame puree, squash medallions, broccoli, mustard cavier and red wine gastrique

44 FARMS HAMBURGER 14

free range beef, indian creek mushrooms, swiss cheese, romaine, crispy onions, secret sauce, sesame challah
(add a fried egg for 2)

VEGAN POWER BOWL 14

kidney beans, kale, curried tofu, quinoa, almonds
(ADD chicken or shrimp 4 salmon filet 6)

EVOLUTION WHITE BLEND 20

lush, tropical blend has flavors of nectarine and citrus, finishes crisp

ROBERT SINISKY PINOT BLANC 33

aromatic notes of white flower, lemon peel, almond, pear and green melon all balanced by a nutty, leesy richness.

QUPÈ SYRAH 22

a dark, fruit forward expression of rich blackberry, boysenberry, and black plum. Concentrated flavors and smooth tannins

CATENA MALBEC 20

aromas of ripe red and dark fruits joined by delicate violet and lavender notes, with traces of vanilla. The mouthfeel is highlighted by flavors of dar berries with a touch of leather and cinnamon