

THE BISTRO

FALL | LUNCH

STARTER

CEVICHE \$17
Local Catch, Lime, Mezcal, Guajillo Chile, Crispy Tortilla

BEER BATTERED FRENCH FRIES \$12
Ponzu, Spicy Sriracha Aioli

CHICKEN NOODLE SOUP \$15
Fresh Roasted Chicken, Orzo Pasta, Organic Vegetables, Rich Broth

TUNA POKE \$19
Sesame Soy Dressing, Our Neighbor's Seaweed Salad, Crispy Rice Puffs

FROM THE DECK OVEN

PEPPERONI PIZZA \$21
Mozzarella, Pecorino, Fontina, Pepperoni, House Ranch

BUTTERNUT SQUASH PIZZA \$21
Roasted Garlic, Telaggio, Grilled Red Onion, Kale

FUNGI PIZZA \$21
Truffle, Fontina, Arugula, Umami Drizzle

HEIRLOOM TOMATO PIZZA \$21
Parmesan, Olive Oil, Lardo, Basil

SALADS

KALIFORNIA SALAD \$17
Baby Kale, Avocado, Local Dates, Point Reyes Blue Cheese, Roasted Almonds, Pixie Oranges, Aged Chorizo

THAI SALMON SALAD \$22
Sprouts, Compressed Watermelon, Skuna Bay Salmon, Thai Dressing

COBB SALAD \$18
Organic Mixed Greens, Stone Fruits, Goat Cheese, Santa Barbara Pistachios, Asparagus, Tomato, Basil Balsamic Dressing

SANDWICHES

BISTRO BURGER \$21
House Ground Patty, Fiscalini Cheddar, Organic Pickle, Lettuce, Tomato, Yummy Aioli, House Made Potato Bun

CRAB CAKE SANDWICH \$20
Local Lettuce, Tomato, Lump Crab, Bistro Signature Aioli, House Made Bun

CHICKEN TACOS \$19
Grilled Chicken, Umami Glazed, Sprouts, Avocado, Crunchy Corn

CURRY CAULIFLOWER TACO \$16
Lime Chipotle Yogurt, Ranchero Fresco, Ras El Hanout

LOBSTER ROLL \$20
Fresh Atlantic Lobster Salad, Lemon Herb Dressing, New England Style Bun

CURRY CHICKEN CROISSANT \$18
Roasted Chicken Breast, Mango, Cashew, Curry Aioli

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.