



SMALL PLATES

Truffle Fries [V]	10.50
White Truffle Oil, Cilantro Parmesan, Housemade Cracked Black Pepper Ketchup	
Chicken Wings [GF]	20
8 Wings, Choice of Sauce: Mild, Medium, Hot & BBQ	
Chicken Quesadilla	16
Pulled Chicken Breast, Green Onions, Whole Milk Cheese, Pico de Gallo, Sour Cream	

SOUPS & SALADS

Chinese Chicken	10 / 16
Pulled Chicken, Napa Cabbage, Radicchio Cabbage, Romaine Lettuce, Wonton Strips, Peanuts, Spicy Mustard Dressing, <i>Half or Full Size</i>	9 / 13
Caesar	
Hearts of Romaine, Housemade Croutons, Shredded Parmesan Cheese, Caesar Dressing, <i>Half or Full Size</i>	
<i>Add Chicken 5 Shrimp 8 Steak 9 Salmon 10</i>	9 / 16
Chopped	
Iceberg, Egg, Crumbled Bacon, Turkey, Cheddar Cheese, Tomato, Avocado, Cracked Black Pepper Ranch, <i>Half or Full Size</i>	
Caprese [GF, V]	
Fresh Mozzarella, Tomatoes, Balsamic Reduction, Basil, Garlic Oil	
Noodle Bowl	21
Thai Rice Noodles, Vegetable Broth, Mixed Asian Vegetables, Garlic, Ginger	
<i>Choose Your Protein: Sirloin Steak, Shrimp, Chicken or Tofu, Pork Belly</i>	10
Dark Kidney Beans, Lean Beef, Select Herbs, Spices, Shredded Cheddar Cheese	
Soup of the Day	9
Ask Your Server For Today's Creation	

DINNER ENTREES

Served 5 pm - 10 pm

Market Pasta	23
Linguini, Mushrooms, Spinach, Roasted Red Peppers, Alfredo Sauce	
<i>Add Chicken 5 Shrimp 8 Steak 9</i>	
Choose Your Seafood	
<i>Grouper 35 Salmon 32 Gulf Shrimp 28</i>	
Chef's Featured Starch, Field to Fork Vegetables	39
12 oz Ribeye	
Rice Pilaf, Field to Fork Vegetables	

HANDHELDS

All sandwiches served with Seasoned Fries. Substitute Sweet Potato Fries 1, Fresh Fruit 1, Truffle Fries 4	
Burger	19
Premium Beef Patty, Choice of American, Swiss, Cheddar or Provolone Cheese, Sesame Brioche Bun	
<i>Enhancements: Bacon, Caramelized Onions, Sautéed Mushrooms, Pepper Jack Cheese, Blue Cheese 1.25 each, Fried Egg 2.50 each</i>	
Grilled Chicken	19
Grilled Chicken, Provolone Cheese, Arugula, Roasted Red Peppers, Balsamic Reduction, Ciabatta Bread	
Cali Burger	18
Turkey Patty, Chipotle Lime Aioli, Pepper Jack Cheese, Avocado, Sesame Brioche Bun	
Market Club	16
Ham, Turkey, Bacon, Lettuce, Tomatoes, Mayonnaise, Swiss Cheese, Whole Wheat Bread	
Cuban	16
<i>Smoked Ham, Sliced Pork, Salami, Swiss Cheese, Pickles, Mustard Sauce, Local Cuban Bread</i>	

* [V] Vegetarian [GF] Gluten Friendly

Consuming raw or undercooked foods may increase the risk of foodborne illness.

20% service charge will be added to parties of 8 or more.



Drinks

SPECIALTY COCKTAILS

Flaming Smores Martini	15	Cucumber Fizz	12
Dark Creme De Cocoa, Godiva Dark Chocolate Liqueur, Rumchatta, Chocolate Sauce, Graham Crackers, Marshmallows		Hendricks Gin, Tonic, English Cucumber, Lime, Rosemary	
Summer Night Martini	15	Perfect Sangria	15
1800 Reposado Tequila, St. Germaine Elderflower Liqueur, Cranberry, Fresh Lemon, Mint Sprigs		Red Wine, Blackberry Brandy, Grand Marnier, Fireball, Disarrono, Ginger Beer, Pineapple, Cranberry	
Nuttyrano Martini	13	Sassy	13
Disarrono, Cointreau, Chocolate Bitters, Cranberry, Orange Twist		Ketel Orange Vodka, Apple Pucker, Jalapeno, Orange Juice, Sprite	
Gold Rush Old Fashioned	14	Pineapple Colada	12
Makers Mark Bourbon, Honey, Lemon, Bitters, Cherry, Orange Slices		White Rum infused with Pineapple, Coconut Cream, Lime Juice	
Aqua Agua	12	Orange Groves	13
1800 Reposado Tequila, Blue Curacao, Agave Syrup, Pineapple Juice, Fresh Lime Juice, Jalapeno, Orange		Ketel One Orange Peach Botanical Vodka, St. Germaine Elderflower Liqueur, Champagne, Orange, Mint	
Autumn Breeze	12		
Zaya Rum, Coconut Water, Pineapple, Cranberry, Ginger Beer, Nutmeg, Turmeric, Orange			

WINE MENU

<i>Sparkling Wine & Champagne</i>	Glass	Bottle	<i>Pinot Noir</i>	Glass	Bottle
Chandon, Brut, California	15	58	Trinity Oaks, California	11	42
Zonin, Prosecco, Italy	14	54	Storypoint, Sonoma	11	42
Martini & Rossi Asti, Italy		42	Lyric by Etude, Sonoma	14	54
LaMarca, Prosecco, Italy		34	DeLoach, Russian River		58
			The Calling, Russian River		84
<i>Pinot Grigio</i>			<i>Merlot</i>		
Zonin, Italy	9	34	Chateau Souverain, California	12	46
Maso Canali, Italy	11	42	Kendall Jackson, Monterey		58
<i>Sauvignon Blanc</i>			Tunnel of Elms, California	9	34
Oyster Bay, New Zealand	9	34	<i>Cabernet Sauvignon</i>		
Kendall Jackson, California	12	46	Tunnel of Elms, California	9	34
<i>Chardonnay</i>			Josh, California	12	46
Hess, Suskol, Napa	13	65	Silver Palm, North Coast	13	50
Tunnel of Elms, California	9	34	Earthquake, Lodi	15	58
William Hill, Central Coast	12	46	<i>Alternative Reds</i>		
La Crema, California		48	Fess Parker, Red Blend	9	34
Rombauer, Sonoma		88	Gundlach Bundshu, Mountain Cuvee	14	54
Kendall Jackson, Monterey		64	Sasyr, Rocca Delli Macie	9	34
Chateau St. Jean, Alexander Valley		78	Four Vines, Zinfandel	9	34
<i>Alternative Whites</i>			Kaiken, Malbec	10	38
Schmitt Sohne, Riesling	9	34	Faustino VII Rioja		44
Belleruche, Rose	9	34			
Martin Codax, Albarino	9	34			
Terra De'Oro, Moscato	9	34			