



Lunch

SMALL PLATES

Truffle Fries [V]	10.50
White Truffle Oil, Cilantro Parmesan, Housemade Cracked Black Pepper Ketchup	
Colossal Onion Rings [V]	16
Panko Crusted, Red Chili Dipping Sauce	
Glazed Brussels Sprouts	11
Chili Garlic Hoisin, Spring Onion, Sesame Seeds, Roasted Peanuts	
Spicy Tuna Poke	19
Jasmine Rice Cake, Seaweed Salad, Avocado, Tuxedo Sesame Seeds, Wonton Crisps, Spicy Mayo, Cream Cheese	
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>	
Caesar	9 / 13
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>	
Chopped	9 / 16
Iceberg, Egg, Crumbled Bacon, Turkey, Cheddar Cheese, Tomato, Avocado, Cracked Black Pepper Ranch, <i>Half or Full Size</i>	
Caprese [GF, V]	14
Fresh Mozzarella, Tomatoes, Balsamic Reduction, Basil, Garlic Oil	
Homemade Beef Chili Soup	10
Dark Kidney Beans, Lean Beef, Select Herbs, Spices, Shredded Cheddar Cheese	
Soup of the Day	9
Ask Your Server For Today's Creation	

FLATBREADS

Vegetarian Beet [V]	16
Roasted Red & Golden Beets, Honey Whipped Goat Cheese, Arugula, Sun-Dried Tomato Relish	
Sausage & Onion	18
Red Sauce, Sweet Italian Sausage, Caramelized Onion, Sweet Peppers, Basil	
Margherita	16
Red Sauce, Fresh Mozzarella Cheese, Tomatoes, Basil	

LUNCH FEATURES

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>	
Salamander Redfish Taco	18
Flour Tortilla, Napa Cabbage, Pickled Red Onion, Carrot, Cilantro, Cilantro Lime Aioli	

HANDHELDS

All sandwiches served with Seasoned Fries. Substitute Sweet Potato Fries 1, Fresh Fruit 1, Truffle Fries 4 or Onion Rings 4

Cuban	16
Smoked Ham, Sliced Pork, Salami, Swiss Cheese, Pickles, Mustard Sauce, Local Cuban Bread	
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	
Grilled Salmon BLT	21
Grilled Salmon, Bacon, Lettuce, Tomato, Yogurt Dill Sauce, Ciabatta Bread	
Chicken Salad Croissant	16
Lettuce, Tomatoes, Cheddar Cheese, Croissant	
Market Club	16
Ham, Turkey, Bacon, Lettuce, Tomatoes, Mayonnaise, Swiss Cheese, Whole Wheat Bread	
Southern BLT	17
Crispy House-Cured Bacon, Fried Green Tomatoes, Kim-Chi, Whole Grain Mustard, Pretzel Roll	

* [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	65	Trinity Oaks, California	11	55
Zonin, Prosecco, Italy	14	60	Storypoint, Sonoma	12	60
Martini & Rossi Asti, Italy		55	Lyric by Etude, Sonoma	14	65
LaMarca, Prosecco, Italy		45	DeLoach, Russian River		70
			The Calling, Russian River		90
<i>Pinot Grigio</i>			<i>Merlot</i>		
Zonin, Italy	9	42	Chateau Souverain, California	12	55
Maso Canali, Italy	11	55	Kendall Jackson, Monterey		70
<i>Sauvignon Blanc</i>			Tunnel of Elms, California	9	42
Oyster Bay, New Zealand	9	42	<i>Cabernet Sauvignon</i>		
Kendall Jackson, California	12	55	Tunnel of Elms, California	9	42
<i>Chardonnay</i>			Josh, California	12	58
Hess, Suskol, Napa	13	65	Silver Palm, North Coast	13	62
Tunnel of Elms, California	9	42	Earthquake, Lodi	15	67
William Hill, Central Coast	12	55	<i>Alternative Reds</i>		
La Crema, California		65	Fess Parker, Red Blend	9	42
Rombauer, Sonoma		98	Gundlach Bundshu, Mountain Cuvee	14	68
Kendall Jackson, Monterey		75	Sasyr, Rocca Delli Macie	9	42
Chateau St. Jean, Alexander Valley		90	Four Vines, Zinfandel	9	42
<i>Alternative Whites</i>			Kaiken, Malbec	10	48
Schmitt Sohne, Riesling	9	42	Faustino VII Rioja		50
Belleruche, Rose	9	42			
Martin Codax, Albarino	9	42			
Terra De'Oro, Moscato	9	42			