

THINGS WE SHARE

CAPONATA WITH CROSTINI

Artichoke, Eggplant, Charred Red Peppers, Roasted Garlic, Capers, Herbs from our Garden
9

FRIED CALAMARI
Sun Dried Tomato-Smoked
Paprika Sofrito
13

CHICKEN MACHACA QUESADILLA
Jalapeno Jack Cheese,
Pico de Gallo
13

THIN CRUST PIZZA*
Marinara Sauce,
Mozzarella
14

AHI SLIDERS
Ponzu Marinated Sliced Ahi, Avocado Aioli, Mizuna
and Roasted Grapes
14

NACHOS CON CARNE
Black Beans, Jalapeno Cheese,
Sour Cream, Guacamole and Pico De Gallo
14

BBQ PULLED PORK PIZZA
Tomatillo Sauce, Black Beans,
Cotija Cheese, Scallion
16

APPETIZERS

CBC GOLDEN ALE TURKEY CHILI VERDE
Coronado Brewing Company Golden Ale Baked
Cannellini Beans, Ground Turkey, Tomatillo, Roasted
Pasilla, Anaheim Chile, Tortilla Strips
7

CALIFORNIA SPARERIBS
Valencia Orange-Agave Nectar Glaze
15
MAHI ESCABECHE
Pickled Big Island Mahi, Baby Red Carrots, Onion,
Radish, Micro-greens, Basil Oil,
Ciabatta Crostini
13

ROASTED SWEET POTATO ARTICHOKE CHOWDER
Roasted Sweet Potato, Artichoke Hearts,
Herbs from our Garden, Carmelized Onion,
Scented with Goat Cheese
6

CHILLED JUMBO SHRIMP COCKTAIL*
Chipotle Cocktail Sauce
16

OLD FASHIONED CHICKEN NOODLE SOUP*
6

FROM THE GARDEN

BRUSCHETTA CAPRESE

Open face Focaccia, Beylik Family Farms Tomatoes, Fresh Mozzarella, Mesclun Salad
14

GRILLED MAHI MAHI-ENDIVE SALAD
Mizuna, Belgian Endive,
Pickled Fennel, Roasted Grapes,
Champagne Vinaigrette
18

CAESAR SALAD*
Focaccia Croutons
12
Add Chicken 14
Add Shrimp 16

CLASSIC CHICKEN COBB SALAD*
Avocado, Vine Ripened Tomato,
Bacon, Blue Cheese,
Egg and Ranch Dressing
15

THE MAIN COURSE

Sandwiches are served with your choice of ZTF French Fries, House Salad or Fruit

SAN DIEGO FISH TACOS

South of the Border: Beer Battered Sea Bass, Cabbage, Queso Fresco, Spicy Avocado Crema, Pico de Gallo
North of the Border: Grilled Sea Bass, Cabbage, Queso Fresco, Spicy Avocado Crema, Pico de Gallo
17

ORGANIC HERB GARDEN OMELET
Open Faced Omelet, Herbs, Asparagus,
Fresh Origins Micro Greens and Ricotta
13

WHOLE WHEAT PENNE, PORTOBELLO BOLOGNESE*
Asparagus, Vegan
15

CIABATTA PULLED PORK PANINI
Slow Cooked Pulled Pork Wrapped in Banana Leaf,
Passion Fruit BBQ Sauce, Shredded Cabbage
13

CHIPOTLE SEARED SCALLOPS, YUCCA BITES
Guava-Fig Coulis, Caramelized Onions, Charred Peppers
24

ROASTED TURKEY CLUB ON SEVEN GRAIN*
Applewood Smoked Bacon, Lettuce,
Tomato and Mayo
14

GRILLED TASMANIAN SALMON
Roasted Fingerling Potatoes, Lemon-Balsamic Braised Swiss Chard
22

TURKEY BURGER*
Brioche Bun
13

OVEN SEARED NATURAL HALF CHICKEN*
Creamy Potatoes, Roasted Tomato
22

OUR OWN HALF POUND BURGER*
Brioche Bun, Choice of Cheese,
Mushrooms, Bacon
14

GRILLED BEEF TENDERLOIN*
Pomegranate Port Reduction, Artichoke Filled Twice Baked Potato
32

BRAISED COLORADO MOUNTAIN HIGH LAMB SHANK
Cannellini Beans Seasoned with Sage-Roasted Garlic Olive Oil,
Grilled Rapini, Braising Jus
19

SIDES

Mac & Cheese, Winchester Cheese Company Gouda, Sun Dried Tomato-Herb Crust ▪ Onion Rings, Spicy Avocado Crema ▪ Parmesan-Sweet
Potato Fries ▪ Grilled Asparagus, Ponzu Vinaigrette ▪ Grilled Rapini, Arbequina Olive Oil, Lemon Zest ▪ Creamy Chipotle Potatoes
5

DESSERTS

Cheese Plate
Manchego Truffle Bites, Point Reyes Bleu, Winchester Cheese Company Gouda
16

Farmers Market Fruit Martini Mango, Pineapple,
Papaya, Meyer Lemon Gastrique
Vanilla Crème Brûlée, Biscotti
Apple Pie a la Mode
6.5

Neapolitan Cupcakes
5

Ice Cream or Sorbet
New York Cheesecake

Chocolate Layered Cake, Roasted Coffee Sauce

BEVERAGES

Iced Tea, Mango Iced Tea, Lemonade 3.5
Rieme Sparkling Blood Orange Lemonade 4.5
Soft Drinks/Juices 3.5/4.5

Chocolate Lava Cake, Dulce de Leche
6.5

Starbucks/Decaf 4

Starbucks Espresso/Double Espresso 3/4.5

Cappuccino Café Latte, Mocha, Macchiato 4.5 (tall), 5 (grande), 5.5 (venti)

* Loews American Classic

For your convenience, an 18% service charge will be added to parties of 6 or more. Please inform us of any dietary restrictions, so we may accommodate your needs.