

DINNER MENU

SMALL PLATES

BABA GHANOUJE
OPEN FIRE ROASTED
EGGPLANT PURÉE WITH
TEHINI SAUCE SERVED
WITH PITA BREAD
6

CHICKEN SKEWERS
W/ PAPRIKA, CUMIN,
LEMON MINT YOGURT
6

DUCK MOUSSE &
PORTO/TRUFFLE
MOUSSE SERVED WITH
PICKLES, MUSTARD AND
CROSTINI
8

WOOD LAMB
BROCHETTES WITH
VINEGAR HERB OIL
7

MARINATED OLIVES
WITH MOROCCAN
SPICES
6

DATES WRAPPED IN
PANCETTA STUFFED
WITH CREME CHEESE
DRIZZLED W/
BALSAMICO
6

BRUSCHETTA WITH
TOMATOES/BASIL AND
FETA CHEESE
MARINATED IN CITRUS,
HONEY AND FRESH
FENNEL
6

SMALL MEATBALLS,
SHAVED GRANA AND
MARINARA
6

TABOULEH CRACKED
WHEAT SALAD W/
PARSLEY, TOMATOES,
LEMON AND OLIVE OIL
6

CEVICHE WITH
TORTILLA CHIPS AND
GUACAMOLE
8

FRENCH FRIES
TOSSED WITH HERBS,
AND GARLIC
5

APPETIZERS

HUMMUS WOOD OVEN BAKED FLATBREAD WITH ZATTAR 9

FRIED CALAMARI JALAPENO, LEMON-THYME & CHIPOTLE AIOLI 9

MEDITERRANEAN MUSSELS STEAMED IN WHITE WINE W/ GARLIC, LEMON
& CHILI FLAKES 12

SPICY CHICKEN WINGS WITH RANCH AND BARBEQUE SAUCE 8

HOUSE SMOKED SALMON FILET WITH HOMEMADE TARTAR SAUCE &
CROSTINI 10

AHI TUNA TARTARE WITH AVOCADO, MANGO RELISH, CHILI SESAME OIL &
CROSTINI 12

MIDDLE EASTERN SAMPLER TABOULEH, BABA GHANOUJ, HUMMUS,
LABNE AND FLAT BREAD FROM OUR WOOD FIRE OVEN 19

SOUP OF THE DAY MADE DAILY WITH THE FINEST INGREDIENTS 7

SALADS

HEIRLOOM TOMATOES CAPRESE SALAD (*SEASONAL AVAILABILITY*) 13

STEAK SALAD, ROASTED PEPPERS, RASPBERRY VINAIGRETTE 12

BABY ARUGULA RED RADISH, TOMATOES, SHAVED PARMESAN & LEMON-
THYME VINAIGRETTE 9

CAESAR HEARTS OF ROMAINE, PARMESAN, OIL CURED OLIVES &
ANCHOVY DRESSING 9

BABY BEET, ORANGE, SAUSALITO WATERCRESS & FETA 9

BABY ICEBERG WEDGES SMOKED BACON, CHERRY TOMATOES & CREAMY
BLUE CHEESE DRESSING 9

ADD GRILLED CHICKEN BREAST 3 OR SHRIMP 4

PIZZAS

MARGHERITA TOMATO SAUCE, MOZZARELLA, BASIL, GRANA & EXTRA
VIRGIN OLIVE OIL 11

FUNGI MIXED WILD MUSHROOMS, FONTINA, CARAMELIZED ONION,
OREGANO, TRUFFLE & EV OIL 13

GREEK PIZZA MOZZARELLA, ROASTED RED ONIONS AND RED PEPPERS,
SPINACH, KALAMATA OLIVES TOPPED WITH FETA & EV OIL 13

CASA BLANCA MERGUEZ SAUSAGE, PESTO, ROASTED TOMATOES, GOAT
CHEESE, PINE NUTS AND CALABRIA CHILI 14

ENTREES

WHOLE FISH DU JOUR TOPPED WITH HERB VINAIGRETTE AND STEAMED
SEASONAL VEGETABLES MKT

BISTRO STEAK 12 OZ SERVED WITH MUSHROOM DEMI-GLACE, MASHED
POTATOES AND SEASONAL VEGETABLES 22

CASSOULET - BERKSHIRE PORK SHOULDER, SAUSAGE, DUCK CONFIT &
BEANS 22

VEAL OSSO BUCCO SLOW BRAISED VEAL SHANK, SERVED OVER
PARMESAN POLENTA TOPPED W/ RICH RED WINE REDUCTION 24

PENNE PASTA ROTISSERIE CHICKEN, BASIL PESTO, BABY TOMATO
TOPPED WITH SHAVED GRANA 15

LINGUINE VONGOLE CLAMS, SPINACH, PARSLEY & GARLIC IN A CREAMY
WHITE WINE SAUCE 16

FAMOUS MANDALOUN BURGER, ALL NATURAL BEEF, AGED CHEDDAR,
CARAMELIZED ONION, TOMATO, & CHIPOTLE AIOLI AND GARLIC FRIES 12

WOOD ROTISSERIE NATURAL CHICKEN WITH MASHED POTATO, BLUE
LAKE BEANS & PRESERVED LEMON-ROSEMARY JUS 17

BRAISED COLORADO LAMB SHANK WITH PARMIGIANO REGGIANO CHEESE
& AROMATIC SPICES SERVED OVER ORZO 23

CHICKEN OR KEFTA KEBABS TWO SKEWERS YOUR CHOICE OF CHICKEN
OR GROUND LAMB/BEEF SERVED WITH WILD RICE 19