



LUNCH

ENTREES

TERRA BURGER

A half-pound patty of chopped chuck & short rib, char-grilled to perfection & topped with a thick slice of sharp California cheddar cheese, house-made pickled cucumber ribbons, arugula, fresh tomato, sautéed onions w/a sweet-spicy brown mustard aioli. Served on a brioche bun with fresh house potato chips.

15

LAGUNA BURGER (V)

A savory vegan patty made with whole grains, quinoa, chia seeds & dried apple topped with arugula, fresh tomato, caramelized onions & herbed aioli.

Served on a vegan whole wheat bun with fresh house potato chips.

14

GRILLED SALMON SANDWICH

Grilled COHO salmon, crunchy kale and cabbage slaw, crispy onions and herbed aioli. Served on brioche bun with fresh house potato chip.

15

BURRATA & BALSAMIC BLT

Apple-wood smoked bacon, fresh burrata cheese, savory roasted tomatoes & shredded lettuce w/ balsamic glaze drizzle. Served on a toasted caramelized onion bread with fresh house potato chips.

13

ROASTED TURKEY, AVOCADO & GREEN GODDESS SANDWICH

Thin sliced roasted turkey breast with fresh avocado, tomato, arugula & herbed aioli. Served on multigrain bread with fresh house potato chips.

13

SALADS

GRILLED CHICKEN, SHAVED FENNEL & ZUCCHINI RIBBON SALAD

Succulent grilled chicken breast nested on our signature blend of lettuces and tossed with thinly sliced zucchini "ribbons", shaved fennel, California goat cheese, baby heirloom tomatoes, fresh basil & toasted pine nuts.

16

JUNE NEPTUNE'S CHICKEN WALNUT SALAD

A tribute to June Neptune, this pageant staple is a mixture of chicken, walnuts, fresh grapes & light curry. Served with cream cheese banana bread, fresh cantaloupe, strawberries & grapes on the side.

18

CLASSIC ICEBERG WEDGE W/CRISPY PANCETTA & SMOKED BLEU

Large wedge of crispy iceberg lettuce topped with our own Green Goddess dressing and sprinkled with crispy pancetta pieces, smoked blue cheese, roasted tomatoes & toasted sunflower seeds.

16

ROASTED VEGGIE & HOUSE-MADE HUMMUS BOARD (V)

An assortment of seasonal herb roasted veggies nested on a bed of lentils with house-made garlic hummus & warm flatbread.

16

CHEESE & CHARCUTERIE BOARD FOR SHARING

Local & imported artisan cheese and cured meats served with mixed olive medley, roasted tomatoes & dried fruit w/assorted artisanal crackers.

28

DESSERTS

VIENNESE SPICED CARROT CAKE

An award winning classic, made from scratch in our kitchen for 20 years.

8

DARK CHOCOLATE & SALTED Caramel Tart

Indulgent dark chocolate ganache with a layer of caramel in a toasted hazelnut crust w/ fresh blackberries, crushed hazelnuts, caramel drizzle & sea salt.

10

ASSORTED ICE CREAM

Ask server for flavor details.

8

DRINKS

Waiwera Bottled Water Still or Sparkling Liter 7.5

Bottle of Coca Cola or Sprite 4.5

Bottle of Diet Coke 3.75

Bottle of Iced Tea or Lemonade 4.5

HOUSE WINE BY THE GLASS

Chardonnay

Sauvignon Blanc

Cabernet Sauvignon

Merlot

8.5

DRAFT BEER

Kona Big Wave

Stella

10

BOTTLED CIDER

Pear or Pineapple 10

SPIRITS

Margarita or Titos Martini 15

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Full Bar Available

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Specialty wines on the back