

Starters

CHILE VERDE BITES 11 🌿

slow braised pork, verde sauce, hominy, tortilla strips

SLIDERS 9

three sliders, bleu cheese, caramelized onions

ITALIAN MEATBALLS 8

house marinara, four-cheese blend, garlic bread

GRILLED BRIE 12 🌿

fig chutney, roasted garlic, toasted baguettes

SHRIMP COCKTAIL 11 🌿

three slow poached jumbo shrimp, cocktail sauce, chipotle aioli, tartar sauce

HUMMUS 9 🌿

chick peas, lemony chermoula, grilled pita

ASPARAGUS 8.5 🌿

grilled, béarnaise sauce

PORTABELLO FRIES 8 🌿

roasted tomato aioli

ONION RINGS 9 🌿

served with cheddar curds, white bbq aioli

BISTRO PRETZEL BITES 7 🌿

house-made pale ale cheese sauce, stone ground mustard

GARLIC FRITES 5.5 🌿

lemon aioli

TRUFFLE FRITES 6 🌿

tomato jam

DAILY MARKET INSPIRED SOUPS 7

Seafood & Pasta

FISH & CHIPS 15

beer battered cod, fries, coleslaw, tartar sauce

ANGEL HAIR PASTA 14 🌿

add 3 shrimp +9

capellini, cherry tomatoes, fresh parsley, white wine garlic lemon butter sauce

BAKED ZITI 16

cherry tomatoes, shrimp, four cheese pesto sauce

GORGONZOLA GNOCCHI 16 🌿

potato gnocchi, gorgonzola cream sauce, fried sage

Adelina's

BISTRO

Farm & Garden

add rotisserie chicken +4 | jumbo shrimp +3 ea

GARDEN GREENS 7.5 🌿

candied pecans, green apple, cherry tomatoes, agave-cider vinaigrette

ROMAINE 8

romaine, shaved parmesan, garlic croutons, white anchovy, tijuana caesar dressing

TUSCAN 8 🌿

mixed greens, pickled red onions, cherry tomatoes, croutons, balsamic vinaigrette dressing

BUTTER LETTUCE 9 🌿

strawberries, feta cheese, almonds, poppyseed dressing

DETOX 12 🌿

baby kale, spinach, cabbage, pineapple, avocado, beets, dry cranberries, pepitas, spa vinaigrette, ginger, cinnamon, cayenne

MEDITERRANEAN 13 🌿

arugula, quinoa, english cucumbers, black olives, cherry tomatoes, artichoke, lemon-basil vinaigrette

CHOPPED COBB 14 🌿

romaine, roasted chicken, bleu cheese, smoked bacon, avocado, egg, buttermilk ranch dressing

BUFFALO CHICKEN 15

iceberg, romaine, black beans, corn, buffalo chicken, bleu cheese crumbles, bleu cheese dressing

SHRIMP LOUIS 16 🌿

iceberg, romaine, tomatoes, avocado, black olives, hard boiled egg, cucumber, three slow poached jumbo shrimp, louis dressing

ASIAN AHI TUNA* 17 🌿

romaine and butter lettuce, mushrooms, mandarin oranges, crispy wontons, sesame-ginger dressing

🌿 GLUTEN FREE 🌿 VEGETARIAN

A \$4 split fee will be added to Chef's Specialties and Burgers & Sandwiches. Service charge of 20% will be applied to parties of six or more.

Chef's Specialties

available after 5 PM

MARSALA CHICKEN 22 🌿

seared supreme breast, cremini mushrooms, prosciutto marsala sauce, broccolini, smashed garlic potatoes

PRIME FLAT IRON* 26 🌿

8 oz, roasted heirloom potatoes, asparagus, crab béarnaise

SCOTTISH SALMON 26

8 oz, pan seared, meyer lemon beurre blanc, rio rice medley

DOUBLE BARREL PORK CHOP 28

pan seared, goat cheese, caramelized onion, broccolini, risotto

BISTRO STEAK* 35 🌿

14 oz, angus rib eye, garlic fries, wild mushroom demi glace

Burgers & Sandwiches

choice of bistro fries or bistro salad | add fried egg +1 | avocado +1

THE IMPOSSIBLE™ BURGER 14.5 🌿

½ lb vegan patty, tomato jam, baby kale, spinach, cabbage

BLTA 12

crispy apple-wood smoked bacon, butter lettuce, tomato, avocado, aioli, sour dough

TURKEY PANINI 14

sliced turkey breast, swiss & provolone cheese, tomato, spinach, pesto aioli

MILLIONAIRE BURGER* 15

wagyu beef, cheddar cheese, avocado, tomato, fried onions, bacon, house-made steak sauce, brioche bun

PRIME RIB DIP* 15.5

thin sliced prime rib, caramelized onions, swiss cheese, au jus

BLACKENED MAHI MAHI SANDWICH 17

asian slaw, chili remolaude

**Consuming raw or uncooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These items may be served raw or undercooked.*

Artisan Pizzas

add gluten free crust +2 🌿

MARGHERITA PIZZA 13 🌿

marinara sauce, fresh mozzarella cheese, tomatoes, fresh basil

CLASSIC WHITE PIZZA 13 🌿

evoo, mozzarella, ricotta, spinach, garlic, crushed red peppers

BBQ CHICKEN 14

bbq sauce, smoked cheddar, red onion, jalapeño

MUSHROOM 14 🌿

truffle oil, sautéed mushrooms, fontina, fresh arugula

SPICY ITALIAN 14

marinara sauce, italian sausage, prosciutto, salami, capicola, pepperoni

CHILI VERDE 15

slow braised pork, green chili tomatillo sauce, cilantro

BUILD YOUR OWN 12

add toppings +1 ea
marinara sauce, mozzarella cheese, two toppings of your choice, additional toppings | 1 each

Weekly Specials

TUESDAY DATE NIGHT 5 - 9 PM

three course, prix fixe meal, two glasses of wine

WINE WEDNESDAY 5 - 9 PM

complimentary corkage with entrée purchase, live music begins at 7 PM

THIRSTY THURSDAY 5 - 9 PM

special pricing on martinis, well, and barrel-aged cocktails

TACO THURSDAY 5 - 9 PM

three tacos, pricing varies weekly

FRESH FISH FRIDAY 5 - 9 PM

featured fish entrée, pricing varies weekly

SATURDAY NIGHT PRIME TIME 5 - 9 PM

12 oz cut, chef's accompaniments

SUNDAY BRUNCH 10 AM - 2 PM

à la carte brunch menu

SUNDAY SUPPER 5 - 9 PM

three course, prix fixe meal