

STARTERS

SWEET & SPICY CAULIFLOWER..... \$14
Fried cauliflower florets, green onions, sesame seeds, spicy Korean chili sauce, ranch dipping sauce

TRUFFLE FRIES..... \$11
Truffle oil, parmesan, parsley

TRUFFLE ONION RINGS..... \$15
Craft beer battered, parmesan, truffle oil, sage, paprika tartar sauce

GARLIC BREAD \$7.25
Garlic butter, parmesan, pecorino romano, oregano on sour French bread

CHICKEN WINGS..... \$15
Crispy chicken wings, honey lemon garlic sauce, ranch dipping sauce.

TOMATO BASIL SOUP **CUP \$7/ BOWL \$9**
Croutons, basil



JANET'S CHICKEN..... **CUP \$8/ BOWL \$10**
POZOLE SOUP
Tomatillo, poblano pepper, radish, avocado, cilantro, tortilla strips

CHEESE \$20.75
Mozzarella, parmesan, gouda, fresh herbs

FOUR ON FOUR \$26
Sweet fennel sausage, bacon, salami and Zoe's pepperoni, mozzarella, Pecorino Romano, parmesan, gouda

FIVE CHEESE \$21
Parmesan, Pecorino Romano, mozzarella, gouda, gorgonzola

MARGHERITA \$21
House stretched fresh mozzarella, basil, parmesan

SAUSAGE & MUSHROOM..... \$24.50
Our house-made sweet fennel sausage, sautéed mushrooms, parmesan, mozzarella, oregano

PEPPERONI \$23
Zoe's Pepperoni, mozzarella, parmesan

SONOMA \$25.50
Zoe's Pepperoni, fennel sausage, sautéed mushrooms, red onion, pepper jack, mozzarella, parmesan

TUSCAN SUN \$22.75
Roasted garlic, fresh spinach, sun-dried tomatoes, artichoke hearts, black olives, mozzarella, feta cheese

RED PIZZAS

Red pizzas start with a layer of our house-made plum tomato sauce

Our thin, crispy crust pizzas are 12" pies cut into 8 slices

Organic Whole Wheat Crust | Add \$2

Gluten Free Crust | Add \$4
(Prepared on dedicated clean equipment, cooked in pizza oven.
Trace amount of gluten on finished pizza)

WHITE PIZZAS

White pizzas are extra virgin olive oil and garlic base unless otherwise specified

BBQ CHICKEN \$24.50
Chicken breast, bacon, bbq sauce, red onion, mozzarella, gouda

BUFFALO CHICKEN \$24.50
Grilled chicken breast, Frank's Red Hot buffalo sauce, jalapeño, applewood smoked bacon, gorgonzola

PEARS AND GORGONZOLA \$24.25
Bacon, sliced pears, gorgonzola, mozzarella, chopped hazelnuts

PESTO CHICKEN \$24.50
Pesto base, chicken breast, tomatoes, toasted pine nuts, mozzarella, parmesan

TRUFFLE MUSHROOM \$22.75
Mushroom purée base, sautéed mushrooms, white truffle oil, mozzarella, parmesan, arugula

GLEN ELLEN \$24.75
Caramelized apples and onions, prosciutto, goat cheese, mozzarella, parmesan, rosemary, balsamic reduction

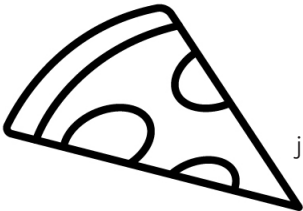
MEDITERRANEAN \$23.50
Artichoke hearts, cherry tomatoes, kalamata olives, red onion, feta, mozzarella, pesto

STELLA'S HONEY PISTACHIO \$22.50
Red onion, thyme, candied pistachio, mozzarella, goat cheese, local honey drizzle

SHRIMP SCAMPI \$26
Shrimp, garlic, green onions, red pepper flakes, black pepper, mozzarella, parmesan

STREET CORN \$22.50
Chipotle aioli base, roasted corn, serrano peppers, mozzarella, cotija cheese, chili powder, cilantro

CREATE YOUR OWN PIZZA



WHITE PIZZA OR RED PIZZA - \$20.50 (plus toppings)

\$1.50

cheddar cheese, extra mozzarella, black olives, jalapeño, mushrooms, honey, onion (red or green), pineapple, Jack cheese, red grape tomato

prosciutto - \$5.50

\$2.25

artichoke hearts, feta, gorgonzola, gouda, kalamata olives, Pecorino Romano, parmesan, pesto, vegan mozzarella

chicken - \$5

\$3.75

anchovies, bacon, goat cheese, fresh mozzarella, Zoe's pepperoni, salami, sausage

shrimp - \$7

Chef: Pablo Rocha-Ponce | Sous Chef: Sergio Pureco

SALADS

ADD DOUGH BASE TO ANY SALAD \$6

GRILLED CHICKEN - \$6.50

GRILLED SHRIMP - \$9.25

GRILLED SALMON - \$12

GORGONZOLA.....\$16
Spring mix, apple, red grapes,
spicy pecans, gorgonzola, cider
vinaigrette

COBB\$19.50
Smoked turkey, gorgonzola, cherry
tomato, avocado, hard cooked egg,
bacon, romaine, balsamic vinaigrette

SOUTHWESTERN CHICKEN.....\$19.50
Romaine, chicken breast, avocado,
black beans, corn, tortilla strips,
cilantro, pepper jack and cheddar
cheese, chipotle vinaigrette

CAESAR\$14
Chopped romaine, parmesan, Caesar
dressing, toasted garlic croutons

GREEK.....\$17
Romaine, kalamata olives, grape
tomato, cucumber, red onion, feta,
fresh mint, lemon vinaigrette, pita
chips

MAIN

QUINOA BURGER\$18
Quinoa patty, gruyère cheese, lettuce,
tomato, red onion, mustard aioli,
brioche, potato wedges or coleslaw

THAYER BURGER\$20
8oz. grilled grass fed beef patty,
lettuce, tomato, red onion, brioche,
potato wedges or coleslaw

add cheese \$1 - add bacon \$4 - add avocado \$2 - add GF bun\$3

SALMON\$26.50
Pan seared, carrots, broccolini,
seasonal squash, potato, herbed
tartar sauce, micro greens

PAN SEARED WILD SCALLOPS.....\$28.25
Spinach, cauliflower, leeks, lemon
cream sauce, micro greens

SANDWICHES

LUNCH ONLY 11:30AM - 3:30PM

CHOICE OF POTATO WEDGES OR
COLESLAW

GLUTEN FREE BUN - \$3

CHICKEN CHIPOTLE PANINI\$18
Grilled paprika chicken, chipotle aioli,
pepper jack cheese, lettuce, tomato,
sourdough

BEACH CLUB\$18
Smoked turkey breast, avocado,
tomato, bacon, lettuce, aioli, toasted
sourdough

TUNA SALAD SANDWICH.....\$18
White Albacore tuna, lettuce, tomato,
avocado, mayonnaise, toasted
sourdough

GRILLED CHEESE\$16
White cheddar, parmesan crusted
sourdough
add ham \$2 - add sliced tomato \$1 - sub tomato basil soup \$2

PASTA

DINNER ONLY 4:00PM - CLOSE

All of our pasta is freshly crafted by Joe Wade of Wine Country Pasta

JOE'S BUTTERNUT SQUASH RAVIOLI..\$23
Ricotta and butternut squash filled
ravioli, brown butter sauce, fried sage,
roasted butternut squash, parmesan,
pepitas
LINGUINE & SHRIMP\$25
Shrimp sautéed in white wine, fresh
herbs, garlic, red pepper flakes, butter
parmesan

GNOCCHI\$17
Potato gnocchi, tomato cream sauce,
basil, parmesan

CHICKEN PESTO FETTUCINE\$24
Fettuccine, pesto cream sauce, chicken,
sundried tomato, pine nuts, Calabrian
chili, parmesan

SIDES

POTATO WEDGES \$10

GARLIC BREAD \$7.25

TRUFFLE FRIES \$11

TRUFFLE ONION RINGS \$15

PEERLESS COFFEE CO. COFFEE, TEA, ICED TEA\$4.50
PEERLESS ORGANIC COLD BREWED ICED COFFEE..\$4.50
Includes one refill

SODA\$4.50
Coke, Diet Coke, Coke Zero (Can), Sprite, Dr. Pepper
(Can), Barq's Root Beer,Lemonade, Arnold Palmer,
Shirley Temple, Roy Rogers

ITALIAN SODA\$4.50
Cherry, Raspberry, Strawberry, Vanilla

APPLE JUICE\$4.50

BEVERAGES

LIMONATA, ARANCIATA\$5.25
Sparkling lemon or orange

TAHOE ARTISAN WATER (750ML)\$6
Still Mineral Water

SAN PELLEGRINO (750ML)\$6
Sparkling Mineral Water

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

Water and Eco Straws available upon request.

20% gratuity added to parties of 8 or more.
We accept Visa, Mastercard, Discover, American Express,
local checks and cash.
We reserve the right to refuse service to anyone.
We are not responsible for lost or stolen items.
No separate checks parties of 5 or more.