

DINNER MENU

4pm – 10pm



STARTERS

SOUP DU JOUR 10

Soup of the Day

HUMMUS PLATE 11

Crudités & Pita Bread

FRIED CALAMARI 15

House-Made Batter with Jalapeno, Sweet Chili

SMOKED SALMON* CAKES 15

Smoked Salmon, Potato Pancakes, Capers, Red Onion, Caper Aioli

BEET & GOAT CHEESE 14

Goat Cheese, Arugula, Pine Nuts, Golden Balsamic Dressing

AHI TUNA TARTARE*18

Cucumber, Avocado, Mango, Wonton Crisps

CARMELIZED ONION FLATBREAD 14

Goat Cheese, Fresh Basil

PROSCIUTTO FLATBREAD 16

Honey, Gorgonzola, Caramelized Onions, Arugula

CHINESE CHICKEN SALAD 17

Red Cabbage, Cilantro, Radish, Crispy Wonton Strips, White Sesame Seeds, Sweet Chili Sauce

RUSTIC CAESAR SALAD 14

Romaine Lettuce, Grilled Bread, Parmesan Salmon 12 / Chicken 8 / Shrimp 12 / Avocado 5

MAIN COURSE

THE MOSAIC BURGER* 21

*Roman Lettuce, Tomato, Charred Red Onion, Butter Pickle, Swiss or Cheddar Cheese, Fries
Add Bacon, Avocado, or Bleu Cheese +2*

BOLOGNESE 23

Penne Pasta, Sausage, Asparagus, Parmesan Cheese

LINGUINI WITH SHRIMP 25

Linguini, Garlic Aioli, Shrimp, Chili Flakes

GRILLED SALMON* SALAD 27

Baby Spinach, Strawberries, Pine Nuts, Goat Cheese, Balsamic Glaze

GRILLED SALMON* 36

Almond & Walnut Crusted Salmon, Mushroom, Asparagus Risotto

THE NEW YORK STRIP* 39

Frites, Pommes Puree or Seasonal Vegetables

HALF ROASTED CHICKEN 29

Mashed Potatoes, Sautéed Spinach

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. An 18% service charge will be added to parties of 6 or more.*

BAR MENU

COCKTAILS 14

APEROL SPRITZ

Aperol, Brut, Club Soda

LAVENDER MULE

Vodka, Lime, Cassis, Ginger Beer

ELDERFLOWER MARGARITA

Tequila Reposado, St-Germain, Agave, Lime

DARK & STORMY

Santa Teresa 1796 & Dark Rum, Lime, Ginger Beer

MOJITO

Santa Teresa 1796, Mint, Lime, Sugar

OLD FASHIONED

Bourbon, Sugar, Bitters, Orange Oils

BEER 8

LIGHT LAGER

Peroni, Italy

LAGER

Corona Extra, Mexico

BELGIAN WIT

Allagash White, Maine

BLOND ALE

Fire Stone 805, California

INDIA PALE ALE

Lagunitas, California

INDIA PALE ALE

Uinta Hop Nosh, Utah

SOUR

Ballast Point Sour Wench, California

STOUT

Guinness, Ireland

MOCKTAILS 8

GINGER BEER

Lime, Ginger Beer

LEMON-LIME SODA

Lemon, Lime, Agave, Club

GRAPEFRUIT SODA

Grapefruit, Lime, Agave, Club

STRAWBERRY MINT SPRITZER

Strawberry, Mint, Lemon-Lime Soda

SPARKLING

BLANC DE BLANCS BRUT

JP Chenet, Bordeaux, France, NV

12/48

PINOT NOIR

Lucien Albrect Brut Rose NV, France

15/60

CHAMPAGNE

Taittinger, La Francaise, France (375mL)

20/38

WHITES / ROSE

PINOT GRIGIO

Lagaria, Delle Venezie, Italy

13/52

SAUVIGNON BLANC

Justin, Paso Robles, California

16/48

CHARDONNAY

Storypoint, Healdsburg, Sonoma County

15/52

CHARDONNAY

Fess Parker, Santa Barbara County, Ca

18/62

ROSÉ

Whispering Angel, Chateau d'Esclans

15/55

RED

PINOT NOIR

MooBuzz, Monterey, California

13/50

PINOT NOIR

Cherry Pie, Tri-County, RR, Monterey, SB

16/58

RED BLEND

Fess Parker Frontier Red, Central Coast

14/56

MALBEC

Don Rodolfo, Mendoza, Argentina

17/60

CABERNET SAUVIGNON

Bonanza by Caymus, California

18/59

TEMPRANILLO

Vina Pomal Reserva, Rioja Valley, Spain

20/70

Evian & Badoit Water 1 L

8

Coke, Diet Coke, Sprite

5

Ice Tea/Arnold Palmer/Ice Coffee

5

Orange, Grapefruit, Pineapple, Apple

7

Coffee

5

Espresso/Americano/Latte

5/6

Tea, Rishi Tea Selection

5

English Breakfast, Earl Gray, Green, Mint, Chamomile