

Lunch Menu

SHARE PLATES

CRISPY BRUSSEL SPROUTS // 11

Add Fried Egg + 2.50

pork belly, asian vinaigrette

PARMESAN DUSTED CORN // 8

spicy drizzle

SEASONAL CEVICHE // 15

seasonal fish, onions, tomatoes

SPICY GARLIC EDAMAME // 6

garlic, crushed red chilis, sea salt

POKE NACHOS // 14

marinated raw ahi, avocado, nori, sesame seeds, sriracha aioli, ponzu, peanuts

AHI SASHIMI // 17

marinated raw ahi, avocado, nori, sesame seeds, sriracha aioli, ponzu, peanuts

CHICKEN LETTUCE WRAPS // 14

green onions, wonton chips, sweet chili, peanuts, sriracha aioli

SALADS

TRADITIONAL CAESAR // 9

hearts of romaine, parmesan crisps, caesar dressing

KALE SALAD // 14

Add Chicken, Steak or Shrimp + 8

romaine, apples, pomegranates, peanuts, shaved feta, lemon champagne vinaigrette

KONA BOWL // 20

marinated raw ahi, crispy rice, avocado, cucumbers, seaweed salad, edamame, garlic, crispy wonton, soy vinaigrette, sriracha aioli

ENTREES

MEDITERRANEAN SALMON // 28

za'atar crusted, spicy tahini, quinoa, cauliflower, kale, raisins, pistachios

PORCINI CRUSTED HALIBUT // 29

parmesan mashed potatoes, porcini cream sauce, white truffle oil, asparagus, bok choy

BBQ BACON CHEDDAR BURGER // 19

applewood smoked bacon, rum bbq sauce, garlic aioli, fries

LEMON SHRIMP SCAMPI // 27

shrimp, butter, garlic, capers, cream with bucatini

EVERY DAY IS TACO DAY

two tacos per order

MONDAY *Shrimp*

TUESDAY *Carne Asada*

WEDNESDAY *Pork Belly*

THURSDAY *Baja Fish*

FRIDAY *Pollo*

// 12

The Restaurant

AT MOSAIC HOTEL

Bar Menu

COCKTAILS // 14

SUMMERTINI

Tito's, Lemon, House Grenadine, Strawberry, Basil

GIN RICKEY

Tanqueray, Lime, Blueberry, Mint, Club Soda

MOSAIC MAI TAI

Bacardi, Gosling Dark Rum, Cointreau, House Mai Tai

PASSION SPICED MARGARITA

Cazadores, Lime, Agave, Cointreau, Passion Fruit, Jalapeno

SOCAL SIDECAR

High West Bourbon, Lemon, Tamarind, Cointreau

MEZCAL MULE

Mezcal, Lime, Grapefruit, Ginger Elixir, Citrus Soda

BEERS // 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

Unta Hop Nosh, Utah

SOUR

Ballast Point Sour Wench, California

STOUT

Guinness, Ireland

SANGRIAS // 12

WHITE

Pinot Gris, Jameson, Peach, Apple, Grape, Badoit

RED

Malbec, Cassis, Cognac, Cointreau, Seasonal Berries

ROSE

Whispering Angel, St. Germain, Lemon, Orange, Badoit

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

WHITE/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, California

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

CRianza

Vina Pomal Reserva, Rioja Valley, Spain

20/70

EVIAN & BADOIT WATER 1L **8**

COKE, DIET COKE, SPRITE **5**

ICE TEA/ARNOLD PALMER **5**

ORANGE, GRAPEFRUIT, PINEAPPLE, APPLE **7**

COFFEE/ICE COFFEE **5**

ESPRESSO/AMERICANO/LATTE **5/6**

TEA, RISHI TEA SELECTION **5**

English Breakfast, Earl Gray, Green, Mint, Chamomile