

APPETIZERS

AHI TARTARE 23

Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing

BUFFALO CHICKEN WINGS 16

Six lightly fried wings tossed in buffalo sauce with bleu cheese dipping sauce

FRIED CALAMARI 21

Celery leaves, lemon, organic tomato sauce house-made tartar sauce on the side

ORGANIC CHICKEN QUESADILLA 18

Chicken breast, cheddar-jack cheese, pico de gallo flour tortilla, guacamole, sour cream, roasted salsa

NEW WOODFIRED PORTOBELLO QUESADILLA V 18

Cheddar-jack cheese, spinach, soy chorizo Chipotle flour tortilla, roasted salsa

NEW MARY'S FARM FRIED CHICKEN TENDERS 16

Buttermilk ranch and BBQ dipping sauces

FRIED BRUSSEL SPROUTS 19

Pomegranate seeds, shishito peppers shaved Reggiano, cilantro salsa verde

SOUPS

SOUP DU JOUR 10

ROASTED TOMATO SOUP V 10

Calabrian chili croutons, Parmigiani-Reggiano, herb oil

HEARTY CHILI GF 10

Ground beef, pinto beans, cheddar cheese green onion, sour cream

SALADS

Add Protein:

Mary's Farm Organic Chicken 9 | Wild Shrimp 10
Marinated Tofu 9 | Scottish Salmon 12

NEW ROASTED RIVIERA VEGETABLE V PETITE 14 | ENTRÉE 18

Woodfired mixed peppers, yellow and green zucchini tomatoes, chopped romaine, iceberg lettuce fried chickpeas, pesto vinaigrette

CAESAR SALAD GF PETITE 13 | ENTRÉE 17

Chopped romaine, radicchio, shaved parmesan balsamic Caesar dressing

NEW COACHELLA CHOPPED SALAD GF V PETITE 16 | ENTRÉE 19

Local dates, local beets, citrus, avocado, iceberg Lacinato kale, chopped romaine, smoked mozzarella smoked walnuts, three-mustard vinaigrette

TOSCANA TUSCAN GF PETITE 16 | ENTRÉE 19

Lolla Rossa, savoy cabbage, applewood bacon red onions, crumbled egg whites, toasted almonds white cheddar cheese, honey mustard dressing

NEW JACKFRUIT TACO SALAD V PETITE 19 | ENTRÉE 22

Chopped greens, black beans, roasted corn pico de gallo, cheddar-jack cheese, avocado tortilla strips, southwest dressing

COBB SALAD GF PETITE 17 | ENTRÉE 20

Mary's Farm chicken breast, applewood bacon Avocado, tomatoes, blue cheese crumbles hard-boiled egg, house vinaigrette

CHINESE CHICKEN SALAD PETITE 18 | ENTRÉE 21

Warm Asian glazed chicken, shredded mixed lettuce savoy cabbage, carrots, toasted sesame seeds soy beans, Mandarin oranges, crisp wontons citrus peanut dressing

CORNUCOPIA GF V PETITE 15 | ENTRÉE 18

Chopped greens, celery, cranberries grapes, Fuji apples, Mandarin oranges local dates, avocado, spicy almonds bleu cheese crumbles, champagne vinaigrette

SANDWICHES

Choice of shoestring fries, sweet potato fries onion rings, fresh fruit or coleslaw

PRIME RIB DIP SANDWICH 22

Shaved prime rib, mini baguette, prime rib au jus
Substitute Diestel turkey with turkey au jus 20

TOSCANA BURGER 20

Gourmet ground chuck, short rib and brisket patty tomatoes, sharp cheddar cheese, grilled onions iceberg lettuce, Calabrian chili aioli, brioche bun

NEW HOUSEMADE MEATLOAF PANINI 20

Swiss cheese, grilled onion BBQ sauce, grilled sourdough bread

NEW SCOTTISH SALMON BURGER 22

House-made patty, dill aioli, sliced tomatoes alfalfa spouts, sesame bun

CRISPY CHICKEN SANDWICH 19

Crispy buttermilk fried chicken, spicy slaw pickles, Swiss cheese, brioche bun

CHICAGO STYLE HOT DOG 13

All beef hot dog, mustard, tomatoes sweet green relish, sport peppers yellow onions, celery salt, poppyseed bun

CALIFORNIA CLUB SANDWICH 18

Diestel turkey, applewood bacon, avocado Provolone, lettuce, tomatoes, garlic-tarragon aioli grilled Levain bread—*Available as wrap*

SOUTH OF THE BORDER MAHI-MAHI TACOS 20

Avocado, pickled jalapeño, cabbage micro cilantro, local tortillas, roasted salsa

SANDWICH BOARD

FULL 16 | HALF WITH CUP OF SOUP 14

Served with lettuce, tomato, and mayonnaise

Choice of Bread:

White, rye, sourdough, multi-grain

Choice of Protein:

Egg salad, tuna salad, chicken salad, Diestel turkey baked ham, roast beef, corned beef

Choice of Cheese:

Cheddar, Swiss, American, Provolone

PIZZAS

Gluten-free dough & vegan cheese available

PEPPERONI 20

Mozzarella, organic tomato sauce

MARGHERITA V 20

Fresh Roma tomatoes, fresh basil mozzarella, burrata

NEW FIORI DE SUCA 22

Zucchini flowers, mozzarella garlic, pancetta, grilled zucchini

NEW PROVENCE V 20

Picholine olive, goat cheese sun-dried tomatoes, mozzarella

RUSTICA PIZZA 20

Crumbled Italian sausage, pepperoni organic tomato sauce, mozzarella tomatoes, grilled onions, fresh basil

NEW POLPETTE 21

Ground chuck & pork meatballs, mozzarella roasted bell peppers, cremini mushrooms robust pizza sauce

NEW - New Selections **GF** - Gluten-Free
V - Vegetarian

WINES BY THE GLASS

SPARKLING WINE

Saint-Hilaire Brut, France	9
Mionetto Prosecco, Italy	12
Charles-le-Bel 'Inspiration 1818' Brut, Champagne	18
Veuve Clicquot Yellow Label, Champagne	20
Veuve Clicquot Rosé, Champagne	25

ROSÉ & OTHER WHITE WINE

Scarpetta Frico Rosato, Tuscany, Italy	10
Fleur de Mer Rosé, Provence, France	12
Scarpetta Pinot Grigio, Friuli, Italy	12
Santa Margarita Pinot Grigio, Italy	14
Marchesi Antinori Vermentino di Bolgheri, Tuscany	12

SAUVIGNON BLANC & SANCERRE

Dry Creek Sauvignon Blanc, Sonoma, CA	10
Whitehaven Sauvignon Blanc, New Zealand	11
Duckhorn Sauvignon Blanc, Napa Valley	14
Henri Bourgeois Sancerre, Loire, France	17

CHARDONNAY & CHABLIS

Böen Chardonnay, Sonoma-Monterey, CA	10
Trefethen Chardonnay, Napa Valley, CA	12
Frank Family Chardonnay, Carneros, CA	18
William Fèvre Chablis, France	18
Rombauer Chardonnay, Carneros	20

PINOT NOIR

Banshee Pinot Noir, Sonoma, CA	12
Belle Glos Las Alturas Pinot Noir Santa Lucia, CA	18
En Route Pinot Noir, RRV, CA	19
Golden Eye Pinot Noir, Anderson Valley, CA	22

ITALIAN & OTHER REDS

Prunotto Occhetti Langhe Nebbiolo, Piedmont	13
Marchesi Antinori Il Bruciato, Bolgheri, Tuscany	14
Duckhorn Merlot, Napa Valley	19
Sextant Zinfandel, Central Coast, CA	11
Turley Old Vines Zinfandel, Paso Robles	17

CABERNET SAUVIGNON

Oberon Cabernet, Napa Valley, CA	14
Quilt Cabernet, Napa Valley, CA	18
Austin Hope Cabernet, Paso Robles, CA	20
Faust Cabernet, Napa Valley, CA	25

Ask for our extensive Wines by the Bottle list

BEER

CRAFT BEERS ON TAP

Evans 87 Light Beer, Corona, CA	6
Brewdog Hazy Jane IPA, Columbus, OH	8
La Quinta Brewery Poolside Blonde, CA	8
La Quinta Brewery Even Par IPA, CA	8
Ballast Point Sculpin IPA, San Diego, CA	8
Stella Artois, Belgium	8
Boomtown Bad Hombre Mexican Lager, LA, CA	8
Almanac Flow Pale Ale, Alameda, CA	8

BOTTLED BEER

Miller Lite	5
Bud Light	5
Michelob Ultra	5
Coors Light	5
Stella Artois	6
Modelo Especial	6
Modelo Negra	6
Corona	6
Stella Liberte (N/A)	5
Heineken 0.0	5
N/A IPA Available	7

CRAFT COCKTAILS ON DRAFT

JUAN'S SKINNY MARGARITA 9

Pasote blanco tequila, agave nectar, fresh lime juice

HUCKLEBERRY LEMONADE 13

Blue ice huckleberry vodka, fresh lemonade

ESPRESSO MARTINI 14

Blue ice espresso vodka

SIGNATURE COCKTAILS

TOSCANA ITALIAN SPRITZ 9

Sparkling Brut, Limoncello, Fever Tree Italian lemon sparkling water, garnished with fresh mint leaves

TWISTED MOJITO 12

Bacardi Light Rum, fresh mint, blackberries fresh squeezed lime, simple syrup, club soda

SMOKEY OLD FASHIONED 14

Smoked Templeton Rye Whiskey, simple syrup Fee Brothers orange bitters, orange twist

DESSERTS & COFFEE

NEW HAZELNUT CHOCOLATE CAKE *GF* 12

House-made caramel, crème anglaise

NEW KEYLIME CHEESECAKE 12

Mango-Honey Sauce

CARROT CAKE 13

Seasonal berries, caramel sauce

BELGIAN CHOCOLATE LAVA CAKE 12

Belgian chocolate ganache center, vanilla bean ice cream, caramel drizzle

HOUSE GELATI OR SORBET

Choice of seasonal flavor
Single 4 Doppio 7 Triplo 10

TOSCANA BLEND COFFEE 2

ESPRESSO 3

CAPPUCCINO 4

HAPPY HOUR EVERY THURSDAY FROM 5:00PM TO 6:30PM

\$3 Off Draft Wine, Draft Beer, Draft & Well Cocktails
Passed Complimentary Pizza

OUR COMMITMENT

To offer wholesome, clean, sustainably produced food and beverage whenever possible including:

- sustainable salmon
- all-natural beef
- poultry free of antibiotics
- gestation-crate-free pork

EXECUTIVE CHEF

Alain Redelsperger

- milk from rBGH-free cows
- cage-free eggs
- organic & locally sourced produce
- organic coffee & tea selection

CHEF DE CUISINE

Benansio Modueno

All menu items will have added a 20% Service Charge

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