

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 bleu cheese dipping sauce	
FRIED CALAMARI	21
Celery leaves, lemon, organic tomato sauce house-made tartar sauce	
ORGANIC CHICKEN QUESADILLA	18
Chicken breast, cheddar-jack cheese, pico de gallo flour tortilla, guacamole, sour cream, roasted salsa	
NEW GAMBERETTO A LA DIABLA GF	19
Wood-fired spicy marinated wild Mexican shrimp edamame puree, spicy aioli	
NEW ASIAN CHICKEN LETTUCE WRAPS GF	18
Marinated chicken breast wrapped in butter lettuce and rice paper pickled carrots, daikon radishes, cucumbers, jicama spicy peanuts, orange dipping sauce	
FRIED BRUSSELS SPROUTS	19
Pomegranate seeds, shishito peppers shaved reggiano, cilantro salsa verde	

SOUPS

SOUP DU JOUR	CUP 10 BOWL 12
ROASTED TOMATO SOUP V	CUP 10 BOWL 12
Calabrian chili croutons, Parmigiani-Reggiano, herb oil	

SALADS

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

NEW BROCCOLI CRUNCH SALAD GF N	PETITE 17 ENTRÉE 20
Grilled Mary's Farm chicken breast, shaved broccoli chopped romaine, lacinato kale, cranberries, Fuji apples toasted pepitas & sunflower seeds, lemon poppyseed dressing	
CAESAR SALAD GF	PETITE 13 ENTRÉE 17
Chopped romaine, radicchio, shaved parmesan balsamic caesar dressing	
COACHELLA CHOPPED SALAD GF V N	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 N	PETITE 16 ENTRÉE 19
Lolla Rossa, savoy cabbage, applewood bacon red onions, crumbled egg whites, toasted almonds white cheddar cheese, honey mustard dressing	
NEW YUCATAN SALAD GF	PETITE 19 ENTRÉE 22
Achiote chicken, shaved romaine, grilled corn Mexican calabaza, pico de gallo, avocado, chayote queso fresco, chili lime dressing, yucca root crisp	
COBB SALAD GF	PETITE 17 ENTRÉE 20
Mary's Farm chicken breast, applewood bacon avocado, tomatoes, crumbled bleu cheese hard-boiled egg, house vinaigrette	
CHINESE CHICKEN SALAD N	PETITE 18 ENTRÉE 21
Warm Asian glazed chicken, shredded mixed lettuce savoy cabbage, carrots, toasted sesame seeds, soy beans mandarin oranges, wonton crisps, citrus peanut dressing	
CORNUCOPIA GF V N	PETITE 15 ENTRÉE 18
Chopped greens, celery, cranberries, grapes, Fuji apples mandarin oranges, local dates, avocado, spicy almonds bleu cheese crumbles, house vinaigrette	

SANDWICHES

Choice of shoestring fries, sweet potato fries onion rings, fresh fruit or coleslaw	
PRIME RIB DIP SANDWICH	20
Shaved prime rib, mini baguette, prime rib au jus <i>Substitute Diestel turkey with turkey au jus 19</i>	
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 WILD BLACKENED MAHI-MAHI	19
Sliced tomatoes, coleslaw, sliced red onions tartar sauce, grilled brioche bun	
SOUTHWEST POBLANO TURKEY BURGER	19
Anaheim chili strips, grilled onions Havarti cheese, poblano aioli, brioche 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— <i>Available as wrap</i>	
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	
<i>Served with lettuce, tomato, and mayonnaise</i> <i>Choice of Bread:</i> White, rye, sourdough, multi-grain, gluten-free <i>Choice of Protein:</i> Egg salad, tuna salad, chicken salad, Diestel turkey baked ham, roast beef, corned beef <i>Choice of Cheese:</i> Cheddar, Swiss, American, Provolone	

PIZZAS

Gluten-free dough & vegan cheese available	
PEPPERONI	20
Mozzarella, organic tomato sauce	
MARGHERITA V	20
Mozzarella, burrata, fresh roma tomatoes, fresh basil	
NEW SOPPRESSATA	20
Mozzarella cheese, organic tomato sauce crushed Calabrian chili, shaved onion, local honey drizzle	
NEW CATALAN	20
Shaved chorizo, mozzarella cheese organic tomato sauce shishito peppers	
RUSTICA	20
Crumbled Italian sausage, pepperoni organic tomato sauce, mozzarella tomatoes, grilled onions, fresh basil	
NEW GIARDINO	21
Shaved prosciutto, Laura Chenel goat cheese red onion compote, mozzarella, fresh basil	

NEW - New Selections **GF** - Gluten-Free
V - Vegetarian **N** - Contains Nuts

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, Tuscany	12

SAUVIGNON BLANC & SANCERRE

Dry Creek Sauvignon Blanc, Sonoma, CA	10
Whitehaven Sauvignon Blanc, New Zealand	11
Duckhorn Sauvignon Blanc, Napa Valley, CA	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
Louis Michele 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

Scarpetta 'Frico' Sangiovese Toscana IGT, Italy	10
Prunotto Occhetti Nebbiolo, Piedmont	13
Marchesi Antinori Il Bruciato, Bolgheri, Tuscany	14
Alto Estate Rouge, SA	13
Duckhorn Merlot, Napa Valley, CA	19
Sextant Zinfandel, Central Coast, CA	11
Turley Old Vines Zinfandel, Paso Robles, CA	17

CABERNET SAUVIGNON

Oberon Cabernet, Napa Valley, CA	14
Quilt Cabernet, Napa Valley, CA	18
Alto Estate Cabernet, SA	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

HAZELNUT CHOCOLATE CAKE *GF N* 12

House-made caramel, crème anglaise

BUTTER CAKE 12

Vanilla ice cream, orange segments strawberries, raspberry coulis

CARROT CAKE *N* 13

Seasonal berries, caramel sauce

BELGIAN CHOCOLATE LAVA CAKE *N* 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

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

EXECUTIVE CHEF

Alain Redelsperger

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