

APPETIZERS

AHI TARTARE	24
Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing	
FRIED CALAMARI	21
Celery leaves, lemon, organic tomato sauce house-made tartar sauce	
NEW KOREAN FRIED CHICKEN	19
Breaded chicken thighs, Korean style glaze scallions, toasted sesame seeds	
NEW KUNG PAO CAULIFLOWER <i>N GF VG</i>	18
Tempura fried cauliflower, garlic, peanuts, chili pepper	
NEW CANNELLINI BEAN HUMMUS <i>VG</i>	18
Topped with fried chickpeas, sun-dried tomatoes, basil served with naan bread	
FRIED BRUSSELS SPROUTS <i>GF V</i>	19
Pomegranate seeds, shishito peppers shaved reggiano, cilantro-salsa verde	

SALADS

Add: Mary’s Farm Organic Chicken 9 Wild Shrimp 10 Vegan Mushroom Mix 9 Scottish Salmon 12	
NEW ACHIOTE TURKEY SALAD BOWL	PETITE 18 ENTRÉE 21
Chopped greens, ground turkey, black beans roasted corn, white cheddar, celery, tomatoes avocado, tortilla strips, honey-lime dressing	
CAESAR SALAD	PETITE 14 ENTRÉE 18
Chopped romaine, shaved parmesan focaccia croutons, balsamic Caesar dressing	
TOSCANA TUSCAN <i>GF N</i>	PETITE 16 ENTRÉE 19
Lolla Rossa, savoy cabbage, applewood bacon red onions, crumbled egg whites, toasted almonds white cheddar cheese, honey mustard dressing	
COBB SALAD <i>GF</i>	PETITE 17 ENTRÉE 20
Mary’s Farm chicken breast, applewood bacon avocado, tomatoes, crumbled bleu cheese hard-boiled egg, house vinaigrette	
WEDGE SALAD <i>GF</i>	PETITE 14 ENTRÉE 18
Bacon, crumbled bleu cheese, red onions heirloom cherry tomatoes, bleu cheese dressing	

PIZZAS

Gluten-free dough & vegan cheese available	
PEPPERONI	20
Mozzarella, organic tomato sauce	
MARGHERITA <i>V</i>	20
Mozzarella, burrata, fresh roma tomatoes, fresh basil	
NEW MUSHROOM PIZZA	22
Sautéed local mushrooms, pine nuts white truffle oil, California extra virgin olive oil Pecorino, Taleggio cheese	
NEW GREEK LAMB PIZZA	22
House crumbled lamb, kalamata olive, mozzarella roasted red onions, pizza sauce, fresh mint and basil	
NEW HEIRLOOM TOMATO & LAURA CHENEL GOAT CHEESE	22
Shaved prosciutto, mozzarella, fresh basil	
NEW SOUTHWEST TACO PIZZA	22
Ground beef, onions, roasted corn, roasted peppers cheddar-jack cheese mix, black olives, cilantro	

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 brisket patty tomatoes, sharp cheddar cheese, grilled onions iceberg lettuce, Calabrian chili aioli, brioche bun	
NEW TURKEY BURGER	20
Applewood bacon, lettuce, avocado, white cheddar beef steak tomato, herb aioli, brioche bun	

SOUPS

SOUP DU JOUR	CUP 10 BOWL 12
ROASTED TOMATO SOUP <i>V</i>	CUP 10 BOWL 12
Calabrian chili croutons, Parmigiano-Reggiano, herb oil	
NEW SAUTÉED SCOTTISH SALMON <i>GF</i>	34
Broccolini, lemon zest, pineapple relish coconut curry sauce	
NEW SHORT RIBS BOURGUIGNONNE <i>GF</i>	35
Creamy mashed potatoes, bacon, mushrooms haricot verts, red wine sauce	
TOSCANA BOLOGNESE	26
House-made pappardelle pasta, veal, pancetta bacon, Parmigiano-Reggiano	
BABY BACK RIBS <i>GF</i>	HALF RACK 30 FULL RACK 39
Slow-cooked pork ribs, house coleslaw	
NEW ARCTIC SOLE MEUNIERE <i>GF</i>	32
Rice pilaf, wilted spinach, lemon butter sauce	
NEW VEAL & PORCINI SUGO	28
House-made orecchiette pasta, shaved Reggiano	
GARLIC WILD SHRIMP POMODORO	30
House-made angel hair pasta, tomatoes, basil parmesan, chopped garlic *Vegetarian option available*	
NEW MARY’S FARM CHICKEN PICCATA <i>GF</i>	28
Roasted vegetables, caper butter sauce	
NEW CREMINI MUSHROOMS & ROASTED CAULIFLOWER <i>GF V</i>	28
Wilted spinach, roasted sweet potato purée	
NEW GRILLED PRIME FLAT IRON STEAK <i>GF</i>	34
Bravas potatoes, sautéed haricot verts, spicy aioli shallot-confit sauce	
NEW ROTISSERIE MARY’S FARM CHICKEN <i>GF</i>	32
Asian BBQ glaze, roasted sweet potato purée sautéed broccolini	
MEATLOAF MEDALLION	27
Crispy tobacco onion, mashed potatoes sautéed broccolini, red wine sauce	
Baked potatoes available upon request	

WEEKLY SPECIALS

MONDAY	
KOREAN FRIED CHICKEN <i>N</i>	25
Steamed coconut rice, sautéed broccoli almonds, Korean sauce	
TUESDAY	
NEW INDONESIAN FRIED RICE <i>GF</i>	22
Chicken, fried egg, jasmine rice, cilantro, lemon grass	
WEDNESDAY	
CHEF BENNY’S SOUTHWEST SELECTION	26
Weekly creation with southwest flair	
THURSDAY	
WILD COD FISH & CHIPS	23
Beer-battered wild cod, shoestring fries house-made tartar sauce	
FRIDAY	
NEW SEARED ARCTIC CHAR <i>GF</i>	34
Five-grain risotto, cannellini beans Swiss chard, Checca sauce	
SATURDAY	
NEW FILET MIGNON AU POIVRE <i>GF</i>	49
Sautéed green beans, truffle fries brandy peppercorn sauce	
SUNDAY	
HOUSE ROASTED TURKEY DINNER	29
Haricot verts, mashed potatoes, sage stuffing cranberry chutney, pan gravy	

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

WINES LIST

CHAMPAGNE & SPARKLING WINE		
La Marca, Prosecco, IT	10	50
Jacquart Brut, Champagne, FR	16	80
Veuve Clicquot, Champagne, FR	20	100
Veuve Clicquot Rosé, Champagne, FR	25	125
Moet Chandon Brut Rosé, Champagne, FR, 375ml		90
Moet Imperial Brut, Champagne, FR		130
Billecart-Salmon Brut Rosé, Champagne, FR		130
2014 Louis Roederer Cristal, Champagne, FR		275
CHARDONNAY		
Trefethen Chardonnay, Napa Valley, CA	12	
2023 Frank Family, Carneros, CA	18	65
2022 Francois Labet Bourgogne, FR	18	65
2023 Rombauer, Carneros, CA	20	80
2022 'Drouhin-Vaudon', Chablis, FR		80
2019 Bouchard P&F Beaune Premier Cru, FR		100
2023 Far Niente, Napa Valley, CA		110
SAUVIGNON BLANC		
Angeline Sauvignon Blanc, CA	10	
2024 Whitehaven, Marlborough, NZ	11	40
2023 Duckhorn, North Coast, CA	14	50
2024 Henri Bourgeois, Sancerre, FR	18	65
2023 Cakebread, Napa Valley, CA		70
2022 Rudd Mount Veeder, Napa Valley, CA		180
OTHER WHITE WINE		
Scarpetta 'Frico' Rosato, Tuscany, IT	10	
Scarpetta Pinot Grigio, Tuscany, IT	12	
2023 Fleur de Mer, Rosé, Provence, FR	12	45
2024 Whispering Angel, Rose, Provence, FR	14	50
2023 Santa Margarita, Pinot Grigio, IT	14	50
2024 Massican Pinot Grigio, CA	16	60
PINOT NOIR		
A to Z Pinot Noir, Sonoma, CA	13	
2022 Belle Glos 'Las Alturas', SLH, CA	18	55
2022 EnRoute by Far Niente, RR, CA	19	70
2022 Goldeneye, Anderson Valley, CA	22	80
2022 Domaine Drouhin, Dundee Hills, ORE		115
2021 Kosta Browne 'Pommard', CDB, FR		115
2021 Kosta Browne Beaune, Cote de Beaune, FR		115
2022 Drouhin Pommard, Cote de Beaune, FR		135
2022 Kosta Browne, Russian River Valley, CA		145
2021 Seasmoke 'Southing', Sta Rita Hills, CA		145
BEER		
CRAFT BEERS ON TAP		
Toscana Light American Lager, Anaheim, CA	6	
Brewery X Octoberfest, Anaheim, CA	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	
Modelo Especial, Mexico	8	
Sierra Nevada Pale Ale, Chico, CA	8	
BOTTLED BEER		
Miller Lite	5	
Bud Light	5	
Michelob Ultra	5	
Coors Light	5	
Stella Artois	6	
Modelo Negra	6	
Corona	6	
Heineken	6	
Stella Liberte (N/A)	5	
Heineken 0.0	5	
N/A IPA Available	7	

WINES LIST

CABERNET SAUVIGNON		
Oberon Cabernet, Napa Valley, CA	14	
2022 Justin, Paso Robles CA	15	55
2021 Caymus California, CA	20	70
2022 Faust, Napa Valley, CA	25	90
2022 Lion Tamer by Hess, Napa Valley, CA		95
2022 Caymus, Napa Valley, CA		115
2021 Chimney Rock, Stag's Leap District, CA		130
2021 Joseph Phelps, Napa Valley, CA		130
2021 Cakebread, Napa Valley, CA		135
2020 Silver Oak, Alexander Valley, CA		140
2021 Far Niente, Oakville, CA		185
2019 Silver Oak, Napa Valley, CA		210
2018 Rudd 'Samantha's Vineyard', Oakville, CA		200
2021 Barnett 'Rattlesnake', Spring Mountain, CA		200
2019 Caymus 'Special Selection', NV, CA		250
OTHER RED WINE		
Querceto Super Tuscan Red, Tuscany, IT	11	
2022 Prunotto Occhetti Nebbiolo, Piedmont, IT	13	45
2022 Antinori Il Bruciato Bolgheri, Tuscany, IT	14	50
2022 Turley, Zinfandel, CA	17	60
2022 Duckhorn, Merlot, Napa Valley, CA	19	70
2021 The Prisoner 'Red Blend', NV, CA		75
2019 Due del Monte Rosso Friuli, IT		75
2022 Gaja Ca'Marcanda 'Promis' IGT, IT		115
2020 Pio Cesare Barolo DOCG, Piedmont, IT		130
2021 Pahlmeyer, Merlot, Napa Valley, CA		140
2019 Gaja Ca'Marcanda Bolgheri IGT, IT		155
2021 Overture by Opus One, Napa Valley, CA		170
2020 Antinori Tiganello IGT, Tuscany, IT		190
2021 Pahlmeyer 'Proprietary Red', NV, CA		230
2018 Rudd 'Leslie's Blend', Oakville, CA		240
2019 Gaja Ca'Marcanda 'Magari' IGT, IT		240
2012 Rudd Estate Red, Oakville, CA		275
2020 Sassicaia, Tuscany, IT		275
2021 Joseph Phelps 'Insignia' Napa Valley, CA		344
2017 Opus One, Napa Valley, CA		370
CRAFT COCKTAILS		
JUAN'S SKINNY MARGARITA		14
Don Fulano blanco, agave nectar, fresh lime juice		
BIRDIE JUICE		13
Libelula joven tequila, combier, grapefruit and lime juice		
ESPRESSO MARTINI		14
Blue Ice espresso vodka, Kahlua, Baileys		
SIGNATURE COCKTAILS		
RYE OLD FASHIONED		15
Michter's Rye, demerara simple syrup, aromatic bitters		
TOSCANA ITALIAN SPRITZ		11
Sparkling brut, limoncello, Fever Tree Italian lemon fresh mint leaves		
LOVE OF THE GAME		12
Eden Mills Love Gin, strawberry simple syrup Prosecco, frozen berries		

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

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