

APPETIZERS

AHI TARTARE	24
Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing	
BUFFALO CHICKEN WINGS	17
Six lightly fried wings tossed in buffalo sauce blue cheese dipping sauce	
FRIED CALAMARI	21
Celery leaves, lemon, organic tomato sauce house-made tartar sauce	
NEW CHILE RELLENO SPRING ROLLS	19
Basil-Dijon dipping sauce	
NEW KOREAN FRIED CHICKEN	19
Breaded chicken thighs, Korean style glaze scallions, toasted sesame seeds	
ASIAN CHICKEN LETTUCE WRAPS GF	19
Marinated chicken breast, butter lettuce, jicama pickled carrots, daikon radish, cucumbers rice paper wrap, 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	
BEEF CHILI	CUP 10 BOWL 12
Cheddar cheese, red onion	

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, tomato avocado, tortilla strips, honey-lime dressing	
CAESAR SALAD GF	PETITE 14 ENTRÉE 18
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	
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 carrots, toasted sesame seeds, soy beans mandarin oranges, wonton crisps citrus peanut dressing	
CORNUCOPIA GF V N	PETITE 16 ENTRÉE 19
Chopped greens, celery, cranberries, grapes Fuji apples, mandarin oranges, local dates avocado, spicy almonds, bleu cheese crumbles house vinaigrette	

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

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 beef steak tomato, herb aioli, brioche bun	
CRISPY CHICKEN SANDWICH	20
Crispy buttermilk fried chicken, spicy slaw pickles, Swiss, brioche bun	
CHICAGO STYLE HOT DOG	14
All beef hot dog, mustard, tomatoes sweet green relish, sport peppers yellow onions, celery salt, poppyseed bun	
CALIFORNIA CLUB SANDWICH	19
Diestel turkey, applewood bacon, avocado provolone, lettuce, tomatoes, garlic-tarragon aioli grilled sourdough bread— <i>Available as wrap</i>	
SANDWICH BOARD	FULL 16 HALF WITH CUP OF SOUP 14
<i>Served with lettuce, tomato and mayonnaise</i>	
<i>Choice of Bread:</i> Levain, 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 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	

ENTREES

NEW AHI TUNA POKE BOWL	26
Soybeans, pickled red onions, carrots, cucumber toasted sesame seeds, shaved red cabbage sushi rice, Sriracha aioli	
NEW CHICKEN SHAWARMA TACOS	20
Vegan hummus, shaved cabbage pickled red onions, naan bread	
MAHI-MAHI TACOS	21
Avocado, pickled jalapeño, cabbage micro cilantro, local corn tortillas, roasted salsa	
ORGANIC CHICKEN QUESADILLA	19
Chicken breast, cheddar-jack cheese, pico de gallo flour tortilla, guacamole, sour cream, roasted salsa	

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 Mur, Rosé, Provence, FR	12	45
2024 Whispering Angel, Rose, Provence, FR	14	50
2023 Santa Margarita, Pinot Grigio, IT	14	50
2024 Massacan Pinot Grigio, IT	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, ORE	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