

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 bleu cheese dipping sauce	
FRIED CALAMARI	21
Celery leaves, lemon, organic tomato sauce house-made tartar sauce	
NEW CHICKEN TINGA EMPANADAS	19
Rustic tomato-bell pepper dipping sauce	
KOREAN FRIED CHICKEN	19
Breaded chicken thighs, Korean style glaze scallions, toasted sesame seeds	
NEW WILD SHRIMP CROQUETTES	21
Panko crusted potato croquette with wild shrimp brava aioli	
FRIED BRUSSELS SPROUTS	16
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 MEXICAN STREET CORN SALAD GF V	PETITE 15 ENTRÉE 18
Shaved romaine, seasoned mixed tortilla strips grilled corn, pico de gallo, cotija cheese chipotle ranch	
CAESAR SALAD	PETITE 15 ENTRÉE 18
Chopped romaine, shaved parmesan focaccia croutons, balsamic Caesar dressing	
NEW NEWPORT SALAD GF V N	PETITE 16 ENTRÉE 19
Roasted local beets, lacinato kale, grapes, asparagus corn, heirloom cherry tomatoes, whole macadamia nuts chopped egg, red wine vinaigrette	
TOSCANA TUSCAN SALAD GF N	PETITE 16 ENTRÉE 19
Lolla Rossa, savoy cabbage, applewood bacon red onions, crumbled egg whites, toasted almonds white cheddar, honey mustard dressing	
CORNUCOPIA SALAD 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	
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, soybeans mandarin oranges, wonton crisps citrus peanut dressing	

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	22
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, grilled onions iceberg lettuce, Calabrian chili aioli, brioche bun	
NEW SMOKED TURKEY BURGER	20
Crispy pancetta, smoked mozzarella, local wild arugula tomato, smoked paprika 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>	

Choice of Bread:
Levain, rye, sourdough, multi-grain, gluten-free
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
Mozzarella, burrata, fresh Roma tomatoes, fresh basil	
MUSHROOM PIZZA V	22
Sautéed local mushrooms, pine nuts white truffle oil, California extra virgin olive oil Pecorino, Taleggio	
GREEK LAMB PIZZA	22
House crumbled lamb, kalamata olive, mozzarella roasted red onions, pizza sauce, fresh mint, basil	
NEW SOPPRESSATA PIZZA	22
Mozzarella, sliced soppressata, tomato sauce Calabrian chili, local honey drizzle	
NEW ANDOUILLE CHICKEN SAUSAGE PIZZA	22
Broccoli pesto, mozzarella, shishito peppers blistered cherry tomatoes	

ENTREES

AHI TUNA POKE BOWL	26
Soybeans, pickled red onions, carrots, cucumber toasted sesame seeds, shaved red cabbage sushi rice, Sriracha aioli	
NEW TUSCAN CHICKEN PANINI	20
Grilled Mary’s Farm chicken, sun-dried tomatoes fresh mozzarella, wild arugula, sun-dried tomato aioli ciabatta roll	
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	

WINE 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, North Coast, 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		85
2022 Barnett Vineyards, RRV, CA		90
2022 Domaine Drouhin ‘Laurene’, DH, ORE		115
2021 Kosta Browne ‘Pommard’, CDB, FR		115
2020 Domaine Chambeyron Cote Rotie, FR		120
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, 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	

BEER

CRAFT BEERS ON TAP	
Toscana Light American Lager, Anaheim, CA	6
Brewery X Oktoberfest, 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

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

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