#### STARTERS

CHIPS AND ROASTED TOMATO SALSA VV 10 House-Made Guacamole - \$8	8
CRISPY GREEN BEAN FRIES ♥ Spicy Tomato Aioli	13
PESTO HUMMUS ♥ Seasonal Crudité, Naan	13
SEASONED WAFFLE FRIES V	8
SAUSAGE & PRETZEL* Smoked Cheddar Cheese Brat, Mustard, Apple Cider Braised Cabbage, Warm Pretzel Roll	13
CHICKEN WINGS (8 PIECES)* Buffalo Style or Korean BBQ Dry Rub Carrots and Celery All Flats or Drums - \$1 Side of Buffalo Sauce - \$1	15

#### SUSHI ROLLS (Limited Availability) SHRIMP TEMPURA CRUNCH ROLL\* 19 Shrimp Tempura, Crab, Avocado, Tempura Flakes, Spicy Mayo, Teriyaki Sauce SPICY MANGO ROLL\* 19 Spicy Tuna, Pickled Cucumbers, Yuzu Soy Sauce, Mango Habanero Sauce, Chili Sauce, Soy Paper SEARED SALMON ROLL\*

Seared Salmon, Crab, Avocado, Eel Sauce, Spicy Mayo,

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Scallions, Fish Roe

SOUP & GREENS	
CREAMY TOMATO AND RED PEPPER BISQUE ♥ Garlic Croutons Pete's Grilled Cheese - \$8	10
MARKET MEDITERRANEAN SALAD* © (1)  Romaine, Boiled Egg, Baby Heirloom Tomatoes, Toasted Almonds, Cucumber, Radish, Red Bell Pepper, Parsley, Mint, Za'atar Vinaigrette	17
PROTEIN BOWL VOID  Mixed Greens, "Spanish Style" Quinoa, Avocado, Black Beans, Grilled Corn, Piquillo Peppers, Yellow Bell Peppers, Cotija Cheese, Tomatillo Avocado Dressing	20
CLASSIC CAESAR SALAD	15

Chopped Romaine Hearts, Shaved Parmesan, Crunchy Garlic Croutons, Caesar Dressing

Add from the grill - 5oz Chicken Breast - \$7,

6oz Salmon - \$10, Grilled Shrimp - \$9

## PETE'S ENTRÉES

FISH TACOS* Fresh Seasonal Fish, Smashed Avocado, Mango Salsa Fresca, Cabbage, Cilantro Crema, Soft Corn Tortillas	21
SALMON POKE BOWL*  Diced Salmon, Crab, Avocado, Cucumber, Edamame, Wakame, Pickled Daikon, Tobiko, Ohana Sauce, Sesame Seed, Green Onion, Steamed Rice, Mixed Green	<b>25</b>
IMPOSSIBLE BOLOGNESE ♥ Orecchiette Pasta, Vegetarian Bolognese Sauce, Arugula, Parmesan, Grilled Baguette	22
MISO GLAZED SALMON*  Seared Skuna Bay Salmon, Miso Glazed, Sautéed Green Beans and Mushrooms, Ponzu Sauce	30
BACON AND BROCCOLI MAC 'N' CHEESE* Cavatappi Pasta, Creamy Cheese Sauce, Bacon. Broccoli, Herbed Bread Crumbs Sautéed Shrimp - \$7	20
FLAT IRON STEAK*  Grilled Coffee Rubbed Flat Iron Steak, Rosemary Potatoe	<b>34</b> es,

# SANDWICHES

(AVAILABLE AFTER 4PM)

All sandwiches served with Waffle Fries or Fresh Fruit Side Mixed Greens or Caesar - \$1.50, Green Bean Fries - \$2, Grilled Onions - \$1.50, Bacon - \$4, Avocado - \$3

Roasted Asparagus, House-made Bourbon Steak Sauce

Creamy Smoked Cheddar Polenta, Roasted Broccolini, Jus

32

20

20

DR. PEPPER BRAISED SHORT RIB\*

VEGGIE MELT 🗸 14 Sautéed Mushrooms, Caramelized Onions, Tomato,

Smashed Avocado, Swiss and Cheddar, Mixed Greens, Grilled Sourdough

**BUFFALO CHICKEN SANDWICH\*** Fried Chicken Breast, Buffalo Sauce, Blue Cheese Crumble,

Ranch Slaw, Toasted Brioche Bun SEARED AHI SANDWICH\*

Ahi Tuna Steak Seared Rare, Lettuce, Tomato, House Aioli, Brioche Roll

CHEESEBURGER\* 19 1/2 Pound Grass Fed Patty, Cheddar Cheese, Lettuce,

Tomato, Onion, Pickles, Yellow Mustard, Toasted Brioche

MUSHROOM SWISS BURGER\* 1/2 Pound Grass Fed Patty, Sautéed Mushrooms, Swiss, Lettuce, Tomato, Mayo, Grilled Brioche

**FANCY BURGER\*** 21 1/2 Pound Grass Fed Beef Patty, Creamy Havarti Cheese,

Roasted Tomato Jam, Pickled Red Onion, Arugula, Mayonnaise, Brioche Bun

CAMBOZOLA BURGER\* 1/2 Pound Grass Fed Beef Patty, Bacon, Cambozola Cheese,

Grilled Onions, Roasted Garlic Emulsion, Warm Brioche Bun



20

\*Most items can be prepared Dairy Free or Gluten Free. Please inform your server of any dietary restrictions in advance. \* The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.