

LUNCH

11AM-2PM

STARTERS

TORTILLA SOUP (NF, VE, GF) CUP 8 / BOWL 12

Avocado, Tortilla Strips
ADD: Chicken Tinga (GF) +3 / +6

CARNE ASADA TACOS (NF, DF) 17

Marinated Grilled Flank Steak, Flour Tortillas, Shredded Cabbage
Lime, Tomatillo Salsa, Flour Tortillas

CALI FISH TACOS (NF) 16

Beer Battered Catch, Flour Tortillas, Shredded Cabbage, Lime
Chipotle Mayo, Charred Tomato Salsa

CHICKEN TENDERS (NF) 17

Choose: Plain or Buffalo, Honey Mustard Dipping Sauce

GREEN CHICKPEA HUMMUS (VE, NF) 12

Pita Chips, Celery, Sweet Peppers, Cucumber

CHARRED CAULIFLOWER (GF) 12

Toasted Pepitas, Feta Crumble, Harissa Aioli

BLACK BEAN CORN QUESADILLA (V, NF) 16

Flour Tortilla, Jack Cheese, Black Bean Puree, Corn-Poblano Relish, Salsa
Sour Cream

ADD: Chicken Tinga (GF) +6 / Pork Carnitas +6 / Tofu +6

CHARCUTERIE PLATE (DF, NF) 22

Chef's Selection of Artisanal Cured Meats, Molinari Salami Toscano
Aged San Daniele Ham, Molinari Hot Coppa, Grainy Mustard, Pickled Peppers
and Marinated Olives, Sourdough Crostini

CHEF'S CHEESE PLATE (V) 20

Chef's Selection of California Cheeses, Marin Triple Cream Brie
Fiscalini Bandage Wrapped Cheddar, Laura Chenel Goat Cheese
Point Reyes Blue, House Made Chutney, Grapes, Pecans, Sourdough Crostini

FROM THE OVEN

VERDURA FLATBREAD (V, NF) 18

Spinach, Red Peppers, Artichoke, Kalamata Olives, Mozzarella, Basil Pesto

MUSHROOM & BRIE FLATBREAD (NF, GF) 22

Crimini Mushroom, Brie, Roasted Garlic, Arugula, Shaved Parmesan

PEPPERONI & CHEESE FLATBREAD (NF) 17

Marinara Sauce, Mozzarella Cheese, A Simple Classic!

CRAFTED

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, SIDE SALAD OR FRUIT CUP

THE BURGER*(NF) 22

Grass Fed Beef Patty, Caramelized Onions, Heirloom Tomato, Cheddar Cheese
Green Leaf Lettuce, Remoulade Sauce, Brioche Bun
Sub: Impossible Burger (VE) +6 ADD: Bacon*+3 Fried Egg +3 Avocado +3

HOUSE ROASTED TURKEY BLT (NF, DF) 17

Hand Carved Roast Turkey, Heirloom Tomato, Mustard Herb Mayo
Crispy Bacon, Arugula, Pretzel Bun ADD: Avocado+3

SPICY CHICKEN BACON RANCH SANDO (NF) 19

Grilled All-Natural Chicken Breast, Crispy Bacon, Pepperjack, Green Lettuce
Heirloom Tomato, Jalapeno Pesto Ranch, Crispy Onion, Telera Bread

BEYOND MEATBALL SUB (NF, VE) 20

Impossible Meatballs, Marinara Sauce, Roasted Peppers and Onions
Vegan Mozzarella, Hoagie Roll

THE TOSCANA DELI PANINI (NF) 20

Salami, Prosciutto, Fresh Mozzarella, Arugula, Sun-Dried Tomato Pesto
Telera Bread

PASTAS AND BOWLS

SPRING PASTA (NF, VE) 19

Spaghetti, Grape Tomato, Spinach, Artichoke, Kalamata Olives, Sweet Peppers
Chile Flake, Roasted Garlic, Extra Virgin Oil, Lemon

HAM MAC & CHEESE (NF) 16

Dark Beer Cheese Sauce, Asparagus, Honey Ham, Caramelized Onions
Parmesan-Cornbread Crumbles

THE POWER UP (NF, V, GF) 16

Brown Rice, Quinoa, Spinach, Sugar Snap Peas, Caramelized Onion
Roasted Garlic, Extra Virgin Olive Oil, Shaved Sweet Peppers
Feta Cheese, Tomatillo Salsa

SEE LIST OF PROTEIN ADD ONS

GREENS

SACTOWN COBB SALAD (NF, GF) 19

Chopped Romaine, Crispy Shallots, Bacon, Hard-Boiled Egg, Avocado, Roma Tomato,
Goat Cheese, Yogurt Herb Dressing

THE FARM SALAD (GF, V) 17

Harvest Mixed Greens, Shaved Fennel, Strawberries, Toasted Pistachios, Feta Cheese
House Sherry Vinaigrette

CLASSIC CAESAR (NF) 14

Chopped Romaine, Parmesan, Garlic Croutons, Classic Caesar Dressing

SEE LIST OF PROTEIN ADD ONS

Vines
Chef: Alex Gutierrez
cafe

SIDES (VE, NF)

ALL SIDES AVAILABLE A LA CARTE

FRENCH FRIES 7

SWEET POTATO FRIES 7

SIMPLE SIDE SALAD 6

Mixed Greens, Tomato, Cucumber, Red Onion,
Sherry Vinaigrette

FRESH FRUIT CUP 7

SWEET ENDINGS

GERMAN CHOCOLATE CAKE (V) 12

Pecan and Coconut Filling, Buttermilk Chocolate Sponge Cake
Chocolate Ganache

STONE FRUIT AND BLUEBERRY COBBLER (VE, GF, NF) 12

Oat and Almond Crumble

VO'S FAMOUS CARROT CAKE (NF, V) 12

Crispy Carrot Curls, Caramel Sauce

ADD ONS

ALL NATURAL CHICKEN BREAST 11

GRILLED NIMAN RANCH FLAT IRON* 15

SUSTAINABLY RAISED SALMON* 15

ORGANIC TOFU 6

GF-GLUTEN FREE NF-NUT FREE V-VEGETARIAN
VE-VEGAN DF-DAIRY FREE

*Consuming raw or undercooked meats, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have
certain medical conditions. Please notify us if you have any food
allergies.

*Automatic 18% gratuity added for parties of 6 or more with one
check per party.

Automatic 18% gratuity will be added to [ROOM DELIVERY](#)
SUBSTITUTIONS SUBJECT TO AVAILABILITY