

t e s o t a

D U T C H B A B I E S & F L A P J A C K S

classic flapjack v	9
BUTTER . MAPLE SYRUP	
bananas foster v	9
CARAMELIZED BANANA . WALNUT BAKED-IN & TOPPED . WHIPPED CREAM	
mixed berry mascarpone v	9
VANILLA MACERATED FRUIT . CITRUS MASCARPONE . HONEY . MINT	
elote v	9
SWEET CORN . GREEN CHILE . HONEY BUTTER	
butter pecan v	9
HONEY BUTTER . TOASTED PECANS BAKED IN & TOPPED	

G R A N O L A

parfait tart v, GF	9
HOUSE-MADE GRANOLA TART . BERRIES . BANANA . CHIA SEEDS SOAKED IN GREEK YOGURT . DATE . UNSWEETENED PROTEIN	

O M E L E T T E S

	W/ TOAST & SIMPLE SALAD	
the pacific coast *	GF W/OUT TOAST	13
AVOCADO . ARUGULA . GOAT CHEESE . PICO DE GALLO		
the florentine *	GF W/OUT TOAST	13
SPINACH . MUSHROOM . GRUYERE . FRESH HERBS		
the denver *	GF W/OUT TOAST	13
MORTADELLA . RED PEPPERS . RED ONION . CHEDDAR . SCALLION		

B R E A K F A S T S A M M Y S

CHOOSE BREAKFAST POTATOES OR SALAD	
the egg & cheese *	15
SHARP CHEDDAR . EGG . TOMATO . AIOLI . CHOICE OF BACON SAUSAGE AVOCADO	
the milano *	15
PROSCIUTTO . EGG . ARUGULA . TOMATO . PISTACHIO PESTO	
the lox *	16
SMOKED SALMON . EGG . CAPER . TOMATO . RED ONION . MAYO	

E G G B R E A K F A S T S

early bird * GF W/OUT TOAST	13
TWO EGGS . NOBLE SEEDED MULTIGRAIN . BACON OR SAUSAGE . POTATO OR SALAD	
shakshuka * GF W/OUT TOAST	13
BAKED EGGS . CRUSHED TOMATO . SPINACH . GOAT CHEESE . HARISSA . CUMIN . FRESH HERBS . NOBLE BAGUETTE (ADD - BACON SAUSAGE ROTISSERIE CHICKEN +3)	
barbacoa & eggs * GF	18
CHILI-BRAISED BEEF . BLACK BEANS . SALSA VERDE . SMASHED AVOCADO . PICO DE GALLO . TWO EGGS YOUR WAY . SERVED W/ LA SONORENSE CORN TORTILLAS	
huevos rancheros * GF	14
LA SONORENSE CORN ASADERO QUESADILLAS . SANTA FE STYLE RANCHERO SALSA . BLACK BEANS . CILANTRO . COTIJA . TWO EGGS YOUR WAY	
avocado toast * v	16
WHIPPED MASCARPONE . TOMATO . BASIL . OLIVE OIL . TWO EGGS YOUR WAY . SIMPLE SALAD . NOBLE SEEDED MULTIGRAIN	
breakfast pizzetta *	15
SCHREINER’S SAUSAGE . SMASHED POTATO . ROMAN EGGS . ROSEMARY . MOZZARELLA . TRUFFLE CREAM . CALABRIAN CHILI	
chilaquiles * GF	15
CORN TORTILLA CHIPS . ASADERO CHEESE . SALSA VERDE . PICO DE GALLO . TWO EGGS YOUR WAY	

S A N D W I C H E S

CHOICE OF WAFFLE FRIES OR SIMPLE GREENS	
the classic cheeseburger* <i>classic set-up</i>	18
A5 WAGYU . SHARP CHEDDAR . DIJONNAISE . NOBLE BUN	
the cold cut	17
HOT COPPA . MORTADELLA . CALABRESE SALUMI . PEPPERONCINI . BASIL . PIQUILLO PEPPER . MOZZARELLA . PISTACHIO PESTO	
curry chicken salad	17
ROTISSERIE . WATER CHESNUT . CASHEW . GOLDEN RAISIN . ARUGULA . TOMATO	
the crispy fish "katsu"*	18
PICKLED VEG . YUZU MAYO . PEANUT CRUNCH . FURIKAKE . GEM LETTUCE . LIME	

 - SPICY FOR SOME
GF - GLUTEN FREE
V - VEGETARIAN

S T A R T E R S

bread & spread v, GF W/OUT BREAD	16
SCRATCH GARLIC HUMMUS . OLIVE TAPENADE . ZAHTAR . WHITE BEAN RELISH . PISTACHIO PESTO . EDAMAME GUACAMOLE . CHILI PEANUT CRUNCH . HOUSE BAKED BREAD . CORN CHIPS . +1 FOR CRUDITE	
harissa shrimp * GF W/OUT BREAD	23
PISTACHIO PESTO . GARLIC . SHALLOT . TOASTED NOBLE BAGUETTE	
flats & drums GF	22
10 PCS . DRY RUB OR GOJUCHANG BUFFALO . CRUDITE . PEPPERCORN RANCH	
gallo blanco ceviche * GF	21
CITRUS POACHED SHRIMP . MARISCO SAUCE . AVOCADO . PICO DE GALLO . LIME . CILANTRO . CUCUMBER . SERVED W/ CHIPS	
hamachi aguachile GF	21
SUSHI-GRADE HAMACHI CRUDO . NUROC CHAM CHOY . AVOCADO . SPICY MAYO . THAI BASIL . FRESH LIME . MICRO GREENS . CORN CHIPS	

S A L A D S

simple greens v, GF	6/11
SPRING MIX . OIL & SHERRY VINEGAR	
tesota wedge v W/OUT BACON & EGG, GF	9/16
ROMAINE . BACON . CHERRY TOMATO . GORGONZOLA . EGG . AVOCADO . SIMPLE VINAIGRETTE . PEPPERCORN RANCH . SHARP CHEDDAR	
greek grain VEGAN W/OUT GOAT CHEESE	9/16
COUSCOUS . FARRO . QUINOA . RADICCHIO . SPRING MIX . DATE . OLIVE . CHERRY TOMATO . RED ONION . ZUCCHINI . GOAT CHEESE . HERB MIX . SIMPLE VIN	
italian chopped GF, CAN BE MADE VEGAN	9/16
ROMAINE . RADDICCHIO . PEPPERONCINI . PIQUILO PEPPER . MOZZARELLA . RED ONION . CHICKPEA . ARUGULA . OLIVES . SALUMI . PARMESAN . ORGANO VIN	
szechuan fried chicken salad GF	19
W/ ROMAINE . NAPA CABBAGE . JICAMA . APPLE . PEANUT CHILE CRUNCH . RADISH . CUCUMBER . CARROT . MINT . CILANTRO . CASHEW VINAIGRETTE	
ADDED PROTEIN : GF	
GRILLED CHICKEN	7
FOUR OZ FLAT IRON	10
HARISSA SHRIMP *	10
FOUR OZ SALMON *	10
CHICKPEA FRITTER v	6
JAMON SERRANO	7

R I C E & N O O D L E S

ahi tuna poke * GF	22
SEASONED SUSHI RICE . PICKLED GINGER . EDAMAME GUACAMOLE . YUZU AIOLI . SESAME . PAPAYA . CARROT . CUCUMBER	
grace’s yakisoba VEGAN W/OUT FURIKAKE	17
BROCCOLI . ROASTED MUSHROOMS . CARROTS . CABBAGE . TAMARI . FURIKAKE . SCALLION . PEANUT CHILI CRUNCH <i>great with added protein</i>	

P I Z Z E T A S

hapa haole	15
CALABRESE SALUMI . ROASTED PINEAPPLE . CHARRED JALAPENOS . SHISHITO PEPPERS . THAI BASIL . CRUSHED TOMATO . MOZZARELLA	
callejero v	15
GRILLED CORN . ESCABECHE . TAJIN . COTIJA . QUESO CHIHUAHUA	
sicilian	15
SCHREINER’S SICILIAN SPICED SAUSAGE . BELL PEPPERS . RED ONIONS . GARLIC . BIANCO TOMATO	
margherita v	15
CRUSHED TOMATO . FRESH MOZZARELLA . ROASTED GARLIC . CALABRIAN CHILI . BASIL . FRESH PARMESAN . OREGANO	
spanish white	15
FRESH MOZZARELLA . JAMON SERRANO . ARUGULA . LEMON . PISTACHIO PESTO	
mushroom v	15
WILD MUSHROOMS . PESTO . CALABRIAN CHILE . ASADERO . MOZZARELLA . HERBS	
salumi	15
HOT COPPA . CALABRESE SALUMI . SERRANO JAMON . ROSEMARY . CALABRIAN CHILI	

S M A L L P L A T E S

baked truffle mac v	11
GEMELLI . PARMESAN . BLACK TRUFFLE . GRUYERE . BREADCRUMBS	
waffle fries v, GF	8
DRY RUB . AIOLI	
charred cabbage v, GF	9
WOOD ROASTED . YOGURT MASALA . SHALLOT . ROMESCO . PISTACHIO PESTO	
japanese eggplant v, GF	11
WOOD ROASTED . ROMESCO . ALMOND . ARUGULA . CALABRIAN CHILE . OREGANO	

* CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE COOK WITH A WOOD FIRE OVEN, PLEASE INFORM YOUR SERVER FOR SEVERE ALLERGIES & CELIAC

C L A S S I C B R U N C H

mimosa	11	french 75	14
ORANGE OR GRAPEFRUIT		BOTANIST GIN . CAVA . LEMON	
^available zero proof			
espresso martini	14	paloma	11
VODKA . BORGHETTI . ESPRESSO MIX		BLANCO TEQUILA . GRAPEFRUIT . JARRITOS	
aperol spritz	12	hugo spritz	12
APEROL . CAVA . TOPO CHICO		ELDERFLOWER . MINT . CAVA . TOPO CHICO	
bloody mary or maria	10	cold-brew carajillo	12
HOUSE BLOODY . LIME . CRUDITE . TAJIN		COLD BREW . LICOR 43	

H A P P Y H O U R

\$3 OFF	
DRAFT BEERS	BOTTLE OF
GLASSES OF WINE	HOUSE RED /
HOUSE COCKTAILS	HOUSE WHITE /
	HOUSE BUBBLES
\$6	+
CLASSIC MARGARITA	CHOICE OF PIZZETA
BREAD & SPREAD \$10	+
	CHOICE OF SALAD
SMALL PLATES \$7	=
WINGS:	\$36
5 FOR \$5 / 10 FOR \$10	

C O C K T A I L S

the newton's fig	13	golden hour	13
FIG VODKA . RHUBARB . MADAGASCAR VANILLA . LEMON . CITRUS TONIC	rocks	VERAS MEZCAL . TURMERIC . VANILLA . LEMON . NUTMEG	up
tesota martini	15	warner old fashioned	14
SUNCLIFFE STIRRED <i>OR</i> GREY GOOSE SHAKEN . VERMOUTH . BRINE . PIMENTO OLIVE	up	BOURBON . HEIRLOOM PINEAPPLE AMARO . XILA . BLACK WALNUT BITTERS	big rock
kan-sou margarita	14	pear pressure	13
LALO BLANCO TEQUILA . HAKUTSURU YUZU . LEMON . TOGARASHI SALT	rocks	BOTANIST GIN . GINGER . PEAR . LEMON	rocks
. . .			
the bar cart	14	clare as a bell . . . CLARIFIED . . .	15
BOURBON . AGAVE . LEMON . CHURCH MUSIC IPA	up	LALO BLANCO . ANCHO REYES . BELL PEPPER . LIME . CORRIANDER . JALAPENO	big rock
amaro spritz	13	sesame mai tai	15
SUNCLIFFE CULTIVARO . LEMON . ORANGE . SIMPLE . CARDAMOM BITTERS . TOPO	rocks	WHITE RUM . GENEVER . BANANE LIQUEUR . TAHINI ORGEAT . LIME	crushed
sonoran shade	14	teru teru	13
MATCHA . MEZCAL . DRY CURACAO . LIME . PINEAPPLE	crushed	HAKUTSURU SAKE . GINGER LEMONGRASS SYRUP . GRAPEFRUIT . LEMON	up
otro gallo michelada	7		
LIME . HOUSE BLOODY MIX . MODELO ESPECIAL			

Z E R O P R O O F

spritz del conte	10	amaro mule	10
NON-ALCHOLIC ITALIAN APERTIF . SODA . LEMON 0.0 %		NON-ALCOHOLIC AMARO LUCANO . BIG MARBLE GINGER BEER . LIME 0.0 %	
espresso mock-tini	10	the howie	10
NON-ALCOHOLIC AMARO LUCANO . ESPRESSO MIX 0.0 %		SEEDLIP . GRAPEFRUIT . LEMON . CINNAMON 0.0 %	
otro gallo miche-nada	7	daquiri madonna	10
LIME . HOUSE BLOODY MIX . BUDWEISER ZERO 0.0 %		NON-ALCOHOLIC AMARO LUCANO . LIME . PINEAPPLE 0.0 %	
athletic non-alcoholic beer	< .5%	layla zero sparkling brut <i>alcohol removed</i>	10
budweiser zero 0.0 %	5	le naturel zero zero red <i>alcohol removed</i>	10

B E V E R A G E S

fountain soda :	bottled soda :	coffee:	fresh squeezed :	iced tea :
3.75	6		6	PASSPORT
coke		ESSO BLEND	house lemonade	3.75
diet coke	sparkling blood orange	3.75	arnold palmer	tropical black
sprite	sioux city root beer	endless drip	orange juice	iced tea
dr. pepper	big marble ginger beer	single serve	grapefruit juice	senchilla green
shirley temple	4	cold brew		iced tea
	topo chico			
	mexican coke			

D E S S E R T S

white chocolate tiramisu	8	thai-tea basque cheesecake GF
olive oil cake	a la mode +2	asian pear upside down cake

TESTA

S T A R T E R S & S M A L L P L A T E S

bread & spread **V, GF W/OUT BREAD** 16
SCRATCH GARLIC HUMMUS . OLIVE TAPENADE . ZAHTAR . WHITE BEAN RELISH . PISTACHIO PESTO . EDAMAME GUACAMOLE . CHILI PEANUT CRUNCH . HOUSE BAKED BREAD . CORN CHIPS . +1 FOR CRUDITE

hamachi aguachile **GF** 19
SUSHI-GRADE HAMACHI CRUDO . NUROC CHAM CHOY . AVOCADO . SPICY MAYO . THAI BASIL . FRESH LIME . MICRO GREENS . CORN CHIPS

burrata flatbread* 16
CREAMY BURRATA . ROMESCO . PESTO . PINE NUTS . CALABRIAN CHILE

harissa shrimp* **GF W/OUT BREAD** 23
PISTACHIO PESTO . GARLIC . SHALLOT . TOASTED NOBLE BAGUETTE

flats & drums **GF** 22
10 PCS . DRY RUB OR GOJUCHANG BUFFALO . CRUDITE . PEPPERCORN RANCH

gallo blanco ceviche* **GF** 21
CITRUS POACHED SHRIMP . MARISCO SAUCE . AVOCADO . PICO DE GALLO . LIME . CILANTRO . CUCUMBER . SERVED W/ CHIPS

S A L A D S

simple greens **V, GF** 6/11
SPRING MIX . OIL & SHERRY VINEGAR

tesota wedge **V W/OUT BACON & EGG, GF** 9/16
ROMAINE . BACON . CHERRY TOMATO . GORGONZOLA . EGG . AVOCADO . SIMPLE VINAIGRETTE . PEPPERCORN RANCH . SHARP CHEDDAR

greek grain **VEGAN W/OUT GOAT CHEESE** 9/16
COUSCOUS . FARRO . QUINOA . RADICCHIO . SPRING MIX . DATE . OLIVE . CHERRY TOMATO . RED ONION . ZUCCHINI . GOAT CHEESE . HERB MIX . SIMPLE VIN

italian chopped **GF, CAN BE MADE VEGAN** 9/16
ROMAINE . RADDICCHIO . PEPPERONCINI . PIQUILO PEPPER . MOZZARELLA . RED ONION . CHICKPEA . ARUGULA . OLIVES . SALUMI . PARMESAN . ORGANO VIN

szechuan fried chicken salad **GF** 19
W/ ROMAINE . NAPA CABBAGE . JICAMA . APPLE . PEANUT CHILE CRUNCH . RADISH . CUCUMBER . CARROT . MINT . CILANTRO . CASHEW VINAIGRETTE

ADDED PROTEIN : **GF**

GRILLED CHICKEN	7	FOUR OZ FLAT IRON	10
HARISSA SHRIMP*	10	FOUR OZ SALMON*	10
CHICKPEA FRITTER V	6	JAMON SERRANO	7

N O O D L E S

GREAT WITH ADDED PROTEIN

campanelle **V** 18
SUN DRIED TOMATO . WILD MUSHROOM . SQUASH . PARMESAN . CALABRIAN CHILE

gemelli “peas & carrots” **V** 19
ENGLISH PEAS . GRILLED BROCCOLINI . SUGAR SNAP PEAS . ROASTED CARROTS . BLACK TRUFFLE RICOTTA . ARUGULA PISTACHIO PESTO . SONORAN PASTA CO

bucatini pomodoro **V** 17
ROASTED GARLIC . CHILI FLAKE . FRESH MOZZARELLA . TORN BASIL . PARMESAN . BIANCO TOMATO . SONORAN PASTA CO

P I Z Z E T A S

hapa haole 15
CALABRESE SALUMI . ROASTED PINEAPPLE . CHARRED JALAPENOS . SHISHITO PEPPERS . THAI BASIL . CRUSHED TOMATO . MOZZARELLA

callejero **V** 15
GRILLED CORN . ESCABECHE . TAJIN . COTIJA . HATCH CHILI . QUESO CHIHUAHUA

sicilian 15
SCHREINER’S SICILIAN SPICED SAUSAGE . BELL PEPPERS . RED ONIONS . BIANCO TOMATO

margherita **V** 15
CRUSHED TOMATO . FRESH MOZZARELLA . ROASTED GARLIC . CALABRIAN CHILI . BASIL . FRESH PARMESAN . OREGANO

spanish white 15
FRESH MOZZARELLA . JAMON SERRANO . ARUGULA . LEMON . PISTACHIO PESTO

mushroom **V** 15
WILD MUSHROOMS . PESTO . CALABRIAN CHILE . ASADERO . MOZZARELLA . HERBS

salumi 15
HOT COPPA . CALABRESE SALUMI . SERRANO JAMON . ROSEMARY . CALABRIAN CHILI

V - SPICY FOR SOME

• wood roasted heirloom carrots **V, GF** 11
WHIPPED FETA . ROASTED GARLIC . HAZELNUT HONEY BUTTER . LAVENDER . CALABRIAN CHILE . SERVED W/ BREAD

• charred cabbage **V, GF W/OUT CRISPY SHALLOT** 9
WOOD ROASTED . YOGURT MASALA . SHALLOT . ROMESCO . PISTACHIO PESTO

• japanese eggplant **V, GF** 11
WOOD ROASTED . ROMESCO . ALMOND . ARUGULA . CALABRIAN CHILE . OREGANO

• grilled broccolini **V, GF** 8
HERB BUTTER . GREMOLATA . SEA SALT

• wok fire vegetables **VEGAN, GF W/OUT SHALLOT** 8
WILD MUSHROOMS . BROCCOLI . CABBAGE . CARROT . CITRUS GLAZE . SESAME

• white sweet potato **V, GF** 8
MISO BUTTER . SZECHUAN PEPPERCORN . PEPITAS . CHIVE . CREME FRAICHE

• baked truffle mac **V** 11
GEMELLI . PARMESAN . BLACK TRUFFLE . GRUYERE . BREADCRUMBS

• waffle fries **V, GF** 8
DRY RUB . AIOLI

M A I N . P L A T E S

branzino 42

THIRTEEN OZ . LEMON CAPER BUTTER SAUCE

seared salmon* 30

EIGHT OZ . PAN SEARED . SPICED RUB . GRILLED LEMON . ROMESCO . SEASONAL VEGETABLE **GF**

ahi tuna poke* 22

SEASONED SUSHI RICE . PICKLED GINGER . EDAMAME GUACAMOLE . YUZU AIOLI . SESAME . PAPAYA . CARROT . CUCUMBER **GF**

half bird* 26

ROTISSERIE CHICKEN . TANDOORI RUB . AJI AIOLI . GRILLED LEMON . WHIPPED FETA CARROTS **GF**

schreiner’s lamb kofta 21

SPICED LAMB SKEWERS . SALTED CUCUMBER . HOUSE TABBOULEH . YOGURT MASALA . HEARTH BREAD

SUB FALAFEL FOR VEGETARIANS

THE BEEF EATERS

twelve oz prime rib eye* 56

eight oz prime flat iron* 35

MUSHROOM MADEIRA DEMI . COMPOUND BUTTER **GF**
SERVED W/ BROCCOLINI or WAFFLE FRIES

W O K

S T I R - F R Y 18

YOUR CHOICE . WOK FIRED . BLACK BEAN SAUCE . SWEET CHILE . BLACK VINEGAR . SAMBAL . HONEY **GF**
SERVED W/ STEAMED JASMINE RICE

shrimp flat-iron steak
chicken vegetable **V**

grace’s yakisoba **VEGAN W/OUT FURIKAKE** 17
WHEAT NOODLES . BROCCOLI . ROASTED MUSHROOMS . CARROTS . CABBAGE . TAMARI . FURIKAKE . SCALLION . PEANUT CHILI CRUNCH

S A N D W I C H E S

CHOICE OF WAFFLE FRIES OR SIMPLE GREENS

the crispy fish “katsu”* 18
PICKLED VEG . YUZU MAYO . PEANUT CRUNCH . FURIKAKE . GEM LETTUCE . LIME

the classic cheeseburger* *classic set-up* 18
6 OZ . SHARP CHEDDAR . DIJONAISSSE . NOBLE BUN

the bacon blue burger* *classic set-up* 20
6 OZ . BACON . BLUE CHEESE . CARAMELIZED ONION . DIJONAISSSE

the pica rica burger* 20
6 OZ . HATCH CHILE . CARAMELIZED ONION . AJI AIOLI . AVOCADO . SHARP CHEDDAR

the cold cut 17
HOT COPPA . MORTADELLA . CALABRESE SALUMI . PEPPERONCINI . PIQUILO PEPPER . BASIL . MOZZARELLA . PISTACHIO PESTO

curry chicken salad 17
ROTISSERIE . WATER CHESNUT . CASHEW . GOLDEN RAISIN . ARUGULA . TOMATO

GF - GLUTEN FREE **V** - VEGETARIAN

* CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE COOK WITH A WOOD FIRE OVEN, PLEASE INFORM YOUR SERVER FOR SEVERE ALLERGIES & CELIAC

HAPPY HOUR

2 - 6 EVERY DAY

BREAD & SPREAD \$10	BOTTLE OF	\$3 OFF
SMALL PLATES \$7	HOUSE RED / HOUSE WHITE / HOUSE BUBBLES	DRAFT BEERS
	+	GLASSES OF WINE
WINGS:	CHOICE OF PIZZETA	HOUSE COCKTAILS
5 FOR \$5 / 10 FOR \$10	+	
	CHOICE OF SALAD = \$36	\$6
		CLASSIC MARGARITA

COCKTAILS

the newton's fig	13	golden hour	13
FIG VODKA . RHUBARB . MADAGASCAR VANILLA . LEMON . CITRUS TONIC	rocks	VERAS MEZCAL . TURMERIC . VANILLA . LEMON . NUTMEG	up
tesota martini	15	warner old fashioned	14
SUNCLIFFE STIRRED <i>OR</i> GREY GOOSE SHAKEN . VERMOUTH . BRINE . PIMENTO OLIVE	up	BOURBON . HEIRLOOM PINEAPPLE AMARO . XILA . BLACK WALNUT BITTERS	big rock
kan-sou margarita	14	pear pressure	13
LALO BLANCO TEQUILA . HAKUTSURU YUZU . LEMON . TOGARASHI SALT	rocks	BOTANIST GIN . GINGER . PEAR . LEMON	rocks
	. . .		
the bar cart	14	clare as a bell . . . CLARIFIED . . .	15
BOURBON . AGAVE . LEMON . CHURCH MUSIC IPA	up	LALO BLANCO . ANCHO REYES . BELL PEPPER . LIME . CORRIANDER . JALAPENO	big rock
amaro spritz	13	sesame mai tai	15
SUNCLIFFE CULTIVARO . LEMON . ORANGE . SIMPLE . CARDAMOM BITTERS . TOPO	rocks	WHITE RUM . GENEVER . BANANE LIQUEUR . TAHINI ORGEAT . LIME	crushed
sonoran shade	14	teru teru	13
MATCHA . MEZCAL . DRY CURACAO . LIME . PINEAPPLE	crushed	HAKUTSURU SAKE . GINGER LEMONGRASS SYRUP . GRAPEFRUIT . LEMON	up
otro gallo michelada	7		
LIME . HOUSE BLOODY MIX . MODELO ESPECIAL			

ZERO PROOF

spritz del conte	10	amaro mule	10
NON-ALCOHOLIC ITALIAN APERTIF . SODA . LEMON 0.0 %		NON-ALCOHOLIC AMARO LUCANO . BIG MARBLE GINGER BEER . LIME 0.0 %	
espresso mock-tini	10	the howie	10
NON-ALCOHOLIC AMARO LUCANO . ESPRESSO MIX 0.0 %		SEEDLIP SPICED 94 . GRAPEFRUIT . LEMON . CINNAMON 0.0 %	
otro gallo miche-nada	7	daquiri madonna	10
LIME . HOUSE BLOODY MIX . BUDWEISER ZERO 0.0 %		NON-ALCOHOLIC AMARO LUCANO . LIME . PINEAPPLE 0.0 %	
athletic non-alcoholic beer < .5%	6	layla zero sparkling brut <i>alcohol removed</i>	10
budweiser zero 0.0 %	5	le naturel zero zero red <i>alcohol removed</i>	10

BEVERAGES

<i>fountain soda :</i>	<i>bottled soda :</i>	<i>coffee:</i>	<i>fresh squeezed :</i>	<i>iced tea :</i>
3.75	6	ESSO BLEND	6	PASSPORT
coke	sparkling blood orange	3.75	house lemonade	3.75
diet coke	sioux city root beer	endless drip	arnold palmer	tropical black iced tea
sprite	big marble ginger beer	single serve cold brew	orange juice	senchilla green iced tea
dr. pepper	4		grapefruit juice	
shirley temple	topo chico			
	mexican coke			

DESSERTS

	. . .		
white chocolate tiramisu	8	olive oil cake	
thai tea basque cheesecake <i>gf</i>	<i>a la mode</i> +2	asian pear upside down cake	