

starters

fresh oysters*^{gf}

half dozen oysters on the half shell with house mignonette. 18.00

firecracker prawns^{gf}

pan fried prawns in a sweet & spicy firecracker sauce. 16.50

oysters rockefeller*^{gf}

half dozen oysters baked with butter, spinach, garlic, shallot, house mignonette and shaved parmesan. 20.00

cheesy garlic bread^{gf}

olive oil, herbs, fresh garlic, baked with mozzarella, served with a garlic herb & red dipping sauces. 13.75 add basil pesto 1.

seared ahi^{gf}

peppercorn crusted ahi, thinly sliced and served with our thai vinaigrette & carrot cucumber salad. 16.00

sausage & artichoke fondue^{gf}

sharp cheddar cheese sauce with italian sausage & artichoke hearts served with fresh baked focaccia. 15.50

mediterranean spreads^{gf}

melanzo, a creamy blend of garlic, roasted eggplant & cream cheese along with our castelvetrano olive tapenade. Served with house made focaccia. 15.00

pork belly burnt ends^{gf}

smoked pork belly chunks tossed in a sweet & spicy ginger soy bbq sauce. 16.25

looking for our dinner menu?

our evening fresh sheet changes weekly ask your server for this weeks fresh sheet!

^{gf} available gluten free. please note some items may have a small upcharge for gluten free items.

have an event?

a simple office lunch delivery or a full service event such as a wedding or holiday party, we cater to all your needs!



scan to get more info now!

house made sweet treats

carrot cake

two layers wrapped in a sweet cream cheese frosting. Pecan edge with a caramel drizzle.

chocolate cake

three layers of chocolate cake, wrapped & layered in a chocolate cream cheese frosting.

tiramisu

coffee dipped ladyfingers layered with a sweet mascarpone cream

seasonal mousse cake^{gf}

this one changes with the seasons, ask your server about this!

fat olives

RESTAURANT & CATERING

fresh salads & soups

southwest chicken^{gf}

romaine, red onion, avocado, blackened chicken, green chili-coriander dressing with a fire roasted tomato & corn salsa. 15.75

seared ahi^{gf}

mixed greens, avocado, red onion, carrot, green onion, cucumber & seared ahi filet with thai vinaigrette. 16.50

mediterranean^{gf}

chopped romaine, feta, kalamata olives, roasted red peppers, red onion, garbanzo beans, with lemon pepper vinaigrette. 13.25

steak*^{gf}

smoked tri tip, mixed greens, arugula, blue cheese, bacon, cherry tomatoes, hard cooked egg & avocado. 16.00

thai chicken^{gf}

mixed greens, carrots, green onion, cilantro, sliced almonds, cucumber, avocado, peppadews, grilled chicken breast with a thai vinaigrette. 16.00

caesar^{gf}

chopped romaine, shaved parmesan, croutons & house caesar dressing. 13.00

cobb^{gf}

mixed greens, grilled chicken, bacon lardons, avocado, blue cheese, hard cooked egg, cherry tomatoes. 15.75

nonna's^{gf}

spicy pecans, granny smith apple with blue cheese crumbles. 14.00

soup of the day^{gf} cup. 5. / bowl. 7.

house made dressings

garlic herb / blue cheese / sweet dijon / honey jalapeno / thai vinaigrette
add grilled chicken 5. / pork carnitas 6. / grilled prawns* 9. / grilled beef* 7.

lunch bowls

ginger-garlic beef bowl^{gf}

grilled ginger garlic marinated beef, basmati rice, green onion, with a pickled carrot & cucumber salad. 15.00

pork carnitas bowl^{gf}

pork carnitas, cilantro-lime rice, roasted corn & black bean salsa with fire roasted tomatoes. Finished with a corriander green chile sauce. 14.50

teriyaki chicken bowl^{gf}

grilled chicken marinated in our sweet & spicy ginger soy sauce, with basmati rice, green onion and cucumber carrot salasa 14.00

grilled chicken alfredo^{gf}

grilled airline chicken breast served atop of linguine simmered in a garlic-parmesan cream sauce. 17.75

mac & cheese^{gf}

a creamy blend of dubliner & tillamook sharp cheddar tossed with penne, finished in the oven. Served with soup or salad. 14.50

add to your mac!

bacon 2. / chicken 5. / prawns 9.

need to feed the office or have a large to go order?
ask for our express catering menu!

burgers & sandwiches

plated with a side salad, caesar salad or cup of soup. gluten free 1.00 / make it a wrap...no charge

fat olicves burger*^{gf}

flame broiled half pound black angus burger, lettuce, tomato, red onion, garlic aioli & choice of cheese on a brioche bun 15.00

make it a double! add an extra patty...4.

bacon burger*^{gf}

half pound black angus cheese burger with crispy bacon, and choice of cheese. 16.00

white bean quinoa burger^{gf v}

housemade white bean-quinoa burger with arugula, tomato, red onion and garlic aioli on our brioche bun...14.00

steak & cheddar*^{gf}

house smoked tri-tip, sharp white cheddar, garlic aioli, red onions, tomato & arugula, on a toasted telera roll. 15.50

pesto turkey^{gf}

crisp bacon, basil pesto, house smoked turkey breast, roasted red peppers & melted provolone on telera roll. 14.75

french dip*^{gf}

house smoked tri tip, provolone cheese, on a telera roll, served with side of horseradish sauce and house au jus. 15.50

california^{gf}

grilled chicken, avocado, lettuce, tomato, peper jack, crisp bacon, with honey jalapeño dressing on a telera roll. 15.75

abc^{gf}

green apple slivers, bacon with melted provolone, parmesan & smoked mozzarella on a telera roll. 14.00

avocado turkey wrap

house smoked turkey breast, avocado, heirloom tomatoes, lettuce, garlic herb & provolone. 14.75

pizzas & calzones

all pizzas made with our house blend of shredded mozzarella & provolone

personal - 8" / medium - 12" / extra large - 18" / gluten free - 10" add 2.5 to medium

classic pepperoni

red sauce, pepperoni, parmesan, herbs

P: 10. M: 14. XL: 24.

italian

red sauce, sausage, pepperoni, salami, mushrooms,

olive tapenade, parmesan

P: 11. M: 16. XL: 27.

carnivore

red sauce, italian sausage, house cured ham, pepperoni, bacon

P: 11. M: 16. XL: 27.

california chicken

garlic white, chicken, bacon, spinach, smoked mozzarella

P: 11. M: 16. XL: 26.5

standard veg

red sauce, mushrooms, black olives, green peppers, red onions

P: 10.5 M: 15. XL: 24.5

classic cheese

red sauce, mozzarella, parmesan, herbs

P: 10. M: 13. XL: 23.

bbq chicken

red & bbq swirl, chicken, red onion, bacon, romas,

smoked mozzarella

P: 11. M: 16. XL: 26.5

islander

sweet chili sauce, bacon, house cured ham, pineapple, red onion,

romas, smoked mozzarella

P: 11.5 M: 16.5 XL: 27.5

mediterranean

red & pesto swirl, kalamatas, herbs, garlic, romas,

artichokes, feta crumbles

P: 11. M: 16. XL: 26.

margherita

red sauce, garlic, basil, romas

P: 10.5 M: 15.5 XL: 25.

add to any sandwich or burger
cheese 1.5 / bacon 2. / avocado 2.

white cheddar / provolone / smoked mozzarella / blue cheese / pepper jack

tuscany

pesto, artichoke hearts, sun dried tomatoes, roasted garlic,

kalamata olives

P: 11.5 M: 16.5 XL: 27.5

tropical

red sauce, house cured ham, pineapple

P: 10.5 M: 15.5 XL: 25.

uncle sam

red sauce, sausage, pepperoni, mushroom, black olive,

green pepper, red onion

P: 11. M: 16. XL: 26.

aegean

garlic oil, garlic, spinach, sundried tomatoes, feta, herbs

P: 11. M: 16. XL: 26.

fab four

red sauce, pepperoni, italian sausage, red onion, mushrooms

P: 11. M: 16. XL: 26.

calzone

a half moon shaped pizza stuffed with basil pesto, spinach, mushrooms, artichoke hearts, melanzano, mozzarella. Served with side salad. 14.50

stromboli

the same as a calzone, but with red sauce, pepperoni, salami, house made ham, italian sausage, & mozzarella. Served with side salad. 15.00

torta

a half moon shaped pizza stuffed with chicken, spinach, sun-dried tomatoes, artichoke hearts, mozzarella, feta, garlic white sauce. Served with side salad. 15.00

crafted cocktails

cactus drop

titos vodka, cointreau, prickly pear puree, lemon juice, simple syrup...12.

pineapple manhattan

four roses bourbon, giffard caribbean pineapple liqueur, vermouth...14.

espresso martini

titos, owens espresso mix, simple syrup...12.

fidel's fantasy

plantation 3 stars rum, basil, lime, pineapple...11.

peloma

tequila, grapefruit soda, lime, house syrup...11.

dr. alvarez

arbol chile infused tequila, orange, lemon, lime, cointreau...13.

maple old fashioned

four roses bourbon, canadian maple syrup, bitters...14.

the mule

titos, lime, cock & bull ginger beer...11.

spicy mary

house mary mix, habanero infused vodka, all the fixings...12.

beer & cider

DRAFT

Bombing Range Brewing Rotating Tap Washington
White Bluffs "NOG" IPA Washington
Icicle "Dirty Face" Amber Washington
Pelican Brewing "Head Out" Hefeweizen Oregon
Kona "Longboard" Lager Hawaii
Reubens Pilsner Washington

BOTTLES & CANS

Bud Light Missouri
Coors Light Colorado
Georgetown "Bodhizafa" IPA, Washington
Icicle "Alpenhaze" Hazy IPA, Washington
Dru Bru "Hop Sessiom" IPA, Washington
pFriem Pilsner, Washington
Dru Bru Passion Fruit Sour, Washington
Seattle Cider "Semi Sweet" Washington
Ace Pineapple Cider California
Incline Marionberry Cider Washington