

SOUP	GAZPACHO bay shrimp, crème fraîche, chives	5.75 / 7.00		
	DAILY SOUP chef's choice	5.50 / 6.75		
SALAD	WHITE PEACH SALAD arugula, caramelized onions, goat cheese, white balsamic vinaigrette	10.00		
	CHICKEN COBB SALAD bacon, tomato, blue cheese, avocado, egg, house made ranch dressing	12.50		
	ASIAN CHICKEN SALAD crisp rice stick noodles, snow peas, toasted almonds, soy vinaigrette	12.25		
	TACO SALAD grilled flat iron, poblano pepper, crispy tortillas, queso fresco, tomatillo vinaigrette	13.75		
SHARE	ALMOND ENCRUSTED BRIE balsamic onions, roasted garlic, cranberry-pear chutney	9.50		
	CALIFORNIA ARTISAN CHEESE PLATE today's selection served with accompaniments	13.75		
	HEIRLOOM TOMATO CAPRESE SALAD buffalo mozzarella, basil, fig balsamic glaze, sea salt	13.25		
	SEARED POTSTICKERS pork, cilantro pesto, chili aioli & soy glaze	10.75		
	WILD BOAR RIBS blackberry ancho chili barbeque sauce	8.75		
	DUNGENESS CRAB CAKE 3oz. scallions, thyme, mache, tomato, lemon aioli	13.25		
	SPICY TUNA POKE pickled cucumber, avocado, micro greens, sriracha, wonton chips	13.00		
	CRISPY JAMAICAN SPICED CALAMARI tatsoi, jicama, toasted cashews			
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BRUNCH	SEASONAL FRUIT BOWL granola, clover honey yogurt	7.25		
	BRIOCHE FRENCH TOAST bananas, caramel, chocolate chips, fennel sausage	10.00		
	BELGIAN WAFFLE applewood bacon, fresh strawberries, chantilly cream	9.75		
	DUNGENOUS CRAB & SPINACH OMELET tomatoes, cheddar cheese, café potatoes	13.25		
	STEAK & EGGS petite flat iron steak, eggs any style, spinach, cafe potatoes	15.75		
	SPRING VEGETABLE FRITTATA asparagus, mushrooms, peas, artichokes, potatoes, boursin cheese	10.00		
	ITALIAN FRITTATA andouille sausage, roasted new potatoes, mozzarella, scallions, cherry tomatoes	11.75		
	EGGS BENEDICT red onion scones, poached eggs, country ham, hollandaise	11.75		
	BEEF HASH & POACHED EGGS chipotle hollandaise, cafe potatoes	13.00		
	EGGS LOS GATOS dungeness crab cakes, tomato, poached eggs, béarnaise	15.25		
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SANDWICH	CALIFORNIA CHICKEN heirloom tomatoes, arugula, brie, citrus aioli, potato salad	11.25		
	CRAB MELT toasted sour batard, provolone, tomatoes, organic greens	14.00		
	ANGUS CHUCK BURGER blue cheese, balsamic caramelized onions, smoked bacon, fries	12.00		
PIZZA	MARGHERITA PIZZA garlic, mozzarella, roma tomatoes, basil, balsamic reduction	14.25		
	SAUSAGE AND PEPPERS red onion, bell peppers, tomato sauce, mozzarella	14.00		
PASTA	ANGEL HAIR PASTA AND PRAWNS tomatoes, basil, garlic, extra virgin olive oil	11.25 / 18.75		
	SUMMER CHICKEN FETTUCCHINE heirloom tomatoes, arugula pesto cream sauce	17.00		
MAIN	FRIED FISH TACOS napa cabbage, pickled red onion, tomato, cotija cheese, guacamole	11.50		
	GRILLED BUTCHER'S STEAK fingerling potatoes, asparagus, demi-glace	18.75		
	HERB MARINATED HALF CHICKEN sun-dried tomato risotto, watercress, peppadew cream	14.50		
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TRIO	skirt steak	green garlic fries	sesame haricots verts	15.50
	half crab melt	cauliflower potato gratin	cup of gazpacho	
	mango chicken skewers	sautéed spinach	caesar salad	
	egg los gatos	cafe potatoes	bacon	
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