

_____ a la carte (10:00) _____



v. **obligatory avocaco toast**- avocado, radish, 10.50
rhubarb, garden flora, on our seeded rye

v. **grain bowl**- brown rice, quinoa, carrot,
house made kimchi, cucumber, furikake,
roasted broccolini, miso vinaigrette 9.50

g.f. **summer salad**- mixed greens, sheep feta,
sunflower seeds, radish, carrot,
red wine vinaigrette 11.00

albacore tuna melt- with celery, garden
lovage, served on our wheat bread 10.50

vegetable panini - roasted zucchini,
eggplant, red pepper, mozzarella,
basil aioli, on our sourdough 10.50

panzanella salad- swank farms tomatoes,
& basil, buratta, focaccia 11.00

v. **garlic herb fries**-
with bread and butter pickles 9.50

drink beer & wine

draft beer

north coast Scrimshaw 9

(local) Alvarado Mai Tai 9

wines glass / bottle

charmél rosé 8.50 / 38

hahn chardonnay 9 / 45

prosecco d.o.c. 8 / 38

dante pinot noir 9 / 45

kombucha on tap 12/16oz

Almighty Kombucha
(local) Monterey 6 / 7



soup of the diaz

served with our bread

6.50

pizza 17

"cavolo nero" - black kale, red onion, olive, tomato

pepperoni, salami calabrese - fresno peppers, mozzarella

lamb & pea sprouts - burrata cheese, chiimichurri

garden herb mimosas

classic orange juice

rosemary & vanilla

lavender & thyme

blueberry & mint