

a la carte (11:00)



v. obligatory avocado toast- avocado, radish, pomegranite, on our seeded rye 11.50

gf/v. quinoa bowl- arugula, quinoa, avocado, carrot, radish, cucumber 9.50

ham & raclette melt- honey glazed ham, pear, melted raclette cheese on our sourdough 10.50

gf. radicchio salad- castlefranco radicchio, walnuts citrus vinaigrette, parmigiano-reggiano 12.50

v. garlic herb fries- bread & butter pickles 9.50

add mary's airline chicken to any order 7.50

soup of the diaz served with our bread 6.50

drink beer & wine

draft beer

north coast Scrimshaw 9

north coast Stellar IPA 9

wines

glass / bottle

mont gravet rosé 8.50 / 38

hahn chardonnay 9 / 45

prosecco d.o.c. 8 / 38

dante pinot noir 9 / 45

turley zinfandel 55

kombucha on tap

12/16oz

Almighty Kombucha

(local) Monterey 6 / 7



pizza 17

"cavolo nero" - dino kale, red onion, kalamata olive, tomato

sausage & pea sprout - burrata, nasturtium pesto, spring vegetable

cured meats - sauce tomato, mozzarella, pepperoni, salami, fresno

garden herb mimosas

classic orange juice

rosemary & vanilla

lavender & thyme

blueberry & mint