

## TACOS + SANDWICHES

Tacos served with tortilla chips and flame-roasted salsa.

### CARNITAS TACOS 11.00

Slow-roasted pork topped with housemade avocado salsa verde, red onions and cilantro. + AVOCADO 1.00

### \* FISH TACOS 11.00

Panko-crust Mahi Mahi, shredded cabbage and housemade ranchito sauce. + AVOCADO 1.00

Sandwiches served on our signature bread and your choice of side:  
Cup of Soup • Caesar Salad

### GRILLED VEGGIE SANDWICH 10.75

Grilled bell peppers, wild mushrooms and melted cheese with field greens, tomatoes and housemade sun-dried tomato aioli.

### \* CALIFORNIA CLUB SANDWICH 11.50

This Club is jumpin'...with avocado, tomatoes and Nueske's applewood smoked bacon! Customize with chicken or turkey breast.

### GRILLED CHICKEN CAESAR SANDWICH 11.25

With shaved Parmesan, lettuce and tomatoes.

### ITALIAN DELI SANDWICH 12.00

Spicy Capicola ham, salami and pepperoni with Mozzarella, basil and lettuce with mustard Parmesan vinaigrette.

## DESSERTS

### NEW SALTED CARAMEL PUDDING 4.75

Eat dessert with a grain of salt! Rich caramel pudding, black cocoa cookie crumbs, housemade whipped cream, caramel sauce and natural flaked sea salt.

### \* RED VELVET CAKE 6.75

The classic you crave, frosted with hand-whipped vanilla bean cream cheese and white chocolate curls. + HÄAGEN-DAZS 1.50

### KEY LIME PIE 6.50

This cool dessert never goes out of style. On a graham cracker crust with housemade whipped cream.

### BELGIAN CHOCOLATE SOUFFLÉ CAKE 6.25

Warm chocolate cake served with triple-thick hot fudge and vanilla bean sauce. + HÄAGEN-DAZS 1.50

### \* BUTTER CAKE 6.25

Trust us. Just try it. + HÄAGEN-DAZS 1.50

### TIRAMISU 6.25

Italian for "lift me up," this dessert will lift your spirits with sweet Italian cream cheese and marsala custard between layers of espresso and rum-soaked lady fingers.

## SMOOTHIES + BLENDED BEVERAGES

### NON-FAT YOGURT SMOOTHIES 4.75

Strawberry • Strawberry Banana • Mango • Mango Banana

### FLAVORED COLADAS 4.50

Strawberry • Pineapple • Mango Raspberry

### FLAVORED FROZEN LEMONADE 3.50

Original • Strawberry • Peach • Raspberry • Mango

## BEVERAGES

### CRANBERRY COOLER

### FRESH LEMONADE

### FLAVORED FRESH LEMONADE

Assorted flavors

### FRESHLY BREWED ICED TEA

### FLAVORED ICED TEA

Assorted flavors

### FOUNTAIN DRINKS

### ACQUA PANNA NATURAL MINERAL WATER

1/2 Liter

## SMALL PLATES

### \* SPICY CHICKEN TINGA QUESADILLA 5.25

Lime chicken, Monterey Jack, caramelized onions, roasted peppers, black beans and cilantro, baked in our hearth oven. Served with housemade ranchito sauce.

### PETITE WEDGE 4.65

Topped with bleu cheese dressing, Nueske's applewood smoked bacon, chopped egg and tomatoes. (PF)

### \* ASPARAGUS + ARUGULA SALAD 4.95

Tossed in housemade lemon vinaigrette with sun-dried tomatoes, toasted almonds and shaved Parmesan. (PF)

### WHITE CORN GUACAMOLE + CHIPS 3.85

Diced avocado, sweet white corn, black beans, jicama, bell peppers, cilantro and serrano peppers. (PF)

### CRISPY MAC 'N' CHEESE 3.85

Our classic mac 'n' cheese lightly fried with panko, served on creamy cheese sauce.

### MEDITERRANEAN FOCACCIA 2.65

Herb cheese focaccia baked in our hearth oven and served with Mediterranean olive oil and Parmesan.

## APPETIZERS

### TUSCAN HUMMUS 6.50

Our twist on hummus, made with Tuscan white beans and topped with housemade checca. Served with traditional or wheat whole grain pita, straight from the hearth.

### \* SPINACH ARTICHOKE DIP 9.75

Dip into this favorite with friends, or just with tortilla chips. Served warm and great for sharing.

### \* AVOCADO CLUB EGG ROLLS 9.85

This is how we roll! Your favorite ingredients of a chicken club sandwich, like Nueske's applewood smoked bacon and melted Monterey Jack, wrapped in a crispy wonton. Served with housemade ranchito sauce and herb ranch.

### LETTUCE WRAPS

Fresh Shiitake mushrooms, water chestnuts and scallions tossed in our spicy ginger soy sauce.

CHICKEN 9.25    SHRIMP 10.75    CHICKEN & SHRIMP 12.75

### SESAME GINGER CHICKEN DUMPLINGS 7.35

Chinese dumplings topped with sesame seeds and scallions. Served with our soy-ginger chili sauce.

**TORTILLA SPRING ROLLS** Choose any two 8.35 or three 10.50  
Flour tortillas sprinkled with herbs and baked in our hearth oven.

### MEDITERRANEAN VEGGIE

Wild mushrooms, eggplant, sun-dried tomatoes, caramelized onions, Mozzarella and Parmesan. Served with marinara.

### BAJA CHICKEN

Monterey Jack and Cheddar, corn, black beans, poblanos, red onions and cilantro. Served with housemade guac.

### THAI CHICKEN

Peanut sauce, bean sprouts, scallions, carrots, cilantro and Mozzarella. Served with peanut sauce.

## SOUPS

### SEDONA TORTILLA BOWL 6.00 • CUP 4.00

Vine-ripened tomatoes, tomatillos and corn with mild green chilies and Southwestern spices. Garnished with tortilla strips.

### DAKOTA SMASHED PEA + BARLEY BOWL 6.00 • CUP 4.00

A hearty split pea soup with barley, carrots, onions and savory herbs. Garnished with scallions.

### \* TWO IN A BOWL 6.50

Our signature soups served side by side in the same bowl.

## LITE ADVENTURES

650 calories or less, but not lite on flavor.

### QUINOA + ARUGULA SALAD 9.75

Our super-grain salad with asparagus, sun-dried tomatoes, red onions, toasted pine nuts and Feta tossed in our housemade Champagne vinaigrette.

### FIRE-ROASTED CHILE RELLENO 10.50

Spicy poblano stuffed with chicken, cheese, roasted corn & black bean salsa, wild mushrooms, spinach and eggplant. Topped with housemade avocado salsa verde and cilantro.

### SHRIMP SCAMPI ZUCCHINI FETTUCCINE 13.75

Sautéed with lemon, garlic and white wine tossed with zucchini ribbons, fettuccine, parsley and Parmesan.

### GRILLED CHICKEN CHIMICHURRI 14.75

Marinated grilled chicken breast with pan-roasted vegetables and our housemade Argentinean inspired chimichurri sauce.

### CEDAR PLANK SALMON 17.75

Roasted on a cedar plank in our hearth oven with smoked paprika and lime. Served with white corn & spinach succotash topped with Feta.

# SALADS

Fat-free vinaigrette available upon request.

\* **THE ORIGINAL BBQ CHICKEN CHOPPED** FULL 13.50 • HALF 9.75  
Our most popular salad since 1985. With our signature BBQ sauce, housemade herb ranch, scallions and cilantro. \* AVOCADO 2.50

**CARAMELIZED PEACH** FULL 11.75 • HALF 8.00  
Field greens, spinach, warm caramelized peaches, cranberries, red onions, toasted pecans and Gorgonzola tossed in housemade white balsamic vinaigrette. \* NUESKE'S APPLEWOOD SMOKED BACON 2.00  
\* GRILLED CHICKEN BREAST 4.00 \* GRILLED SHRIMP or SAUTÉED SALMON 4.50

**CHINESE CHICKEN** FULL 12.25 • HALF 8.50  
Napa and red cabbage, lettuce, chicken and wontons tossed with scallions, cilantro, sesame seeds and hoisin ginger vinaigrette.

**ITALIAN CHOPPED** FULL 13.00 • HALF 9.25  
Roasted turkey breast, julienned salami, garbanzo beans, tomatoes, Mozzarella and basil tossed in mustard Parmesan vinaigrette. \* GF

**CALIFORNIA COBB** FULL 13.75 • HALF 10.00  
Nueske's applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, basil and Gorgonzola with housemade herb ranch or bleu cheese dressing. Try it with fresh beets. \* GF

**ROASTED VEGGIE** FULL 13.25 • HALF 9.50  
Warm artichoke hearts, asparagus, eggplant, red and yellow peppers, corn and sun-dried tomatoes served over cool Romaine, avocado and housemade Dijon balsamic vinaigrette. \* GF \* GRILLED CHICKEN BREAST 4.00  
\* GRILLED SHRIMP or SAUTÉED SALMON 4.50

\* **MOROCCAN-SPICED CHICKEN** FULL 14.25 • HALF 10.50  
One of a kind, with roasted butternut squash, dates, avocado, toasted almonds, beets, red peppers, chopped egg and cranberries. Tossed with housemade Champagne vinaigrette. \* GF

\* **THAI CRUNCH** FULL 13.25 • HALF 9.50  
Crisp veggies and cilantro with chicken and the crunch of peanuts, wontons and rice sticks. Tossed in Thai peanut dressing. \* AVOCADO 2.50

**WALDORF CHICKEN** FULL 13.25 • HALF 9.50  
A right-coast classic with a left-coast makeover. Grapes, green apples, candied walnuts, crisp celery, field greens and Gorgonzola tossed with housemade Dijon balsamic vinaigrette. \* GF

**CLASSIC CAESAR** FULL 10.00 • HALF 6.50  
With shaved Parmesan and housemade garlic butter croutons.  
\* GRILLED CHICKEN BREAST 4.00 \* GRILLED SHRIMP or SAUTÉED SALMON 4.50

# PASTAS + SPECIALTIES

Substitute multigrain penne upon request.

\* **CHICKEN TEQUILA FETTUCCINE** 12.75  
Our creamy jalapeño lime sauce with spinach fettuccine, red onions, bell peppers and cilantro. If you don't love it, you haven't tried it yet.

**ASPARAGUS + SPINACH SPAGHETTINI** 11.00  
Fresh asparagus, spinach, housemade checca and Parmesan.  
\* GRILLED CHICKEN BREAST or SHRIMP 4.00 \* SAUTÉED SALMON 4.50

\* **JAMBALAYA FETTUCCINE** 15.75  
Blackened chicken and shrimp, crawfish, Andouille sausage and Tasso ham in our spicy Cajun sauce.

**FOUR CHEESE RAVIOLI** 11.75  
Stuffed with Asiago, Mascarpone, Ricotta and Parmesan tossed in Pomodoro cream sauce with basil. \* SAUTÉED MUSHROOMS 1.00

**PESTO CREAM PENNE** 10.25  
Freshly made basil pesto cream sauce with sun-dried tomatoes and Parmesan.  
\* CHICKEN 3.00 \* SHRIMP 4.00 \* CHICKEN & SHRIMP 6.50

\* **KUNG PAO SPAGHETTI** 10.00  
Our twist on a Chinese classic with garlic, scallions, peanuts and hot red chilies.  
\* CHICKEN 3.00 \* SHRIMP 4.00 \* CHICKEN & SHRIMP 6.50

**GARLIC CREAM FETTUCCINE** 10.25  
The ultimate roasted garlic Parmesan cream sauce.  
\* CHICKEN 3.00 \* SHRIMP 4.00 \* CHICKEN & SHRIMP 6.50  
\* SAUTÉED MUSHROOMS 1.00

**SPAGHETTI BOLOGNESE** 12.25  
Our slowly simmered traditional meat sauce sprinkled with Parmesan and parsley. \* SAUTÉED MUSHROOMS 1.00

**CHICKEN MILANESE** 15.75  
Panko-crusted chicken breast topped with arugula and housemade checca, finished with extra virgin olive oil and shaved Parmesan.

**CHICKEN PICCATA** 15.75  
Pan-roasted chicken breast with spaghetti, lemon, capers and cream.

# ORIGINAL HAND-TOSSED PIZZAS

INTRODUCING...

Our new hand-tossed crust. It's lighter, crispier and better than ever!

Try our wheat whole grain crust.

Any of our pizzas can also be made on a crispy thin crust (additional 1.50).

\* **THE ORIGINAL BBQ CHICKEN PIZZA** 13.00  
Our legendary BBQ sauce, smoked Gouda, red onions and cilantro transform this original to iconic.  
\* NUESKE'S APPLEWOOD SMOKED BACON 1.50

**HAWAIIAN BBQ CHICKEN** 13.50  
We added fresh pineapple for a sweet island twist.

\* **SPICY CHIPOTLE CHICKEN** 12.50  
Some like it hot. We like it hotter. Chipotle adobo sauce, shaved poblanos, Monterey Jack with housemade roasted corn & black bean salsa, cilantro and lime crema.

\* **THAI CHICKEN** 13.25  
Peanut sauce and Thai veggies on a pizza - a little unexpected? Yes. Yummy? Definitely.

**HABANERO CARNITAS** 12.75  
Slow-roasted pulled pork and housemade cilantro pesto. Served with seriously spicy habanero salsa.

\* **CALIFORNIA CLUB** 12.75  
Get instant VIP status with this Club. Nueske's applewood smoked bacon, roasted chicken and Mozzarella, hearth-baked then topped with avocado, arugula, torn basil and Romaine tossed in lemon-pepper mayonnaise.

**WILD MUSHROOM** 12.25  
Shaved Cremini, Shiitake, Portobello and white mushrooms with slivered scallions, cracked black pepper, Pecorino Romano and Mozzarella. Finished with Parmesan. \* WHITE TRUFFLE OIL 1.50

**THE WORKS** 13.75  
Spicy Italian sausage, rustic pepperoni, Cremini mushrooms, Mozzarella, red onions, green peppers, olives and wild oregano.

**MUSHROOM PEPPERONI SAUSAGE** 13.50  
Cremini mushrooms, rustic pepperoni, spicy Italian sausage, torn basil, Mozzarella and wild oregano. We like to call it "MuPeSa" (mup-suh).

**PEPPERONI** 11.75  
America's favorite pizza. Trust us...we checked online ;-) A combination of rustic and spicy pepperoni with fresh Mozzarella and wild oregano.  
\* WHITE TRUFFLE OIL 1.50

**HAWAIIAN** 12.50  
Say aloha to pineapple, applewood smoked ham and slivered scallions.

**WHITE PIZZA** 11.50  
No sauce? No problem! Mozzarella, Ricotta, Parmesan, Pecorino Romano, sautéed spinach and roasted garlic.  
\* NUESKE'S APPLEWOOD SMOKED BACON 1.50

**FIVE CHEESE + FRESH TOMATO** 11.00  
Cheese pizza - all grown up. Fresh Mozzarella, Monterey Jack, smoked Gouda, Mozzarella and Pecorino Romano with tomato and basil.

**CALIFORNIA VEGGIE** 12.25  
Loaded with fresh vegetables! Baby broccoli, eggplant, Cremini mushrooms, sun-dried tomatoes, corn, red onions and Mozzarella. We love it on wheat whole grain crust. \* GOAT CHEESE 1.50

# CRISPY THIN CRUST PIZZAS

**MARGHERITA** 12.25  
The classic. Italian tomatoes with fresh Mozzarella, basil and Parmesan.

**TOSTADA** 12.25  
Crisp lettuce, tortilla strips and housemade herb ranch, top this hearth-baked crust with layers of black beans, melted Cheddar and Monterey Jack. Served with flame-roasted salsa. \* LIME CHICKEN 1.50

**THE MEAT CRAVERS** 13.75  
This macho pizza is loaded with Italian sausage, pepperoni, applewood smoked ham, spicy Capicola ham and salami.

**ROASTED ARTICHOKE + SPINACH** 13.25  
Oven-roasted artichoke hearts, roasted garlic, sautéed spinach, Mozzarella and Parmesan. \* CHICKEN 1.50

\* **PEAR + GORGONZOLA** 12.75  
High in style and taste. Bosc pears, sweet caramelized onions and hazelnuts, topped with chilled field greens in housemade Gorgonzola ranch.

\* **SICILIAN** 13.75  
Spicy marinara, Italian sausage, spicy Capicola ham, salami, Mozzarella, shaved Parmesan, basil and oregano. Rustic meets refined.

\* **JAMAICAN JERK CHICKEN** 13.25  
Even your friends will love this jerk. Spicy sweet Caribbean sauce, authentic Jamaican spices, Nueske's applewood smoked bacon, red onions and bell peppers.