

SOUPS

Ask about our fresh soups of the day 3.75 cup ~ 4.75 bowl

APPETIZERS & SALADS

Add chicken, salmon lox or blackened halibut to any salad 3.75

Smoked Salmon Bruschetta - Alaskan smoked salmon mixed with vine ripe tomatoes, capers, feta, basil & extra virgin olive oil, served with crostini 12.25

Melitzano Salata - Roasted eggplant pâté with pita bread 12.00

Caesar Salad - Van's version of the Tijuana Classic 9.75

Garden Salad - Baby greens tossed in vinaigrette, vine ripe tomatoes, English cucumbers, shaved red onions & chèvre 9.75

Galactic Golden Beet Salad - Roasted golden & red beets, vine ripe tomatoes, shaved red onions, toasted pine nuts & chèvre 9.75

Caprese Salad - Fresh mozzarella, vine ripe tomatoes, basil & baby Arugula, with a balsamic reduction 8.50

Pear & Roquefort - Mesclun greens tossed in a champagne-strawberry vinaigrette with candied pecans, shaved red onion, bruléed pears & Roquefort cheese 9.75

SANDWICHES

Sandwiches come with your choice of French fries or sweet potato fries. Substitute a green salad for 2.00.

Marx Bros. BLT - Hickory smoked bacon, smoked salmon lox, vine ripe tomatoes, green leaf lettuce & herbed aioli, served on marble rye 6.75 half ~12.00 whole

Toasted Trio Sandwich - Sliced turkey breast, black forest ham, hickory smoked bacon, lettuce, tomatoes, onions & house mayonnaise, served on sourdough 7.25 half ~12.75 whole

Padme's Panini of the Week - Grilled & pressed sandwich 12.00

Roasted Portobello Sandwich- Sautéed bell peppers, onions, roasted Portobello caps, and fresh house made hummus served on sourdough 12.75

Sante Fe Chicken Sandwich- Sliced and grilled chicken breast, tomatoes, red onions, house guacamole and roasted green chilis, finished with chipotle aioli, served on fresh baguette 12.75

Rueben- Thinly sliced corned beef, sautéed sauerkraut with melted Swiss and Russian dressing 12.75

French Dip - Thinly sliced roast beef, caramelized onions & Swiss cheese, served on fresh baguette 12.75

Bacon Swiss Burger*- Our own custom blend of freshly ground chuck, sirloin and brisket, grilled medium, unless otherwise requested, topped with sautéed mushrooms & onions, served with lettuce, onion, tomatoes & house mayonnaise 13.50

ENTRÉES

Crab Cakes – House made crab cakes lightly fried, topped with a lime cilantro aioli & fire roasted red pepper aioli, served with a small garden salad 15.50

Boba Fettuccine - Sautéed shiitake and Crimini mushrooms, tomatoes and asparagus in a light garlic-cream sauce. Served with garlic toast points 14.75 Add chicken 2.00 or tiger prawns 4.00

Baby Back Ribs – Rubbed with jerk seasoning, broiled & glazed with our house bourbon barbeque sauce, served with sweet potato fries & sweet chili slaw 14.25

Chef de Cuisine Jonah Cotter

An 18% Gratuity will be added to Parties of 5 or more
A 20% gratuity will be added to split checks

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness