ENTREE SALADS

CABERNET ROMAINE SALAD
fresh romaine lettuce, cucumber, radish, cherry tomato, green olive, feta cheese, toasted quinoa, red wine vinaigrette 9

MISO SESAME SALAD
iceberg lettuce, shredded carrot, green onion, red pepper, water chestnut, toasted sesame, fried wonton, miso dressing 9

INCLUDE YOUR PROTEIN
gilled salmon +5, flank steak +5, grilled chicken +4, jumbo scallops +9, grilled shrimp +5

SANDWICHES

sandwiches include your choice of french fries or a small house salad

BOTANERO BURGER
angus beef, grilled bell pepper, iceberg lettuce, grilled onion, white cheddar, roasted mushroom, tomato jam, dijon mustard aioli, fried egg, brioche bun 14

GRILLED CHICKEN AND BRIE SANDWICH
grilled, herb-seaonsed chicken thigh, brie, baby arugula, caramelized onion, sun-dried tomatoes, black garlic aioli, ciabatta bread 13

CHEESE STEAK SANDWICH
sliced beef steak, caramelized onions, roasted red pepper, white cheddar, iceberg lettuce, grain mustard aioli, toasted baguette bread 14

GRILLED SALMON BLT
5 ounce grilled salmon burger, iceberg lettuce, applewood bacon, tomato salsa, jalapeño aioli, brioche bun 12

ROASTED PORK SANDWICH
pulled roasted pork, virginia ham, hard salami, white cheddar cheese, chopped pickled vegetable, coarse grain mustard aioli 13

VEGETARIAN BURGER
Seasonal veggies and quinoa patty, grilled onion, arugula, melted queso fresco, paprika aioli 12

EXPRESS SMALL PLATES

your choice of any two small plates below for $13

BEEF EMPANADAS
pastry shells stuffed with ground beef simmered in a red wine reduction, mozzarella, citrus aioli

FRIED CALAMARI
deep fried squid, sriracha aioli

BEET SALADGF
roasted red and golden beets, pickled red onion, arugula, mild goat cheese, toasted hazelnuts, hazelnut vinaigrette

MUSHROOM AND BACON FLATBREAD
roasted wild mushrooms, garlic herb olive oil, bacon, mozzarella, provolone, arugula, balsamic truffle vinaigrette

BRUSSELS SPROUTSGF
deep-fried brussels sprouts, crispy bacon, truffle aioli

MEDITERRANEAN CHICKEN SKEWERSGF
seasoned grilled chicken skewers, cucumber goat cheese yogurt

BACON-WRAPPED DATESGF
dates stuffed with goat cheese, bacon

PESTO CAPRESE FLATBREAD
fresh mozzarella, cherry tomatoes, arugula, pesto, toasted almond, spicy balsamic glaze

THAI CURRY CHICKEN EGG ROLLS
pulled chicken, red curry béchamel, green onion, water chestnuts, cilantro aioli

PEE WEE POTATOESGF
fried baby potatoes, caramelized onion, spicy yellow pepper aioli

WILD MUSHROOM MUSSELSGF
white wine, lardon bacon, roasted wild mushrooms, cream, truffle oil, parmesan, fresh thyme

CHOPPED SALADGF
tomatoes, salami, pepperoncini, iceberg lettuce, chickpeas, queso fresco, oregano vinaigrette

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | GF - denotes gluten-free items

EXECUTIVE CHEF JAIME PLANAS