

Starters

Wood-Fired Avocado Grilled avocado filled with chimichuri sauce on top of a bed of corn salsa served with tortilla chips.....	8
Palo Alto Dip Sun-dried tomatoes, artichokes, and green onions blended with cream cheese and ricotta cheese. Served with Napa Flats bread	8
Hummus Homemade garlic or Red pepper and basil hummus topped with feta, Kalamata olives, and olive oil. Served with our flat bread	8
Chonburi Shrimp Six spicy fried shrimp served over Napa slaw.....	11
Calamari Polenta-coated fried calamari and zucchini.....	10
Napa Queso Pepper jack cheese, corn, roasted poblano, white wine and cream. Finished in our oven and served with tortilla chips	8
Cheese and Fruit Plate Featuring cheese from Antonelli's and fresh fruit	12
Sesame Crusted Tuna Sushi Grade Tuna, crusted in sesame seeds. Accompanied by fresh avocado, wasabi, soy sauce and our ginger Asian sauce	11
Tomato Caprese House-made mozzarella, vine ripened tomato, extra virgin olive oil, balsamic glaze, and fresh basil	8
<i>Add Prosciutto</i>	2

Salads

Chopped Kale Salad A refreshing blend of dried cranberries, green apples, roasted almonds, oven roasted tomatoes, feta cheese, and baby kale tossed in our house balsamic vinaigrette ..	11
Cobb Salad Romaine, and mix greens, with diced tomatoes, avocados, bleu cheese crumbles, crisp bacon, hard boiled eggs, dressed in a balsamic dressing and served with wood-fired chicken breast	12
NEW! Seared Ahi and Avocado Salad Seared Ahi tuna and fresh avocado over a bed of spring mix finished with our house made ponzu sauce	15
Grilled Filet and Asparagus Salad Roasted asparagus, hard-boiled egg, carrots, green onions and bleu cheese crumbles with our house made bleu cheese dressing	16
Add-ons: Chicken breast (5 oz.) 3 Salmon (5 oz.) 5 Grilled shrimp (5 pcs.) 6 Hand-cut beef tenderloin (3 oz.) 5	
<i>Add a cup of soup</i>	2
Soup of the Day	5

Sandwiches & Flats

All sandwiches and flats served with homemade chips.

Bakersfield Cheddar Burger** Angus burger blend of brisket and chuck, topped with cheddar cheese, lettuce, tomato, red onion, and aioli. Served with chips.....	10
<i>Add bacon</i>	2
Meatball Panini Homemade meatballs on ciabatta with marinara, parmigiano, and melted mozzarella toasted on the panini grill	11
Lamb Flat Sautéed shaved lamb on toasted flat bread with romaine, tomato, red onion, and yogurt sauce.....	11
Chicken Flat Wood-fired grilled chicken served on toasted flat bread with romaine, tomato, red onion, and yogurt sauce.....	10
<i>Add a cup of soup or a small salad</i>	2

Pizza

Our 12" pizzas are fire-baked in an all-wood burning oven, using homemade, hand stretched dough and the best ingredients.

Margherita Tomato sauce, homemade mozzarella, fresh basil, oven roasted, and cherry tomatoes.....	12
Brazos BBQ Chicken Wood-fired chicken, homemade espresso honey BBQ sauce, mozzarella, parmigiano, red onions and garnished with cilantro	14
Cheese Tomato sauce, mozzarella, parmigiano, fontina	12
Pepperoni Tomato sauce, mozzarella, parmigiano, and pepperoni.....	12
Mush n' Spin Mushroom, spinach, caramelized onion, whipped ricotta, mozzarella and fried Brussels sprout leaves garnished in white truffle oil.....	13
Prosciutto Arugula Fontina, mozzarella, prosciutto, baby arugula in lemonette with shaved parmigiano.....	14
Carnivore Tomato sauce, mozzarella, parmigiano, steak, meatballs, pepperoni, red peppers, and prosciutto	16
Add-ons: Jalapeño 1 Gluten free pizza dough 2	
<i>Add a cup of soup or a small salad</i>	2

Pastas

Spaghetti and Meatballs Spaghetti with our marinara sauce and three homemade meatballs topped with parmigiano	12
Zucchini Primavera Fresh cut zucchini with peas, mushrooms, asparagus, sun dried tomatoes, garlic and shallots with white wine and marinara sauce	12
Poblano Mac n Cheese Rotini macaroni baked in a creamy, roasted poblano cheese sauce with a breadcrumb topping	14
<i>Add chicken 3 Add lobster 5</i>	
Spinach and Kale Ravioli Ravioli stuffed with spinach, kale, ricotta and mozzarella with mushrooms and shallots in a white wine cream sauce	14
Tony's Bow Tie Wood-fired grilled chicken, farfelle pasta, sun-dried tomatoes, prosciutto, peas, and red onions, sautéed in alfredo sauce	15
<i>Add a cup of soup or a small salad</i>	2
<i>Substitute gluten-free pasta</i>	2

The Grill

Meats are grilled over oak and pecan wood.

Grilled Salmon Verlasso salmon filet grilled with a sun-dried tomato sauce, balsamic glaze, served over a bed of veggie rice	16
Costa Rican White Fish Served over sautéed zucchini, red peppers, mushrooms, spinach and topped with a creamy alfredo sauce	15
Citrus Chicken Frenched, boneless chicken breast with drummettes, pan-seared and finished in our wood burning oven. Topped with a lemon white wine butter sauce. Served with sautéed spinach and mashed potatoes	17
Pork Tenderloin Milanese Breaded pork loin, pan fried in extra virgin olive oil crowned with a balsamic glaze. Served with a light salad of arugula, tomatoes, red onion, and fresh mozzarella	16
Tuscan BBQ Ribs First roasted then finished on the grill with an espresso-honey BBQ glaze. Served with roasted corn and slaw	18
Lamb Chops New Zealand Premium with a red wine reduction sauce. Served with garlic mashed potatoes and asparagus	19
<i>Add a cup of soup or a small salad</i>	2

Wood-Fired Steaks

Our Angus steaks are hand-cut in house, served with an Argentine style Chimichuri sauce

Rib-eye (12 oz.)** Served with garlic mashed potatoes and roasted green beans	26
Filet (7 oz.)** Served with garlic mashed potatoes and roasted green beans	26
Filet Kabob** Skewered tenderloin grilled with zucchini, red onion and red pepper. Served with rice pilaf and roasted green beans	17
<i>Add a cup of soup or a small salad</i>	2

Sides

House Salad, Caesar Salad, or Creamy Parmesan Salad	4
Served with entrée	2
Green Beans 4 • Spinach & Kale 4 • Garlic Mashed Potatoes 4 • Brussel Sprouts 4 Fiesta Grilled Corn 4 • Rice Pilaf 4 • Poblano Mac n Cheese 6	

***These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may contain harmful bacteria which may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Table bread upon request.