

## APPETIZERS

<b>AHI TARTARE</b>	<b>23</b>
Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing	
<b>BUFFALO CHICKEN WINGS</b>	<b>16</b>
Six lightly fried wings tossed in buffalo sauce with bleu cheese dipping sauce	
<b>FRIED CALAMARI</b>	<b>21</b>
Celery leaves, lemon, organic tomato sauce house-made tartar sauce on the side	
<b>ORGANIC CHICKEN QUESADILLA</b>	<b>18</b>
Chicken breast, cheddar-jack cheese, pico de gallo flour tortilla, guacamole, sour cream, roasted salsa	
<b>NEW WOODFIRED PORTOBELLO QUESADILLA</b> <b>V</b>	<b>18</b>
Cheddar-jack cheese, spinach, soy chorizo Chipotle flour tortilla, roasted salsa	
<b>NEW MARY'S FARM FRIED CHICKEN TENDERS</b>	<b>16</b>
Buttermilk ranch and BBQ dipping sauces	
<b>FRIED BRUSSEL SPROUTS</b>	<b>19</b>
Pomegranate seeds, shishito peppers shaved Reggiano, cilantro salsa verde	

## SOUPS

<b>SOUP DU JOUR</b>	<b>10</b>
<b>ROASTED TOMATO</b> <b>VG</b>	<b>10</b>
Calabrian chili croutons, Parmigiani-Reggiano, herb oil	
<b>HEARTY CHILI</b> <b>GF</b>	<b>10</b>
Ground beef, pinto beans, cheddar cheese green onion, sour cream	

## SALADS

Add Protein:  
Mary's Farm Organic Chicken 11 | Wild Shrimp 12  
Marinated Tofu 11 | Scottish Salmon 14

<b>NEW ROASTED RIVIERA VEGETABLE</b>	<b>PETITE 16   ENTRÉE 20</b>
Woodfired mixed peppers, yellow and green zucchini tomatoes, chopped romaine, iceberg lettuce fried chickpeas, pesto vinaigrette	
<b>CAESAR SALAD</b> <b>GF</b>	<b>PETITE 14   ENTRÉE 18</b>
Chopped romaine, radicchio, parmesan crisps balsamic Caesar dressing	
<b>NEW COACHELLA CHOPPED SALAD</b> <b>GF</b>	<b>PETITE 19   ENTRÉE 22</b>
Local dates, local beets, citrus, avocado, iceberg Lacinato kale, chopped romaine, smoked mozzarella smoked walnuts, three-mustard vinaigrette	
<b>TOSCANA TUSCAN</b> <b>GF</b>	<b>PETITE 16   ENTRÉE 19</b>
Lolla Rossa, savoy cabbage, applewood bacon red onions, crumbled egg whites, toasted almonds white cheddar cheese, honey mustard dressing	
<b>NEW JACKFRUIT TACO SALAD</b> <b>V</b>	<b>PETITE 19   ENTRÉE 22</b>
Chopped greens, black beans, roasted corn pico de gallo, cheddar-jack cheese, avocado tortilla strips, southwest dressing	
<b>COBB SALAD</b> <b>GF</b>	<b>PETITE 17   ENTRÉE 20</b>
Mary's Farm chicken breast, applewood bacon Avocado, tomatoes, blue cheese crumbles hard-boiled egg, house vinaigrette	
<b>CHINESE CHICKEN SALAD</b>	<b>PETITE 18   ENTRÉE 21</b>
Warm Asian glazed chicken, shredded mixed lettuce savoy cabbage, carrots, toasted sesame seeds soy beans, Mandarin oranges, crisp wontons citrus peanut dressing	
<b>CORNUCOPIA</b> <b>GF</b>	<b>PETITE 17   ENTRÉE 20</b>
Chopped greens, celery, cranberries grapes, Fuji apples, Mandarin oranges local dates, avocado, spicy almonds bleu cheese crumbles, champagne vinaigrette	

## SANDWICHES

Choice of shoestring fries, sweet potato fries onion rings, fresh fruit or coleslaw

<b>PRIME RIB DIP SANDWICH</b>	<b>22</b>
Shaved prime rib, mini baguette, prime rib au jus <i>Substitute Diestel turkey with turkey au jus 20</i>	
<b>TOSCANA BURGER</b>	<b>20</b>
Gourmet ground chuck, short rib and brisket patty tomatoes, sharp cheddar cheese, grilled onions iceberg lettuce, Calabrian chili aioli, brioche bun	
<b>NEW HOUSEMADE MEATLOAF PANINI</b>	<b>20</b>
Swiss cheese, grilled onion BBQ sauce, grilled sourdough bread	
<b>NEW SCOTTISH SALMON BURGER</b>	<b>22</b>
House-made patty, dill aioli, sliced tomatoes alfalfa spouts, sesame bun	
<b>CRISPY CHICKEN SANDWICH</b>	<b>19</b>
Crispy buttermilk fried chicken, spicy slaw pickles, Swiss cheese, brioche bun	
<b>CHICAGO STYLE HOT DOG</b>	<b>13</b>
All beef hot dog, mustard, tomatoes sweet green relish, sport peppers yellow onions, celery salt, poppyseed bun	
<b>CALIFORNIA CLUB SANDWICH</b>	<b>18</b>
Diestel turkey, applewood bacon, avocado Provolone, lettuce, tomatoes, garlic-tarragon aioli grilled Levain bread— <i>Available as wrap</i>	
<b>SOUTH OF THE BORDER MAHI-MAHI TACOS</b>	<b>20</b>
Avocado, pickled jalapeño, cabbage micro cilantro, local tortillas, roasted salsa	
<b>SANDWICH BOARD</b>	<b>FULL 16   HALF WITH CUP OF SOUP 14</b>
<i>Served with lettuce, tomato, and mayonnaise</i> <i>Choice of Bread:</i> White, rye, sourdough, multi-grain <i>Choice of Protein:</i> Egg salad, tuna salad, chicken salad, Diestel turkey baked ham, roast beef, corned beef <i>Choice of Cheese:</i> Cheddar, Swiss, American, Provolone	
<b>PIZZAS</b>	Gluten-free dough & vegan cheese available
<b>PEPPERONI</b>	<b>20</b>
Mozzarella, organic tomato sauce	
<b>MARGHERITA</b> <b>V</b>	<b>20</b>
Fresh Roma tomatoes, fresh basil mozzarella, burrata	
<b>NEW FIORI DE SUCA</b>	<b>22</b>
Zucchini flowers, mozzarella garlic, pancetta, grilled zucchini	
<b>NEW PROVENCE</b> <b>V</b>	<b>20</b>
Picholine olive, goat cheese sun-dried tomatoes, mozzarella	
<b>RUSTICA PIZZA</b>	<b>20</b>
Crumbled Italian sausage, pepperoni organic tomato sauce, mozzarella tomatoes, grilled onions, fresh basil	
<b>NEW POLPETTE</b>	<b>21</b>
All beef meatballs, mozzarella, roasted bell peppers cremini mushrooms, robust pizza sauce	

**NEW** - New Selections **GF** - Gluten-Free  
**V** - Vegetarian **VG** - Vegan

## WINES BY THE GLASS

### SPARKLING WINE

Saint-Hilaire Brut, France	9
Mionetto Prosecco, Italy	12
Charles-le-Bel 'Inspiration 1818' Brut, Champagne	18
Veuve Clicquot Yellow Label, Champagne	20
Veuve Clicquot Rosé, Champagne	25

### ROSÉ & OTHER WHITE WINE

Scarpetta Frico Rosato, Tuscany, Italy	10
Fleur de Mer Rosé, Provence, France	12
Scarpetta Pinot Grigio, Friuli, Italy	12
Santa Margarita Pinot Grigio, Italy	14
Marchesi Antinori Vermentino di Bolgheri, Tuscany	12

### SAUVIGNON BLANC & SANCERRE

Dry Creek Sauvignon Blanc, Sonoma, CA	10
Whitehaven Sauvignon Blanc, New Zealand	11
Duckhorn Sauvignon Blanc, Napa Valley	14
Henri Bourgeois Sancerre, Loire, France	17

### CHARDONNAY & CHABLIS

Böen Chardonnay, Sonoma-Monterey, CA	10
Trefethen Chardonnay, Napa Valley, CA	12
Frank Family Chardonnay, Carneros, CA	18
William Fèvre Chablis, France	18
Rombauer Chardonnay, Carneros	20

### PINOT NOIR

Banshee Pinot Noir, Sonoma, CA	12
Belle Glos Las Alturas Pinot Noir Santa Lucia, CA	18
En Route Pinot Noir, RRV, CA	19
Golden Eye Pinot Noir, Anderson Valley, CA	22

### ITALIAN & OTHER REDS

Prunotto Occhetti Langhe Nebbiolo, Piedmont	13
Marchesi Antinori Il Bruciato, Bolgheri, Tuscany	14
Duckhorn Merlot, Napa Valley	19
Sextant Zinfandel, Central Coast, CA	11
Turley Old Vines Zinfandel, Paso Robles	17

### CABERNET SAUVIGNON

Oberon Cabernet, Napa Valley, CA	14
Quilt Cabernet, Napa Valley, CA	18
Austin Hope Cabernet, Paso Robles, CA	20
Faust Cabernet, Napa Valley, CA	25
Ask for our extensive Wines by the Bottle list	

## BEER

### CRAFT BEERS ON TAP

Evans 87 Light Beer, Corona, CA	6
Brewdog Hazy Jane IPA, Columbus, OH	8
La Quinta Brewery Poolside Blonde, CA	8
La Quinta Brewery Even Par IPA, CA	8
Ballast Point Sculpin IPA, San Diego, CA	8
Stella Artois, Belgium	8
Boomtown Bad Hombre Mexican Lager, LA, CA	8
Almanac Flow Pale Ale, Alameda, CA	8

### BOTTLED BEER

Miller Lite	5
Bud Light	5
Michelob Ultra	5
Coors Light	5
Stella Artois	6
Modelo Especial	6
Modelo Negra	6
Corona	6
Stella Liberte (N/A)	5
Heineken 0.0	5
N/A IPA Available	7

## CRAFT COCKTAILS ON DRAFT

<b>JUAN'S SKINNY MARGARITA</b>	<b>9</b>
Pasote blanco tequila, agave nectar, fresh lime juice	

<b>HUCKLEBERRY LEMONADE</b>	<b>13</b>
Blue ice huckleberry vodka, fresh lemonade	

<b>ESPRESSO MARTINI</b>	<b>14</b>
Blue ice espresso vodka	

## SIGNATURE COCKTAILS

<b>TOSCANA ITALIAN SPRITZ</b>	<b>9</b>
Sparkling Brut, Limoncello, Fever Tree Italian lemon sparkling water, garnished with fresh mint leaves	

<b>TWISTED MOJITO</b>	<b>12</b>
Bacardi Light Rum, fresh mint, blackberries fresh squeezed lime, simple syrup, club soda	

<b>SMOKEY OLD FASHIONED</b>	<b>14</b>
Smoked Templeton Rye Whiskey, simple syrup Fee Brothers orange bitters, orange twist	

## DESSERTS & COFFEE

<b>NEW HAZELNUT CHOCOLATE CAKE GF</b>	<b>12</b>
House-made caramel, crème anglaise	

<b>NEW KEYLIME CHEESECAKE</b>	<b>12</b>
Mango-Honey Sauce	

<b>CARROT CAKE</b>	<b>13</b>
Seasonal berries, caramel sauce	

<b>BELGIAN CHOCOLATE LAVA CAKE</b>	<b>12</b>
Belgian chocolate ganache center, vanilla bean ice cream, caramel drizzle	

<b>HOUSE GELATI OR SORBET</b>	
Choice of seasonal flavor	
Single 4	Doppio 7
Tripla 10	

<b>TOSCANA BLEND COFFEE 2</b>	
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<b>ESPRESSO 3</b>	
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<b>CAPPUCCINO 4</b>	
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## HAPPY HOUR EVERY THURSDAY FROM 5:00PM TO 6:30PM

\$3 Off Draft Wine, Draft Beer, Draft & Well Cocktails  
Passed Complimentary Pizza

## OUR COMMITMENT

To offer wholesome, clean, sustainably produced food and beverage whenever possible including:

- sustainable salmon
- all-natural beef
- poultry free of antibiotics
- gestation-crate-free pork

- milk from rBGH-free cows
- cage-free eggs
- organic & locally sourced produce
- organic coffee & tea selection

### EXECUTIVE CHEF

Alain Redelsperger

### CHEF DE CUISINE

Benansio Modueno

All menu items will have added a 20% Service Charge

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