

bar sereno food



element®
SANTA CLARA

small plates

CHEESE BOARD \$18.00
humboldt fog, midnight blue, lamb chopper,
honeycomb, marcona, grilled country bread

HUMMUS + PITA** \$12.00
middle eastern spice, evoo

FALAFEL + HUMMUS \$14.00
flat leaf parsley, evoo

CHARCUTERIE BOARD \$21.00
prosciutto, salami, bresaola, grain mustard,
grilled country bread

WARM MARINATED OLIVES** \$9.00
citrus, evoo, thyme

AVOCADO TOAST \$11.00
fresh herb salad, pickled onion, watermelon radish,
evoo, sea salt, farmer's bread

PULLED PORK SLIDERS \$12.00
house slaw, honey bbq, brioche bun

CHIPS + FIRE ROASTED SALSA** \$9.00
tortilla chips, cotija cheese, cilantro

TOMATO + PROSCIUTTO TOAST \$11.00

greens + grains

SOUTHWEST BOWL \$14.00
kale, quinoa + brown rice, grape tomato,
roasted corn, black beans, avocado, pepitas, cotija,
cilantro lime dressing (add chicken breast +\$3)

GREEK BOWL \$14.00
kale, quinoa + brown rice, grape tomato,
cucumber, olives, red onion, mint, feta,
citrus dressing (add chicken breast +\$3)

CHEF'S SALAD \$17.00
grilled chicken, seasonal greens, tomato, egg,
avocado, blue cheese, green goddess dressing

flat breads

BBQ PULLED PORK \$17.00
cotija, pickled red onion, avocado,
pepitas, citrus vinaigrette

CHICKEN KALE CAESAR \$17.00
parmesan, caesar dressing, kale pesto

GREEK \$19.00
grilled chicken breast, cucumber, pickled red onion,
grape tomato, olives, feta, mint, tzatziki

PROSCIUTTO \$19.00
arugula, brie, fig jam, evoo

INDIVIDUAL 12-INCH PIZZA** \$18.00
cheese, mushroom or pepperoni

large plates

PESTO RIGATONI \$20.00
foraged mushrooms, roasted tomato, parmesan, basil

GRILLED SALMON \$23.00
quinoa + brown rice, cucumber-tomato-feta salad, lemon

ROASTED CHICKEN BREAST \$21.00
quinoa + brown rice, crushed san marzano tomato,
olives, evoo

dessert

CHOCOLATE BUNDT CAKE \$9.00
chocolate ganache, vanilla ice cream

APPLE TART \$9.00
caramel drizzle, vanilla ice cream

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk. Some menu items may also contain raw or undercooked meats, poultry, seafood, shellfish and eggs that may increase your risk of foodborne illness, especially if you have certain medical conditions.

** Item part of Limited Menu available on select days.

game day menu

small plates

CHICKEN WINGS	\$9
buffalo or bbq, ranch dressing	
HUMMUS + PITA	\$9
NACHOS	\$12
pico de gallo, cheese, jalapeño, shredded pork	

greens + grains

SOUTHWEST BOWL	\$13
kale, quinoa + brown rice, grape tomato, roasted corn, black beans, avocado, pepitas, cotija, cilantro lime dressing. (add chicken breast +\$3)	
GREEK BOWL	\$13
Kale, quinoa + brown rice, grape tomato, cucumber, olives, red onion, mint, feta, citrus dressing. (add chicken breast +\$3)	
CHEF'S SALAD	\$13
Grilled chicken, seasonal greens, tomato, egg, avocado, blue cheese, green goddess dressing	

pizzas

CLASSIC CHEESE	\$14
tomato sauce, mozzarella, provolone, grana padano	
PEPPERONI	\$18
three cheese blend, Niman ranch pepperoni	
MUSHROOM MASCARPONE	\$18
cremini & hen of the woods mushrooms, mozzarella	
MEAT AMORE	\$18
pepperoni, sausage, salami, herbs	

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bar sereno drinks



element[®]
SANTA CLARA

white wine

	bottle	glass
Old Soul Vineyards Chardonnay Lodi 2016	40	11
Canyon Road Chardonnay Santa Fe 2017	26	8
William Hill Estate Chardonnay Napa 2017	50	14
LangeTwins Sauvignon Blanc Lodi 2017	28	8
Dark Horse Pinot Grigio Mendocino 2017	36	10
Duckhorn Sauvignon Blanc Napa 2017	60	

red wine

	bottle	glass
J Vineyards Pinot Noir Monterey 2016	44	12
District 7 Pinot Noir Monterey 2017	56	15
Talbot Logan Pinot Noir Monterey 2016	67	18
Llama Malbec Argentina 2017	34	10
La Storia Merlot Alexander Valley 2015	70	19
Edna Valley Rosé San Luis Obispo 2017	42	12
Peltier Black Diamond Zinfandel Lodi 2015	65	17
Peltier Black Diamond Cabernet Sauvignon Lodi 2016	65	17
Canyon Road Cabernet Sauvignon California 2017	26	8
True Myth Cabernet Sauvignon Paso Robles 2016	66	18
Duckhorn Cabernet Sauvignon Napa 2015	120	

sparkling wines *select wines by the glass*

La Marca Prosecco, Italy	14
Mumm Napa Santana Brut, Napa	17

cocktails

"On the Rocks" Old Fashioned crafted with Knob Creek Bourbon Whiskey	10
"On the Rocks" The Margarita crafted with Hornitos Tequila	10
"On the Rocks" Cosmopolitan crafted with Effen Vodka	10
Moscow Mule New Amsterdam Vodka, ginger beer, lime juice	13
Negroni Bombay Sapphire, Campari, Sweet Vermouth	14
Bloody Mary New Amsterdam Vodka, Worcestershire, Tabasco, lemon juice, tomato juice	11
Martini New Amsterdam Vodka	13
Daiquiri Cruzan Aged, lime juice, simple syrup	12
Gin Collins Hendrick's, lemon juice, simple syrup, soda water	13
Manhattan Bulleit Rye, Sweet Vermouth, Angostura Bitters	14
Whisky Sour Maker's Mark, lemon juice, simple syrup, egg whites	14

beer

Almanac Sour	12
Almanac Love Hazy IPA	12
Firestone Walker Mind Haze IPA	7
Drake's Denoginizer Double IPA	9
Seismic Namazu Oat Pale Ale	8
Seismic Liquefaction Kolsch Style Ale	8
Seismic Shatter Cone IPA	8
Bud Light	7
Modelo Especial	7
Amstel Light	8
Stella Artois	8
Samuel Adams Boston Lager	7
Michelob Ultra	7
Heineken	8

Drinking Distilled Spirits, Beer, Coolers, Wine and Other Alcoholic Beverages May Increase Cancer Risk, and, During Pregnancy, Can Cause Birth Defects.