



## APPETIZERS

### CEVICHE MARTINI

Cod, shrimp, lime, passion fruit, basil 12

### CRISPY CALAMARI

Chef's slaw, Saigon basil curry aioli 11

### SPICY CHICKEN WINGS

Jalapeno, garlic, Sriracha aioli dipping sauce 10

### KOREAN CHILI CHICKEN WINGS

Pickled daikon carrot slaw, ranch dressing 10

### BEEF SLIDERS

Truffle tremor, caramelized onion, whole grain mustard aioli 12

## SMALL PLATES

### FLATBREAD CHEESE PIZZA

Gouda, fresh tomato sauce 12

### FLATBREAD BBQ CHICKEN PIZZA

Smoked mozzarella, red onion shaved 16

### CHEESE BOARD

Pt Reyes blue cheese, Laura Chenel chèvre, marcona almonds, quince paste 8

### CHARCUTERIE BOARD

Local specialty meats, grilled bread 10

### LEMON GRASS CHICKEN LETTUCE CUPS

Asian seasoned grilled chicken, iceberg lettuce 12

## SANDWICHES

All sandwiches served with choice of seasoned fries, salad or potato tots with truffle salt

### CLUB SANDWICH

Turkey, Bacon, tomato, lettuce 12

### BÁNH MÌ

Grilled pork, pork rillettes, cilantro, pickled carrots, pickled radishes 12

### BRISKET SANDWICH

Smoked onion, melted provolone, sourdough bread, chef's slaw 14

### TOLAY BURGER\*

Half pound of ground beef, choice of cheese, Applewood smoked bacon, lettuce, tomato, pickle, onion 15

Avocado 1 Blue cheese 1 Fried egg 2

When possible, We source locally farmed foods. Our menu changes frequently based on seasonal availability.

\*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

Checks can be split evenly up to four payment methods



## SOUP / SALAD

**CALIFORNIA CLAM CHOWDER**  
Clams, fennel 9

**SPICY BEEF NOODLE BOWL**  
Steak, mustard green, pickled radish 12

**BEET SALAD**  
Fresh beets, Laura Chenel chèvre, orange segments, candied walnuts,  
mixed greens, citrus vinaigrette 11

**ROTISSERIE CHICKEN SALAD**  
Pulled chicken, Napa cabbage, green onion, slivered almonds,  
crispy wontons, ginger soy vinaigrette 12

**BABY ICEBERG SALAD**  
Applewood smoked bacon, oven dried tomato, shaved onions, blue cheese,  
champagne mustard dressing 12  
Rotisserie chicken 5 Smoked salmon 8

## PLATES

**TOLAY NEW YORK STEAK\***  
9 oz New York steak, roasted fingerling potatoes,  
herb butter, seasonal vegetable 24

**ROTISSERIE TAGINE-STYLE CHICKEN**  
Chermoula, preserved lemons, pearl onions, Israeli couscous 19

**PAN SEARED SALMON\***  
Orzo risotto, tomato, capers, provençal sauce 24

**SEARED AHI\***  
Sesame crusted, sticky rice, bok choy, ginger soy glaze, sriracha, wasabi aioli 21

**SEAFOOD LINGUINI**  
Shrimp, clam, mussel, creamy white wine sauce 17

**FISH AND CHIPS**  
Fresh local fish, chef's slaw 17

**SWEET PEA RAVIOLI**  
English peas, preserved lemon, mint 16

## DESSERTS

**CHOCOLATE CAKE**  
Seasonal berry garnish 8

**CRÈME BRULEE**  
Seasonal berry garnish 8

**HOUSE MADE BREAD PUDDING**  
Vanilla crème anglais 8

**NEW YORK CHEESECAKE**  
Berry coulis 8

**TARTE TATIN**  
Seasonal berry garnish 8

**ICE CREAM**  
See server for daily selection 3 per scoop

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