

SHAREABLES

BUFFALO WINGS 18
blue cheese dressing, celery, carrots

GARLIC BREAD V 9
ciabatta, san marzano tomato sauce

CARNE ASADA FRENCH FRIES* 18
french fries, carne asada, queso chihuahua, pepper jack salsa roja, guacamole, pico de gallo, fresh jalapeños

SOUPS, SALADS & BOWLS

*salad add-ons: gardein chick'n (vegan) 10 / chicken 10
steak* 20 / shrimp 10 / salmon* 12*

CHICKEN POZOLE VERDE 8
shredded cabbage, breakfast radish, cilantro, red onion, lime

**SERRANO VISTA CAFÉ
COBB SALAD 16**
*baby lettuce, heirloom tomato
grilled chicken, avocado
crispy prosciutto chips, point Reyes
blue cheese, green goddess dressing*



ALL PRODUCE GROWN
AT LOCAL FARMS

CAESAR SALAD LG 14 SM 7
chopped romaine, parmesan, focaccia croutons

SANDWICHES & BURGERS

served with choice of french fries, fresh fruit or salad

CALIFORNIA CLUB 16
roasted turkey, bacon, avocado, lettuce, tomato, multi-grain toast

REUBEN 18
*pastrami, coleslaw, swiss cheese, thousand island dressing
marbled rye bread*

HOUSE CHEESEBURGER* 18
*8 oz patty, lettuce, tomato, onion, special sauce, brioche
sesame bun, choice of cheese
substitute beyond® burger 19*

SO CAL HAMBURGER* 20
*8 oz. patty, smashed avocado, pico de gallo, pepper-jack
cheese, jalapeño aioli, bacon, brioche sesame bun
substitute beyond® burger 21*

CHORIZO & PAPAS BURRITO* 18
*potatoes, chorizo, queso chihuahua, salsa roja
two farm fresh scrambled eggs*

V vegetarian

LATE NIGHT

ENTRÉES

GRILLED 8OZ. FILET MIGNON* 45
*whipped yukon gold potatoes, seasonal vegetables
caramelized shallot, herb compound butter*

**GRILLED 12OZ.
RIB EYE STEAK* 45**
*whipped yukon gold potatoes
seasonal vegetables, caramelized shallot
herb compound butter*



SPAGHETTI & MEATBALLS 24
*italian-style meatballs, san marzano tomato sauce, ricotta
parmesan, basil, garlic bread*

BAKED DYNAMITE SALMON 36
*crab-shrimp-mayo, sweet soy glaze, beurre blanc
tobiko, nishiki rice, seasonal vegetables*

TWO EGGS ANY STYLE* 18
choice of protein, french fries, country toast

DESSERT

NEW YORK STYLE CHEESECAKE V 10
seasonal berry topping

PUMPKIN CHEESECAKE V 10
cinnamon crème anglaise, pumpkin seed brittle

S'MORES BOMB V 10
*toasted marshmallow fluff, graham cracker
rich chocolate glaze*

SIDES

MASHED POTATOES V 6

FRENCH FRIES V 6

GARLIC HERB FRIES V 7

SEASONAL VEGETABLES V 7

FRESH FRUIT V 5

SIDE SALAD V 6

WHITE RICE V 4

A suggested gratuity of 18% will be applied to all tables of 5 or more.
*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.
Food Allergy Notice: Please be advised that food prepared here may contain these ingredients:
milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.