

LUNCH

STARTERS

SOUP changes daily	9
KELLY'S ROSEMARY GRILLED FOCACCIA (V) EVOO, Big Sur Salts, house-marinated Castelvetrano olives	11
FRITTO MISTO local fried squid tubes, seasoned crisp vegetables, citrus & chilis, Rouille	15
DRUNKEN MANILA CLAMS pancetta, fresh herbs, chili oil, white wine sauce & garlic francese	18
CHEESE PLATTER chefs choice of three artisan cheeses, crostini, quince paste, pomegranates	21

SALADS add chicken 8, steak 10 or salmon

RED & CHIOGGA BEET SALAD burrata, candied almonds, orange supreme, red wine reduction & sage oil	16
SOTOLA SALAD frisée, mixed greens, rainbow carrots, red onions, beets, fennel & maple sherry vinaigrette	14
BUDDHA BOWL (GF) quinoa, mixed greens, pea shoots, seasonal squash, seasonal fruit, roasted pine nuts, rainbow carrots, beet hummus & lemon tahini dressing	18
ARUGULA SALAD fennel, apples, cranberries, orange goat cheese, candied almonds & honey mustard dressing	15

SANDWICHES served with your choice of house chips, fries or house salad

SOTOLA BURGER* Painted Hills chuck, blue cheese, bourbon bacon jam, sautéed mushrooms, frisée lettuce, roasted garlic mustard aioli (V) Beyond Patty \$3	18
AMERICAN BURGER* Painted Hills chuck, cheddar cheese, tomato, lettuce, pickles, caramelized onion house ketchup & yellow mustard (V) Beyond Patty \$3	16
ROSEMARY LEMON CHICKEN sundried tomato pesto aioli, roasted jalapeno, cherrywood bacon, avocado, melted fontina cheese, ciabatta	16
HANGER STEAK SANDWICH* hanger steak, chimichurri, grilled ciabatta, confit cherry tomato	18
MARKET TACOS local & seasonally caught fish, warm corn tortilla, salsa *served a la carte	16

SIDES

Fries, House-made Chips, Seasonal Veggies	6
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