

## STARTERS

### ROASTED GARLIC HUMMUS

toasted sesame, kalamata olive, flat bread, vegetable crudite 12

### SELECTION OF THREE CHEESES

marcona almonds, honey comb  
seasonal fruit compote 18

### ROASTED SPANISH OCTOPUS\*

persian cucumber and fresh herb salad feta cheese  
lemon vinaigrette 14

### SELECTION OF THREE CURED MEATS\*

stone ground mustard, giardiniera, peppadew jam 18

### SALTSPRING BLACK MUSSELS\*

white wine braised, leeks, rosemary, grilled crostini 13

## SALADS

{ add organic chicken, prawns, salmon or flat iron steak\* 8 }

### HEIRLOOM BEET SALAD

wild arugula, marcona almonds, feta dressing 11

### GARDEN VEGETABLE SALAD

grilled halloumi cheese, corn, tomato, haricot verts, kale, cucumber, oregano vinaigrette 13

### ORGANIC GREENS

crows dairy goat cheese, pistachio, charred bosc pear vinaigrette 11

### TOSSED COBB

chopped romaine, watercress, grilled chicken, olives, tomato, blue cheese, bacon  
egg buttermilk herb dressing 18

## SANDWICHES

{served with choice of: french fries, mixed greens, seasonal fruit, or cup of soup }

### ROASTED DIESTEL FARM TURKEY CLUB

applewood smoked bacon, sprouts, avocado, tomato, garlic aioli 16

### T.COOK'S BURGER\*

pan fried egg, tobacco onions, lettuce, tomato, white cheddar  
thick slab cut bacon, tomato remoulade 15

### PASTRAMI REUBEN

sauerkraut, gruyère, thousand island, rye bread 16

### T.COOK'S B.L.A.T

butter lettuce, heirloom tomato, avocado, applewood smoked bacon 14

### OPEN FACED DIESTEL FARM TURKEY BURGER

white cheddar, fennel slaw, grilled pepper aioli, rye toast 15

### MORTADELLA & PROSCIUTTO PANINI

manchego, red onion, pepperoncini, romaine, tomato, garlic aioli 15

## ENTREES

### MARYS CHICKEN PASTA PRIMAVERA\*

smoked bacon, zucchini, marinated tomato, parmesan, broccolini 28

### BAJA STRIPED BASS\*

heirloom pepper succotash, crispy quinoa, sauce vierge 28

### BRAISED BEEF SHORT RIB TACOS

habanero salsa, avocado, cotija, flour tortilla 12

### SEA BASS FISH TACOS\*

pico de gallo, avocado, cabbage, chipotle crema 13

## SIDES

FRESH SEASONAL FRUIT 10

FOREST MUSHROOMS 7

FRENCH FRIES 6

All dishes may be modified to gluten free upon request.

\*contains (or may contain) raw or undercooked ingredients.

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

## LIBATIONS

traditional mimosa 10 | pineapple bellini 12 | traditional bloody mary 12  
sangria 12 | ramos gin fizz 12 | pisco sour 14

## SEASONAL COCKTAILS BY MIX UP

### FALL MIX UP MULE 15

vodka, carbonated cranberry, lemon, house made ginger beer

### ORANGE GROVE 15

spicy tequila, orange, lemon, cinnamon demerara

### LADY OF SPAIN 15

mescal, mure, lime juice, sherry

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## WINES BY THE GLASS

### WHITES & SPARKLING

Prosecco, Lunetta, Italy	12
Champagne, Taittinger Brut, France	20
Riesling, Dr. Loosen, Mosel Germany 2015	12
Pinot Grigio, Benvolio, Friuli Italy 2015	12
Sauvignon Blanc, Kim Crawford, New Zealand 2015	14
Sauvignon Blanc, Cakebread, Napa 2015	20
Rose, Chateau Miraval Cotes de Provence, France 2015	16
Chardonnay Silver Ridge, CA 2015	12
Chardonnay, Patz & Hall Sonoma Coast 2015	20

### REDS

Pinot Noir, Silver Ridge, California 2014	12
Pinot Noir, Le Charmel, France 2014	14
Pinot Noir, Paul Hobbs Crossbarn, Sonoma Coast 2014	20
Malbec, Red Diamond Argentina 2012	14
Barolo, Brezza, Italy 2011	25
Merlot, Canyon Road, California 2015	10
Cabernet, William Hill, California 2014	12
Meritage, Blackbird Arise, Napa 2013	25

*From the Kitchen of Chef Todd Allison*