

STARTERS

FOCACCIA PLATE | 16 maple butter, whipped boursin, seasonal jam

AVOCADO TOAST | 13 fresh avocado, watermelon radish, queso fresco, everything spice; add egg **3**

BURRATA TOAST | 14 heirloom tomato, balsamic glaze, herb salad

HUMMUS CRUDITÉS | 13 garlic hummus, seasoned veggies, olive oil

WAM BAM ROCK SHRIMP | 18 crispy shrimp, avocado crema

LETTUCE WRAPS | 19 crispy pork belly, korean bbq, pickled slaw, butter lettuce

***CEVICHE | 17** salmon, lime, ginger, avocado, onion, house seasoned corn chips

WATERMELON CARPACCIO | 16 prosciutto, fresh watermelon, mascarpone, hot honey, everything spice

TACOS

SHRIMP TACOS | 16 crispy shrimp, romaine slaw, wam bam sauce, avocado crema, flour tortilla

BIRRIA TACOS | 18 braised beef brisket, chihuahua cheese, au jus, pineapple hot sauce, corn tortilla

TACOS AL PASTOR | 16 braised pork belly, pineapple, cilantro, onion, queso fresco, avocado hot sauce, flour tortilla

SALADS

KALE | 15 ginger-cured sweet potato, dried cranberry, chickpea, parmesan, lemon herb vinaigrette

SEASONAL | 15 seasonal fruit, spiced walnut, shallot, arugula, goat cheese, black cherry vinaigrette

SESAME GINGER | 15 mixed greens, sesame-ginger dressing, asian pear, toasted almond, pickled shallot, cucumber; add korean bbq chicken **8**

MISO CAESAR | 15 romaine, crispy parmesan, focaccia croutons, dried tomato

SPICY CHICKEN | 18 grilled chicken breast, valentina butter sauce, spinach, tomato, bacon, blue cheese crumble, herb dressing

PROTEIN ADD ONS
chicken 7 | chicken katsu 9 | salmon 10 | shrimp 12 | steak 12 | avocado 3

SANDWICHES

SMASHBURGER | 17 seasoned patties, american cheese, melted onion, house pickles, cg sauce; breakfast style **5**, add avocado **3**

GRILLED CHICKEN SANDWICH | 15 mozzarella, artichoke, spinach, bacon, lemon aioli, toasted multigrain

CHICKEN CAESAR WRAP | 15 romaine, dried tomato, crispy parmesan, grilled chicken, caesar dressing, flour tortilla

LOX PLATE | 15 gin-cured salmon, marbled rye, fried caper cream cheese, pickled shallot, everything spice

PESTO BLT | 15 house made pesto, bacon, butter lettuce, dried tomato, mozzarella, balsamic glaze, toasted multigrain

ALL SANDWICHES SERVED WITH CRISPY SMASHED POTATOES OR SIDE SALAD

FLIGHTS



the ESPRESSO MARTINIS | 25
classic, chocolate mandarin, & seasonal



the SIGNATURE COCKTAILS | 25
neighborhood marg, sangria, & flamingo shirt

MAINS

CHICKEN KATSU | 26 jasmine rice, spicy orange marmalade, romaine slaw

***SCALLOPS | MKT** bacon, poblano, lemon beurre blanc, sweet corn succotash, black eyed peas

COMMON PASTA | 24 locally sourced, fresh pasta, ask your server

***SALMON | 28** korean bbq glaze, garlic broccolini, lemon herb couscous, valentina aioli

BLACKENED SHRIMP SCAMPI | 33 fresh linguine, chili lime butter, white wine, parsley

***STEAK & POTATOES | 39** 8oz prime spiced tri tip, garlic potato puree, creamy herb sauce

TASTING MENU | 50 a five course experience of cg favorites; add the beverage pairing 30

SIDES

ASPARAGUS | 9 crispy parmesan, balsamic glaze, garlic butter, fresno

POTATOES | 9 crispy smashed potatoes, garlic oil, herbs, sea salt, queso fresco

CAULIFLOWER | 9 spiced florets, charred tomato vinaigrette, cherry, almonds

ROASTED CARROTS | 9 maple, cayenne, rosemary, lemon aioli

DESSERTS

CARROT CAKE | 12 maple cream cheese, candied carrot, walnuts

PEANUT BUTTER MOUSSE PIE | 12 salted pretzel dust, white chocolate tuile, vanilla gelato, peanut butter cup

CHURRO BREAD | 12 cinnamon sugar, berry cream, caramel sauce

GELATO | 8 rotating flavor

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
**A 20% gratuity will be applied to all parties of 7 or more.