

STARTERS

FOCACCIA PLATE | 16 house sorghum butter, whipped boursin, seasonal jam

AVOCADO TOAST | 12 fresh avocado, watermelon radish, queso fresco, salsa macha, everything seasoning, add egg 3

BURRATA TOAST | 13 heirloom tomato, balsamic glaze, herb salad

HUMMUS CRUDITES | 10 garlic hummus, seasoned veggies, olive oil, crispy kale

WAM BAM ROCK SHRIMP | 18 crispy shrimp, salsa macha, avocado crema

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

***CEVICHE** | 14 salmon, lime, ginger, avocado, onion, house seasoned corn chips

ESPRESSO MARTINI FLIGHT \$25



classic
salted chocolate
mandarin
seasonal

SIGNATURE COCKTAIL FLIGHT \$25

neighborhood marg
flamingo shirt
sangria



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

MISO CAESAR | 15 napa cabbage, dried tomato, focaccia croutons, crispy parmesan

SPICY CHICKEN SALAD | 17 grilled chicken breast, valentina butter sauce, spinach, tomato, bacon, blue cheese crumble, herb dressing

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

SANDWICHES + TACOS

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

SERVED WITH CRISPY SMASHED FINGERLINGS OR SIDE SALAD

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

SERVED WITH CRISPY SMASHED FINGERLINGS OR SIDE SALAD

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

SERVED WITH CRISPY SMASHED FINGERLINGS OR SIDE SALAD

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

SERVED WITH CRISPY SMASHED FINGERLINGS OR SIDE SALAD

SHRIMP TACOS | 15 crispy shrimp, napa slaw, wam bam sauce, avocado crema, lime, flour tortilla

BIRRIA TACOS | 15 braised short rib, chihuahua cheese, au jus, pineapple hot sauce, corn tortilla

TACOS AL PASTOR | 15 braised pork belly, pineapple, cilantro, onion, queso fresco, avocado hot sauce

MAINS

CHICKEN KATSU | 25 furikake rice, orange marmalade, napa slaw

SCALLOPS | MKT bacon, poblano pepper, lemon pepper beurre blanc, sweet corn succotash

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 linguini, chili lime butter, white wine, parsley

“STEAK & POTATOES” | 36 8oz prime spiced tri tip, garlic potato puree, creamy herb sauce

TASTING MENU | 50 a five course experience of cg favorites

SIDES

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

POTATOES | 9 crispy smashed fingerlings, 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

ROTATING | 12 ask your server

GELATO | 5 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.