

# MOHI FARM

OUR ENTIRE MENU ROTATES WITH THE SEASONS, FOLLOWING EACH HARVEST FOR THE FRESHEST AND MOST BOUNTIFUL INGREDIENTS BROUGHT TO LIFE IN EACH DISH

## SHARABLES

- \* **Ahi Tuna** GF \$17  
KOHLRABI | SLICED CUCUMBER | PICKLED FRESNO CHILI | CHILI AIOLI | AVOCADO YOGURT | SESAME SEEDS
- MOHI Farm Cauliflower** VEG \$15  
BLUE CHEESE CRUMBLES | BUFFALO SAUCE | CHILI AIOLI | GREEN ONION
- Beet Hummus** VEG \$15  
SPADE & PLOW BLISTERED CARROTS | ZHOUG | ZA'ATAR | OLIVE OIL | NATURAL LEAVENED BREAD
- NEW! Cast-Iron Mac & Cheese** \$15  
BÉCHAMEL | BREAD CRUMBS | GREMOLATA
- MOHI Farm Grilled Cabbage** \$15  
CABBAGE PURÉE | ZHOUG | CRISPY KALE V | GF
- House-Made Meatballs** \$19  
PORK & VEAL MEATBALLS | SAN MARZANO TOMATO SAUCE | PARMIGIANO REGGIANO | GRILLED BREAD
- Wood-Fired Mushrooms** GF \$21  
MAITAKE MUSHROOM | CRISPY POTATOES | GREMOLATA | PARMIGIANO REGGIANO | ROSEMARY AIOLI
- Burrata & Pear** GF \$21  
ORANGE | GARDEN PESTO | PRESERVED LEMON | POMEGRANATE MOLASSES

## SOUP

- Roasted Broccoli & Leek** GF  
CUP \$7 | BOWL \$9

## PIZZA

ALL DOUGH IS NATURALLY LEAVENED IN-HOUSE

- Roasted Mushroom** VEG \$19  
BRAISED KALE | BÉCHAMEL | ROASTED HERBED MUSHROOMS | FONTINA | PRESERVED LEMON
- Caprese** VEG \$19  
HOUSE MADE PESTO | CHERRY TOMATO | MOZZARELLA | BALSAMIC GLAZE
- Pepperoni** \$19  
CUPPING PEPPERONI | SAN MARZANO TOMATO SAUCE | MOZZARELLA AND PROVOLONE CHEESE

### ADD PROTEIN

BACON \$3  
MARY'S ORGANIC CHICKEN \$9

## - WINTER -

## BOWLS

- Mediterranean** GF \$17  
ROMAINE LETTUCE | SPINACH | MARINATED CHICKEN | KALAMATA OLIVES | CUCUMBER | ROASTED BELL PEPPER | CHERRY TOMATOES | PICKLED RED ONION | CRISPY PITA | FETA CHEESE | GREEK VINAIGRETTE
- Harvest** V | VEG | GF \$17  
ARUGULA | WILD RICE | ROASTED SEASONAL VEGETABLES | BEETS | BEET HUMMUS | CHARRED AVOCADO | PICKLED RED ONION | LEMON TAHINI DRESSING
- \* **Ahi Tuna** GF \$21  
AHI TUNA | SUSHI RICE | GREEN ONIONS | CUCUMBER | EDAMAME | PEAR | SHAVED RADISH | CHINESE MASTER SAUCE | SESAME SEEDS | CRISPY SHALLOTS | SWEET CHILI AIOLI

- Butter Chicken** GF \$17  
INDIAN SPICED BUTTER CHICKEN | LONG GRAIN WILD RICE | TZATZIKI | GREEN ONION

- Spicy Beef** GF \$23  
GOCHUJANG MARINATED HANGER STEAK | SUSHI RICE | SEASONAL VEGETABLES | GREEN ONION | PICKLED JALAPENO & CUCUMBER | SPICY BULGOGI SAUCE | SESAME SEEDS | CRISPY SHALLOTS

- Roasted Salmon** GF \$25  
ROASTED SALMON | BOK CHOY | SEASONAL VEGETABLES | GREEN ONION | PICKLED FRESNO CHILI | SPICY BULGOGI SAUCE | CHARRED LEMON | WILD RICE

- Braised Short Rib** GF \$25  
ROASTED GARLIC MASHED POTATOES | BLISTERED SEASONAL VEGETABLES | CIPOLLINI JUS

### ADD PROTEIN

\* SHRIMP \$11 \* SALMON \$13  
MARY'S ORGANIC CHICKEN \$9  
HANGER STEAK \$15

## FUTURE FARMERS

- Future Farmer Burger** \$7  
ONE 3OZ PATTY | CHEDDAR CHEESE | SEASONAL FRUIT
- Mac & Cheese** VEG \$7  
BÉCHAMEL AND CHEESE
- Cheese Pizza** VEG \$15

### Proud Supporters of

MOHI RANCH TERRAMICO FARMS  
3 FEATHERS FARM SUNFED RANCH  
SWANK FARM SAKATA SEED.  
SAN MARTIN MILK CO.

V  
VEGAN

VEG  
VEGETARIAN

GF  
GLUTEN FREE

## LOCAL GREENS

- Caesar** \$15  
MOHI FARM LETTUCE | BROWN BUTTER BREAD CRUMBS | PARMIGIANO REGGIANO | LEMON PARMESAN DRESSING

- Beet Salad** VEG | GF \$15  
GARDEN PESTO | CARAMELIZED PEAR | ARUGULA | PARMIGIANO REGGIANO | PICKLED BEET STEMS | CITRUS VINAIGRETTE

- MOHI Farm Wedge** \$15  
PICKLED RED ONION | RADISH | CHERRY TOMATOES | PRESERVED LEMON | BLUE CHEESE | BREADCRUMBS | DILL GREEN GODDESS

- Brussel Sprouts** \$15  
SHAVED BRUSSEL SPROUTS | WILD RICE | APPLE | BLUE CHEESE | POMEGRANATE TAHINI DRESSING

### ADD PROTEIN

\* SHRIMP \$11 \* SALMON \$13  
MARY'S ORGANIC CHICKEN \$9  
HANGER STEAK \$15

## HANDHELDS

SERVED WITH YOUR CHOICE OF A HOUSE SALAD OR SEASONAL FARM FRIES

- MOHI Double Smash Burger** \$19  
GRASS FED BEEF | BLUE CHEESE | BACON | CARAMELIZED ONION | BLUE CHEESE AIOLI | HOUSE-MADE MILK BUN

- Butter Burger** \$19  
GRASS FED BEEF | MOHI FARM LETTUCE | VERMONT CHEDDAR CHEESE | ROASTED GARLIC AIOLI | HOUSE-MADE MILK BUN

- Bella Burger** \$17  
CONFIT PORTOBELLO MUSHROOM | MOHI FARM LETTUCE | TOMATO | PICKLED RED ONION | BALSAMIC AIOLI | HOUSE-MADE MILK BUN

- Grilled Chicken Sandwich** \$17  
MOHI FARM LETTUCE | TOMATO | PICKLED RED ONION | PICKLES | ROASTED JALAPEÑO & ARUGULA AIOLI | HOUSE-MADE MILK BUN

## DESSERT

- Chocolate Mousse** \$9  
CHANTILLY CREAM
- Affogato** \$9  
VANILLA BEAN ICE CREAM | HOUSE ROASTED ESPRESSO
- Bread Pudding** \$13  
CROISSANT | CARAMEL GLAZE

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies. \*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# MOHI FARM

## SIGNATURE COCKTAILS \$13

### Chai Island

VODKA | CHAI TEA | FRESH  
SQUEEZED LEMON JUICE |  
HONEY

### Bloody Mary

VODKA, *ask* BLOODY MARY MIX

### Red Sangria

PINOT NOIR | WHITE RUM |  
PROSECCO | CRANBERRY JUICE |  
ORANGE JUICE | SIMPLE SYRUP

### MOHI Margarita

TEQUILA | LIME JUICE | AGAVE NECTAR  
\*ASK ABOUT OUR SEASONAL FLAVOR\*

### Seasonal Old Fashioned

WHISKEY | BITTERS | SIMPLE SYRUP  
\*ASK ABOUT OUR SEASONAL FLAVOR\*

### Fresh Pressed Mimosa

PROSECCO | FRESH SQUEEZED  
ORANGE JUICE

## House Roasted

## ESPRESSO MARTINI \$13

### Classic

VODKA | HOUSE ROASTED ESPRESSO |  
FRANGELICO | SIMPLE SYRUP

### Lavender

VODKA | HOUSE ROASTED ESPRESSO |  
HOUSE INFUSED LAVENDER SYRUP

### Bourbon & Bacon

BOURBON WHISKEY | HOUSE ROASTED ESPRESSO |  
FRANGELICO | SIMPLE SYRUP

### Frozen Espresso

\*ASK ABOUT OUR FEATURED FLAVORS\*

NEW!

## Ranch Water \$9

TEQUILA | FRESH LIME JUICE |  
TOPO CHICO SPARKLING  
MINERAL WATER

## BEER ON TAP \$7

### Kolsch

LIGHT, GERMAN STYLE ALE | DELICATE MALT  
CHARACTER | HERBAL HOPS | EFFERVESCENT &  
QUENCHING | 4.7%

### IPA

AMERICAN IPA BREWED WITH OATS  
HOPPED WITH CITRA & MOSAIC | 5.7%

### Porter

SMOOTH & TASTY CHOCOLATE PORTER | 6.5%

### Hazy IPA

BREWERY TWENTY FIVE | 6.4%

### Ten Five One Cider Co.

ASK ABOUT OUR FEATURED FLAVOR

### JuneShine Hard Kombucha

ASK ABOUT OUR FEATURED FLAVORS

## WINE BY THE GLASS

### MOHI WINE | MORGAN HILL

PROSECCO	\$11
CHARDONNAY	\$11
ROSÉ	\$11
PINOT NOIR	\$13
CABERNET SAUVIGNON	\$13

## WINE BY THE BOTTLE

## MOHI

### MOHI WINE | MORGAN HILL, CA

MOHI ROSÉ	\$21
MOHI SPARKLING BRUT	\$32
MOHI SPARKLING ROSÉ	\$32
MOHI PINOT NOIR	\$38
MOHI MOSAICO RED BLEND	\$38
MOHI EVOLUTION RED BLEND	\$38
MOHI CABERNET SAUVIGNON	\$38
MOHI HOLT RED BLEND	\$52



### LEAL VINEYARDS | HOLLISTER, CA

LEAL VINEYARDS CHARDONNAY	\$44
LEAL VINEYARDS PINOT NOIR	\$46
LEAL VINEYARDS MALBEC	\$46
LEAL VINEYARDS THREESOME	\$48
LEAL VINEYARDS HILLSIDE ESTATE	\$48
LEAL VINEYARDS TAWNY PORT	\$48
LEAL VINEYARDS FRANC FIVE	\$52
LEAL VINEYARDS CARNAVAL	\$52
LEAL VINEYARDS GODSEND	\$100

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies. These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# MOHI FARM

OUR ENTIRE MENU ROTATES WITH THE SEASONS,  
FOLLOWING EACH HARVEST FOR THE FRESHEST AND  
MOST BOUNTIFUL INGREDIENTS BROUGHT  
TO LIFE IN EACH DISH

## Rise & Dine

AVAILABLE UNTIL 11AM

### Granola & Yogurt VEG \$9

GREEK YOGURT | CARAMELIZED SEASONAL FRUIT |  
LAVENDER HONEY

### Avocado Toast V | VEG \$11

SPROUTS | RADISH | DUKKAH | OLIVE OIL | SOURDOUGH

### The GOAT Toast \$11

AVOCADO | BACON | TOMATO | GOAT CHEESE |  
OLIVE OIL | SOURDOUGH

### Sunrise Sleeve \$11

FARM FRESH EGGS | BACON | CRISPY POTATOES |  
HERB AIOLI | LAVASH

### Croissant Sandwich \$11

SWANK FARM TOMATO | FARM FRESH FRIED EGG |  
BACON | ARUGULA | GARDEN PESTO

### Farmhouse BLT \$11

FARM FRESH FRIED EGG | TOMATO | BACON | AVOCADO |  
BUTTER LETTUCE | HERB AIOLI | SOURDOUGH

### Assorted Baked Goods ASK YOUR SERVER

### Loaf Breads \$13

#### Proud Supporters of

MOHI RANCH  
3 FEATHERS FARM  
SWANK FARM  
SAN MARTIN MILK CO.  
TERRAMICO FARMS  
SUNFED RANCH  
SAKATA SEED

# MOHI FARM

OUR ENTIRE MENU ROTATES WITH THE SEASONS,  
FOLLOWING EACH HARVEST FOR THE FRESHEST AND  
MOST BOUNTIFUL INGREDIENTS BROUGHT  
TO LIFE IN EACH DISH

## Rise & Dine

AVAILABLE UNTIL 11AM

### Granola & Yogurt VEG \$9

GREEK YOGURT | CARAMELIZED SEASONAL FRUIT |  
LAVENDER HONEY

### Avocado Toast V | VEG \$11

SPROUTS | RADISH | DUKKAH | OLIVE OIL | SOURDOUGH

### The GOAT Toast \$11

AVOCADO | BACON | TOMATO | GOAT CHEESE |  
OLIVE OIL | SOURDOUGH

### Sunrise Sleeve \$11

FARM FRESH EGGS | BACON | CRISPY POTATOES |  
HERB AIOLI | LAVASH

### Croissant Sandwich \$11

SWANK FARM TOMATO | FARM FRESH FRIED EGG |  
BACON | ARUGULA | GARDEN PESTO

### Farmhouse BLT \$11

FARM FRESH FRIED EGG | TOMATO | BACON | AVOCADO |  
BUTTER LETTUCE | HERB AIOLI | SOURDOUGH

### Assorted Baked Goods ASK YOUR SERVER

### Loaf Breads \$13

#### Proud Supporters of

MOHI RANCH  
3 FEATHERS FARM  
SWANK FARM  
SAN MARTIN MILK CO.  
TERRAMICO FARMS  
SUNFED RANCH  
SAKATA SEED

V  
VEGAN

VEG  
VEGETARIAN

GF  
GLUTEN FREE

2,000 calories a day is used for general nutritional advice, but calorie needs vary.  
Additional nutritional information available upon request. While we offer items prepared gluten  
free, other items containing gluten are prepared in our kitchen. Some ingredients may not be  
included in the menu description; please notify your server of any food allergies.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have  
certain medical conditions.

V  
VEGAN

VEG  
VEGETARIAN

GF  
GLUTEN FREE

2,000 calories a day is used for general nutritional advice, but calorie needs vary.  
Additional nutritional information available upon request. While we offer items prepared gluten  
free, other items containing gluten are prepared in our kitchen. Some ingredients may not be  
included in the menu description; please notify your server of any food allergies.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have  
certain medical conditions.

# MO|HI FARM

## House Roasted COFFEE

	12OZ   16OZ
Espresso	\$3
Drip Coffee	\$3   \$3.50
Cappuccino	\$4.50
Latte	\$4.50   \$5
Americano	\$3   \$3.50

### SYRUPS

CARAMEL | VANILLA | HAZELNUT |  
CHOCOLATE | LAVENDER | SUGAR-FREE VANILLA

\$ .50

### NON DAIRY OPTIONS

SOY MILK | OAT MILK | ALMOND MILK | COCONUT MILK

\$ .75

Frappe  
FEATURED FLAVORS

\$9

## TEA

	12OZ   16OZ
BLOOD ORANGE	\$3   \$3.50
HIBISCUS CUCUMBER	\$3   \$3.50
CLIMBER'S HIGH CHAI	\$3   \$3.50
EARL OF GREY	\$3   \$3.50
STRAWBERRY FIELDS	\$3   \$3.50

Fresh Pressed Juice \$9

## House Roasted ESPRESSO MARTINI \$11

### CLASSIC

VODKA | HOUSE ROASTED ESPRESSO  
FRANGELICO | SIMPLE SYRUP

### LAVENDER

VODKA | HOUSE ROASTED ESPRESSO  
HOUSE INFUSED LAVENDER SYRUP

### BOURBON & BACON


BOURBON WHISKEY | HOUSE ROASTED ESPRESSO  
FRANGELICO | SIMPLE SYRUP

## BREAKFAST COCKTAILS \$11

### FRESH PRESSED MIMOSA

PROSECCO | FRESH SQUEEZED ORANGE JUICE

### BLOODY MARY

VODKA,  BLOODY MARY MIX

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# MO|HI FARM

## House Roasted COFFEE

	12OZ   16OZ
Espresso	\$3
Drip Coffee	\$3   \$3.50
Cappuccino	\$4.50
Latte	\$4.50   \$5
Americano	\$3   \$3.50

### SYRUPS

CARAMEL | VANILLA | HAZELNUT |  
CHOCOLATE | LAVENDER | SUGAR-FREE VANILLA

\$ .50

### NON DAIRY OPTIONS

SOY MILK | OAT MILK | ALMOND MILK | COCONUT MILK

\$ .75

Frappe  
FEATURED FLAVORS

\$9

## TEA

	12OZ   16OZ
BLOOD ORANGE	\$3   \$3.50
HIBISCUS CUCUMBER	\$3   \$3.50
CLIMBER'S HIGH CHAI	\$3   \$3.50
EARL OF GREY	\$3   \$3.50
STRAWBERRY FIELDS	\$3   \$3.50

Fresh Pressed Juice \$9

## House Roasted ESPRESSO MARTINI \$11

### CLASSIC

VODKA | HOUSE ROASTED ESPRESSO  
FRANGELICO | SIMPLE SYRUP

### LAVENDER

VODKA | HOUSE ROASTED ESPRESSO  
HOUSE INFUSED LAVENDER SYRUP

### BOURBON & BACON

BOURBON WHISKEY | HOUSE ROASTED ESPRESSO  
FRANGELICO | SIMPLE SYRUP

## BREAKFAST COCKTAILS \$11

### FRESH PRESSED MIMOSA

PROSECCO | FRESH SQUEEZED ORANGE JUICE

### BLOODY MARY

VODKA,  BLOODY MARY MIX

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.