

Small Bites and Sharing

Trio of Dips Hummus, guacamole and salmon spread served with batard slices. 8.95

Citrus Marinated Olives 6.95

Hot Nuts Tossed with herb butter 4.95

California Dates stuffed with goat cheese and almonds, wrapped with prosciutto & lightly grilled 5.95

Potato Chips

with blue cheese dip 4.95

with housemade caramelized onion dip 4.95

The Dinner Salad – Cheese, beets, tomato 6.95

Guacamole and Tricolored Chips 5.95

Deviled Egg Spread served with toast points 4.95

Featured Grilled Cheese

Smoked Turkey and Apple Grilled Cheese

Granny Smith apples, smoked turkey together with Taleggio and Gorgonzola cheeses on grilled La Brea sourdough. With sweet potato fries. 13.95
Sliced for sharing

Artisanal Cheeses Fiscalini Cheddar and Point Reyes Blue Cheese served with batard toasts, and seeded flat bread cracker 12.95

Bruscetta

Roasted Tomato, served with batard toasts 10.95

Goat Cheese with drizzled honey served with toasted walnut cranberry boule 9.95

Sliders

Kobe Beef with grilled onions, pickles and mayo 13.95

Meat Loaf with grilled onions and chipotle ketchup. 13.95

4-Dog Sliders, Waygu Beef slider hot dogs 10.95

All served with sweet potato fries

Crab Cakes with remoulade sauce 11.95

Featured Quesadilla

Cowboy Steak Quesadilla with Poblano Corn Relish

In a giant flour tortilla with pepper Jack cheese. Served with sour cream and guacamole. 14.95
Sliced for Sharing

Caprese Skewers fresh mozzarella, cherry tomatoes and fresh basil, drizzled with balsamic reduction 5.95

Shrimp Cocktail 4 jumbo shrimp, marinated in garlic, olive oil, and fresh lemon juice, charbroiled. Served with cocktail sauce. 12.95

Chicken Bites Gaucho with Chipotle BBQ Sauce 6.95

Sausage Bites a choice of Chicken Jalapeno or Andouille with condiments 6.95

Wraps

Gaucho Chicken with avocado, tomato, greens and Chimichurri spread 8.50

Grilled Vegetable with chipotle tomato spread and cotija cheese. Sliced for sharing. 8.50

Green Street Nachos – Cheese, onions, toasted pecans and red sauce. 11.50
add Gaucho Chicken, 3.95, or Chipotle Shrimp, 4.95

Mini Nacho plate also available 7.50

Soup

Corn Chowder made daily.
Ask your server about today's selection.
Cup 4.95 Bowl 7.95

Salads

Most of our salads are available in Entrée, Luncheon or Appetizer size and are ideal for sharing

We have a selection of wines available by the glass, 500 ml and bottle.

We also have a selection of beers, available in draft or by the bottle

Dinner Entrees

Charbroiled Fresh Salmon

Sustainable salmon together with steamed or grilled fresh vegetables and garlic smashed potatoes or wild rice medley. Prepared with your choice of Asian mustard glaze, spice rub or plain. 21.95

Fresh Tilapia with Lemon and Thyme

Pan sautéed with olive oil, fresh lemon juice and thyme and served with our wild rice blend and fresh vegetables. 17.95

Ginger Flank Steak

Flank steak rubbed with our ginger and garlic marinade, charbroiled. Served with smashed potatoes and fresh vegetables* of the season. 24.95

Meat Loaf

Choose steamed or grilled fresh vegetables and garlic smashed potatoes or wild rice medley. With pan gravy. 14.95

Steak and Dianne

An 8-oz New York steak cooked to order, served with a dinner Dianne and zucchini bread. 19.95

Thai Charbroiled Chicken

Fresh half chicken breast marinated in our Thai Marinade, served with fresh vegetables*, our wild rice blend and cilantro dipping sauce. 14.95

Herbed Chicken Breast

Boneless airline breast, skin-on and charbroiled. Served with fresh carrots and garlic smashed potatoes. 16.95

Parmesan Crusted Chicken with Sage Butter Sauce

Fresh half chicken breast, crusted with parmesan cheese and bread crumbs, pan sautéed and accompanied by roasted red potatoes and grilled vegetables. 14.95

Specials

The Devil's Chicken

A double, skin-on chicken breast, flattened and marinated in our lemon-red chili flakes marinade, charbroiled and served with lemon herb orzo and arugula salad. 17.95

Pecan/Potato Chip Crusted Snapper with Honey Mustard Mayonnaise

Fresh snapper lightly sautéed and served with fresh vegetables* of the season and brown rice. 19.95

Roasted Pork Tenderloin Sandwich

Thinly sliced pork, piled high on a French Roll, with garlic sage mayonnaise and field greens. With sweet potato fries. 13.95

Crab Louie Salad

Dungeness crab meat piled on a bed of mixed greens and Belgium endive, with tomatoes, chopped egg, green onions and our Chipotle 1000 Island Dressing. 18.95

Rigatoni with Squash, Sausage and Goat Cheese

Sautéed squash and crumbled Italian sausage tossed together with rigatoni and goat cheese. 12.95

** Fresh Vegetables **

Asparagus Succotash

Pasta and Rice

Charbroiled Chicken and Pasta

Penne tossed with charbroiled chicken, sautéed mushrooms, sun-dried tomatoes and romano cheese. 15.95

Summer Pasta with Shrimp

Black Tiger shrimp, sautéed with olive oil, red pepper flakes & fresh garlic. Tossed with diced tomatoes and linguine. 16.95

Pasta with Asparagus and Spinach

Penne pasta tossed with asparagus, spinach sautéed in garlic and olive oil, pine nuts and romano cheese. 14.50

Southwest Pasta with Chicken

Fettuccine, charbroiled chicken, julienne zucchini and red bell peppers tossed together with our lime chipotle cream sauce. 15.50

Rice and Veggies

Steamed brown rice, sautéed, and topped with grilled fresh vegetables. 11.95
Add charbroiled chicken, 3.95, or shrimp, 4.95, or salmon, 9.95)
Jerk sauce on request.

Many of our Entrees, Salads and Sandwiches can be served Family Style, for sharing

Quesadillas

Charbroiled Chicken and Papaya

With Jack and cotija cheeses, avocado, fire roasted red bell peppers. 12.95

BBQ Chicken

With Chipotle bar-b-que sauce, grilled onions, cilantro and pepper jack & cotija cheeses. 11.95

Chipotle Glazed Shrimp Quesadilla

With Jack and cotija cheeses. 14.95

Basil and Tomato

With garlic, Jack and romano cheeses. (with shrimp, add 4.50) 10.95

Our Quesadillas are ideal for sharing

Salads

Dianne – Our famous dressing is tossed with tender chicken, crisp Asian noodles, toasted almonds, sesame seeds and shredded lettuce. 13.95

Cornucopia Salad – Greens tossed with chicken breast, avocado, raisins, dried cranberries, apples, mandarin oranges, green onions, toasted almonds and blue cheese crumbles. With our citrus blue cheese vinaigrette. 15.50

Turkey Tostada Salad – Smoked turkey, tortilla strips, Jack cheese, dried cranberries, toasted pecans, red bell peppers, green onions and avocado all tossed together with mixed greens and our buttermilk dressing. 14.95

The Arroyo – Black beans, avocado, red onion, red bell peppers, corn, cotija cheese, tortilla strips and romaine in our lime vinaigrette. 12.95

Shopper's Lane – Romaine, diced chicken, tortilla strips, red onions, tomato, avocado and sour cream vinaigrette. 12.95

The Green Street Cobb – Romaine, chicken breast, avocado, blue cheese crumbles, tomato, diced egg and bacon tossed with our tangy vinaigrette. 14.50

Spinach and Field Green Salad – Fresh spinach and greens tossed with smoked turkey, roasted pecans, blue cheese crumbles, avocado. With our own tangy honey vinaigrette. 14.95

Frank's – Mixed greens tossed with tortilla strips, kidney beans, ground beef, tomato, cheddar cheese and Michoacán salsa. Your choice of dressing. 13.95

Grilled Chicken Tostada – Charbroiled chicken breast atop a bed of lightly dressed cabbage, black beans, grilled onions, Michoacán salsa, avocado and Jack cheese. 12.95 (one size only)

Caesar With Chicken – Romaine, croutons and Caesar dressing. Topped with charbroiled chicken. 12.95

Southwest Caesar With Chicken – Romaine, tortilla strips, cotija cheese and charbroiled chicken with our chipotle Caesar dressing. 12.95

Most of our salads are available in a Luncheon size for \$2.00 less

Burgers

All American Burger

Kobe beef, cheese, mayonnaise, 1000 Island dressing, red onion, tomato, lettuce and pickle. 12.95

Ahi Tuna Burger

Fresh Ahi tuna, charbroiled medium rare, on our toasted hamburger bun with Wasabi ginger mayonnaise and Asian Slaw. 14.95

Peppercorn Burger

Our Kobe beef burger mixed with Worcestershire sauce, coated with Dijon mustard and crushed peppercorns, served on a french roll with swiss cheese and remoulade sauce. 14.95

Southwest Turkey Burger

Charbroiled, with pepper jack cheese, grilled onions, fresh greens and our chipotle bar-b-que sauce on ciabatta roll. 12.95

Sandwiches

Sandwiches served with your choice of House Fries, sweet potato fries (add \$1.00), tomato slices, fresh fruit or cole slaw

Stephen's – Breast of chicken, sautéed mushrooms, onions, avocado, sour cream, cheese on grilled sourdough 12.95

Salmon Club – Sustainable salmon, charbroiled, and served on a ciabatta roll with bacon, tomato slices, greens, basil mayo and sautéed red onion. 15.95

The Cobb – Charbroiled chicken breast, bacon, avocado, tomato, blue cheese dressing, lettuce and garlic mayonnaise on a grilled roll. 13.50

Karen's Grilled Club – Breast of chicken with tomato, bacon, mayonnaise and cheese on grilled sourdough. 12.50

Charbroiled Chicken – Roasted red bell peppers, fresh basil, roasted tomatoes, Asiago cheese on a ciabatta roll with basil mayo. 12.95

Monte Cristo – Black Forest ham, swiss cheese and Dijon mustard, on sourdough dipped in egg batter and grilled. With mango chutney 12.50

Big John's Meat Loaf – Our 3 cheese beef and spinach meatloaf, sautéed onions, cheese and hot sweet mustard on grilled parmesan bread. 13.50

Italian Steak Sandwich – Slices of tri tip steak on a ciabatta roll with red bell pepper mayo, blue cheese and watercress. 14.50

Pasadena Steak Sandwich -- Charbroiled tri tip, sautéed onions, bell peppers, roasted garlic mayo on a sourdough roll. 14.50

Grilled Southwest Chicken Sandwich – Pulled chicken breast, pepper jack cheese, cilantro pesto and Chipotle mayo on grilled sour dough. 12.95

Caprese Sandwich – La Brea Bread, grilled with olive oil, topped with fresh mozzarella cheese, roasted tomatoes, our tomato & caper spread & pesto. 12.95

Gaucho – Chipotle seasoned chicken breast, charbroiled. With avocado, lettuce, tomato on a ciabatta roll with chimichurri mayonnaise. 12.50

Portabello Club – Portabellio mushroom, charbroiled with balsamic vinaigrette, roasted red bell peppers, roasted tomatoes, Asiago cheese on ciabatta roll with basil mayo 12.50

Reuben – Sauerkraut and melted Swiss cheese, atop a stack of corned beef on grilled rye. 13.50

White Wines

Glass 500ml Bottle

Chardonnay

Jayson	10.75	31.25	41.00
Daniel Damp't Chablis	10.00	29.00	38.00
Jocelyn Lonen	10.00	29.00	38.00
Migration	9.50	27.50	36.00
Talley	9.25	26.75	35.00
Cambria	8.00	23.00	30.00
Alondra	8.00	23.00	30.00
Bogle	6.75	19.25	25.00
Green Street	7.25	21.00	27.00

Sauvignon Blanc

Grgich	10.75	31.25	41.00
Duckhorn	9.50	27.50	36.00
Honig	7.25	21.00	27.00
Brander	7.00	20.00	26.00
Bishop's Peak	7.00	20.00	26.00

Other Whites

Oremus Mandolas	7.75	22.25	29.00
Frattina Pinot Grigio	7.25	21.00	27.00
Trefethen Riesling	7.00	20.00	26.00

Champagne and Sparkling

Schramsberg Blanc de Blancs

	9.50	40.00
Montesal Prosecco	8.50	36.00
Gruet Blanc de Noirs	7.00	28.00
San Antonio	5.00	17.00

Rosé

Paradigm Rosé of Merlot	7.50	21.50	28.00
Maddalena White Zin	5.00	14.00	17.00

Red Wines

Pinot Noir

Loring	12.00	35.00	46.00
Paul Matthew	10.75	31.25	41.00
B. Kosuge	10.25	29.75	39.00
Au Bon Climat	9.25	26.75	35.00
Decoy by Duckhorn	9.25	26.75	35.00

Merlot

Green Street	6.75	19.25	25.00
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Cabernet Sauvignon

Neal	12.00	35.00	46.00
Jocelyn	10.00	29.00	38.00
Louis Martini	8.00	23.00	30.00
Green Street	8.00	23.00	30.00

Zinfandel

Paraduxx	12.00	35.00	46.00
Brown	10.25	29.75	39.00
Fritz Estate	8.00	23.00	30.00
Trinitas	8.00	23.00	30.00
Seghesio	7.75	22.25	29.00

Other Reds

Brown Chaos Theory	10.75	31.25	41.00
Pacenti Rosso Mont.	10.00	29.00	38.00
Enkidu Humbaba	9.50	27.50	36.00

Beers

Draft

Stone Pale Ale, Ommegang Belgian-Style Pale Ale, Mama's Little Yella Pils, Paulaner Hefeweizen – 6.50

Bottle

Stone India Pale Ale, Stone Oaked Arrogant Bastard, Allagash White, Lost Coast Tangerine Wheat, Lost Coast Great White, Avery Brewery Joe's Pilsner, Maui Brewing Bikini Blonde, Newcastle Brown, Samuel Adams – 6.00

Corona, Heineken, ,
Bitburger Drive (Non-Alcoholic) – 6.00
Coors Light – 5.00
Fox Barrel Pear Cider – 6.00

Large Bottles