

Starters

**Wood-Fired Avocado** Grilled avocado filled with chimichuri sauce on top of a bed of corn salsa served with tortilla chips ..... 7

**Palo Alto Dip** Sun-dried tomatoes, artichokes and green onions blended with cream cheese and ricotta cheese. Served with Napa Flats bread..... 8

**Chonburi Shrimp** Six spicy fried shrimp served over Napa slaw ..... 10

**Sesame Crusted Tuna** Sushi Grade Tuna, crusted in sesame seeds. Accompanied by fresh avocado, wasabi, soy sauce and our ginger Asian sauce ..... 11

**Mussels** Prince Edward Island mussels steamed and sautéed with white wine, garlic, and pachino. .... 12

**Guacamole** Fresh hand pressed Hass avocado. Served with corn tortilla chips ..... 8

**Calamari** Polenta-coated fried calamari and zucchini with an Asian sweet and spicy dipping sauce..... 10

**Mediterranean Plate** Tzatziki, tabbouleh, tapenade, garlic hummus, and hummus of the day. Served with warm flat bread and fresh veggies ..... 11

**Hummus** Homemade garlic hummus topped with feta, kalamata olives, and olive oil. Served with our flat bread ..... 8

Soups & Salads

**Caprese** House made mozzarella, vine ripened tomatoes, extra virgin olive oil, balsamic glaze, and fresh basil ..... 8

*Add prosciutto* ..... 2

**Spinach Lemonette** Spinach tossed in lemonette with sliced apple, dried cranberries, walnuts, goat cheese, shaved coconut, and pancetta crisp ..... 9

**California Cobb** Mixed greens and romaine lettuce with avocado, bacon, hard boiled egg, tomato, blue cheese crumbles, and wood-fired grilled chicken with your choice of dressing ..... 12

**Ahi Asian Salad** A colorful mix of red and Napa cabbage, baby romaine, baby kale, cilantro, red bell pepper, carrots, fresh mango, roasted peanuts and lo mein noodles tossed in our sesame ginger dressing. Topped with sesame seared Ahi Tuna ..... 14

**Arugula Beet Salad** Arugula, roasted beets, mandarin oranges, pears, red onions, toasted pecans, and goat cheese with an orange red wine vinaigrette ..... 9

**Chopped Kale Salad** A refreshing blend of dried cranberries, green apples, roasted almonds, oven roasted tomatoes, feta cheese, and baby kale tossed in our house balsamic vinaigrette 9

**Add-ons:** Chicken breast (5 oz.) 3 | Salmon (5 oz.) 5 | Seared shrimp (5 pcs.) 5  
Seared scallops (4 pcs.) 6

**HOMEMADE SOUPS**

**Soup of the Day** We offer two homemade soups. *Ask your server for details.* ..... 5

Pizza

*Our 12” pizzas are fire-baked in an all-wood burning oven, using homemade, hand stretched dough and the best ingredients.*

**Farmer’s Delight** Whipped ricotta, zucchini, eggplant, red peppers, mushrooms and olives with Parmesan and house mozzarella topped with arugula and balsamic glaze ... 13

**Margherita** Tomato sauce, homemade mozzarella, fresh basil, oven roasted cherry tomatoes ..... 12

**Truffle & Date** Prosciutto, dates, mozzarella, red onion, and white truffle oil..... 14

**Brazos BBQ Chicken** Wood-fired chicken, homemade BBQ sauce, mozzarella, parmigiano, red onions, and garnished with cilantro ..... 14

**Cheese** Tomato sauce, mozzarella, parmigiano, and fontina ..... 11

**Pepperoni** Tomato sauce, mozzarella, parmigiano, and pepperoni ..... 12

**Mush n’ Spin** Mushroom, spinach, caramelized onions, whipped ricotta, mozzarella and fried Brussels sprout leaves, garnished with white truffle oil ..... 13

**Prosciutto Arugula** Fontina, mozzarella, prosciutto, baby arugula tossed in lemonette with shaved parmigiano ..... 14

**Carnivore** Tomato sauce, mozzarella, parmigiano, steak, meatballs, pepperoni, red peppers, and prosciutto ..... 16

**Add-ons:** Jalapeño 1 | Gluten free pizza dough 2

Pastas

<b>Napa Primavera</b> Whole wheat spaghetti pasta with asparagus, mushrooms, peas, broccoli, and sun-dried tomatoes tossed in our tomato garlic cream sauce, topped with parmigiano, basil, and pine nuts .....	13
<b>Tony's Bow Tie</b> Wood-fired grilled chicken, farfalle pasta, sun-dried tomatoes, prosciutto, peas, and red onions, sautéed in alfredo sauce .....	15
<b>Poblano Mac n Cheese</b> Rotini macaroni baked in a creamy, roasted poblano cheese sauce with a breadcrumb topping .....	14
<i>Add chicken 3   Add lobster 4</i>	
<b>Cannery Row Seafood Pasta</b> Tossed with shrimp, scallops, and Prince Edward mussels in a spicy tomato sauce .....	17
<b>Ravioli in Sugo Rosa</b> Four cheese ravioli, in tomato cream sauce .....	12
<b>Spaghetti and Meatballs</b> Spaghetti with our marinara sauce and three homemade meatballs topped with parmigiano .....	12
<i>Substitute gluten-free pasta. ....</i>	2
<i>Whole wheat pasta available on request.</i>	

The Grill

*Meats are grilled over oak and pecan wood.*

<b>Red Fish Tropicale</b> Fresh redfish with sliced avocado, tomato, roasted corn salsa and cilantro/citrus vinaigrette .....	19
<b>Grilled Canadian Salmon</b> Grilled salmon filet with a sun-dried tomato sauce, balsamic glaze, served with a cucumber, tomato, and cilantro couscous Sautéed with baby arugula. ....	17
<b>Costa Rican White Fish</b> Served over sautéed zucchini, eggplant, red peppers and topped with a cream sauce .....	16
<b>Citrus Chicken</b> Frenched, boneless chicken breast with drummettes, pan-seared and finished in our wood burning oven. Topped with a lemon white wine butter sauce. Served with sautéed spinach and mashed potatoes .....	16
<b>Tuscan BBQ Ribs</b> First roasted then finished on the grill with an espresso-honey BBQ glaze. Served with roasted corn and Napa slaw .....	17
<b>Pork Tenderloin Milanese</b> Breaded pork loin, pan fried in extra virgin olive oil crowned with a light salad of arugula, tomatoes, red onion, and fresh mozzarella with balsamic glaze. . .	16
<b>Lamb Chops</b> New Zealand Premium, served with garlic mashed potatoes and asparagus with a red wine reduction sauce .....	18

Steaks

*Our Angus steaks are hand-cut in house, served with garlic mash potatoes, roasted green beans and an Argentine style Chimichuri sauce.*

<b>Filet</b> (7 oz.)* .....	24
<b>Rib-eye</b> (12 oz.)* .....	24

Sides

<b>House, Caesar Salad, or Creamy Parmesan Salad</b> .....	4
<i>Served with entrée.</i> .....	2
<b>Green Beans 4 • Spinach &amp; Kale 4 • Garlic Mashed Potatoes 4 • Brussel Sprouts 4</b>	
<b>Fiesta Grilled Corn 4 • Oven Roasted Carrots 4 • Poblano Mac n Cheese 6</b>	

*\*\*These items are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Table bread upon request.*