

TAPAS

ANTIPASTO BOARD~* | 19

Local Fromagerie Cheeses, Cured Meats, Housemade Crackers, Medjool Dates, **King Fuji** Honeycrisp Apple Slices, Fried Olives, Garlic Aioli, Candied Pecans, Pickled Asparagus, Pepperoncini, Dark Chocolate

ELOTE NIBLETS | 12

Locally Grown Corn, Aged Parmesan Cheese, Garlic Parmesan Aioli

HUMMUS WITH SPICED NAAN | 11

Black Bean & Traditional Hummus, Israeli Naan

FRESH-CUT SWEET ONION RINGS* | 10

Served with Garlic Aioli

SPANISH ALBONDIGAS | 15

Pork and Lamb Meatballs, Spicy Harissa, Grilled Israeli Naan

CALABRESE CORN DIP | 17

Black Beans, Chorizo, Roasted Corn, Roasted Peppers, Feta, Cream Cheese, Yukon Gold Chips

BURRATA CAPRESE TOAST | 12

Grilled Crostini, Burrata Cheese, Fresh Pesto, Balsamic Reduction

SPANISH PATATAS BRAVAS* | 12

Spicy Yukon Potatoes, Harissa, Garlic Aioli

GARLIC PARM FRITES | 12

Yukon Gold Potatoes, Garlic, Fresh Grated Aged Parmesan Cheese

SALAD & SOUP

SOUP DU JOUR | 8

Ask your server for details

ITALIAN CHOP SALAD | 14

Little Gem Romaine, Salami, Chickpeas, Green Onions, Red Onions, Grape Tomatoes, Fresh Mozzarella, Italian Dressing

ADD: Sautéed Shrimp 21

TAGARIS GREEK | 14

Little Gem Romaine, Cucumbers, Grape Tomatoes, Aged Feta, Kalamata Olives, Housemade Basil Parmesan Vinaigrette

ADD: Spanish Albondigas 19

CLASSIC CAESAR * | 14

Little Gem Romaine, Garlic Croutons, Housemade Caesar Dressing, Fresh Shaved Parmesan

ADD: Pulled Roasted Chicken Breast 19

ADD TO ANY SALAD

Pulled Roasted Chicken Breast | 5

Sautéed Creole Shrimp | 7

Fresh Grilled Seasonal Fish | Market \$

ENTRÉES

APPLEWOOD GRILLED BEEF TENDERLOIN FILET * | 52

Blue Mesa Prime Beef Filet, Smashed Yukon Gold Potatoes, Cowboy Butter, Salad of **Hansen Farms** Mixed Greens, Red Onions, Jewel Tomatoes, Sherry Vinaigrette

WE PAIRED IT WITH: CHEF BLEND

GRILLED RACK OF LAMB * | 38

Barley Balela, Basil Pesto, Seasonal Market Vegetables

WE PAIRED IT WITH: MOUVEDRE

PAN SEARED TROUT * | 34

Idaho River Rainbow Trout, Parmesan Polenta Cakes, Caper Butter Sauce, Seasonal Market Vegetables

WE PAIRED IT WITH: CARMENERE

PAN-SEARED WILD PACIFIC SEA SCALLOPS * | 36

Roasted Corn Elote Succotash, Market Summer Squash, Creme Fraicche, Smoked Paprika, Aged Feta

WE PAIRED IT WITH: ORGANIC CHARDONNAY

LEMON DILL CLAMS WITH LINGUINI | 32

Fresh Linguine Pasta, Eliseo Sauv Blanc, Pancetta, Capers, Shaved Parmesan Butter, Served with Grilled Crostini

WE PAIRED IT WITH: BLANC DE BLANCS

CAPRESE CHICKEN * | 26

Pan-Seared Free Range Chicken Thighs, Basil Pesto Risotto, Fresh Mozzarella, Heirloom Tomatoes, Basil

WE PAIRED IT WITH: ITALIAN RESERVE

DIABLO BURGER * | 21

Housemade Ground Pork and Lamb Chorizo Patty, Mixed Greens, Fresh Tomatoes, Aged White Cheddar, Salsa Verde, Piri Piri Aioli, Stone Ground Artisan Bun, Farm Fresh Fried Egg, Jalapeno

Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

WE PAIRED IT WITH: BOARDOE

TAGARIS GYRO | 18

Romaine, Cucumber, Grape Tomatoes, Red Onion, Barrel-Aged Feta, Tzatziki, Israeli Naan

Meat Choice: Lamb & Pork Sausage or Roasted Chicken

Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

WE PAIRED IT WITH: CLONK DE PLONK

ITALIAN SANDWICH | 19

Aged Salami, Pepperoncini, Heirloom Tomatoes, Garlic Aioli, Cheddar Cheese, Mozzarella, Lettuce, Sherry Vinaigrette, Focaccia

Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

WE PAIRED IT WITH: RIESLING

FLATBREADS

**ALL CRUSTS MADE FRESH DAILY
SUBSTITUTE GLUTEN-FREE FRENCH MEADOW BAKERY CRUST**

CLASSIC PEPPERONI | 16

Fresh Mozzarella, Harissa, Parmesan

GREEK CHICKEN | 16

Homemade Harissa, Red Onions, Kalamata Olives, Feta, Parsley, Tzatziki, Roasted Chicken

BLACK MISSION FIG AND BACON | 16

Daily's Bacon, Goat Cheese, Red Onion, **Jimenez Farms** Honey Drizzle

STEAK AND GORGONZOLA | 18

Caramelized Onions, Roasted Garlic, **Hansen Farms** Tomatoes, Balsamic Reduction, Horseradish Cream

BLACKBERRY HABAÑERO BBQ CHICKEN | 16

Pancetta, Red Onion, Tillamook Aged White Cheddar, Fresh Mozzarella

HEIRLOOM TOMATO MARGARITA | 16

Farmers Market Tomatoes, Fresh Mozzarella, Balsamic Reduction, Boutique Basil

SIDES

MARKET VEGETABLES | 7

YUKON GOLD CRINKLES | 9

FRIED HOUSE OLIVES | 4

ISRAELI NAAN | 4

* May contain raw or undercooked animal products or may be unpasteurized. Such items may increase your risk of foodborne illness, especially if you have medical conditions.

~ Contains Nuts