

SALADS

Add to salad: Chicken 8; Shrimp, Salmon or Skirt Steak 10

ARTIST'S GREENS

Mixed Greens, Fuchsia Egg, Purple Potato, Tri-Color Cauliflower
(GF | DF)

18

FENNEL CITRUS SALAD

Orange, Frisée, Fennel, Olives, Pistachios, Stracciatella Cheese,
Citrus Vinaigrette (VN | N)

19

GRILLED CAESAR

Baby Gem Lettuce, White Anchovy, Soft Egg, Parmesan, Crouton
Crumble

18

POLLO AL BOSQUE

Pan Seared Chicken, Quinoa, Roasted Sweet Potatoes, Apple, Kale,
Smoked Paprika Vinaigrette (GF | DF)

24

STARTERS

GRILLED FOCACCIA

Trio of Dipping Oils

14

CORN RIBS

Corn, Aleppo-Lime Butter, Citrus Herb Yogurt (V | GF)

18

EMPANADA CRIOLLA

Seasoned Beef, Caramelized Onion, Olive Tapenade, Egg,
Chimichurri

18

CURED SALMON & CAVIAR

Potato Pancake Crostini, Lemon Crème Fraîche, Sacramento River
Caviar

20

CHICKEN WINGS

Spicy Apricot Glaze, Zing Sauce (DF)

19

CALAMARI FRITO MISTO

Calamari, Shrimp, Garbanzo Beans, Calabria Lemon Herb Aioli

23

BURRATA

Tri-Color Cherry Tomato, Peaches, Fresh Basil, Thyme, Pistachios,
Pomegranate, Lemon Zest (V | N)

23

SANDWICHES & BURGERS

MILANESA STEAK SANDWICH

Thinly Sliced Skirt Steak, Crispy Prosciutto, Provolone, Fried Egg on
House made Focaccia Bread, House Greens

23

BUFFALO MOZZARELLA SANDWICH

Heirloom Tomato, Basil, Balsamic Aioli on House made Focaccia
Bread, House Greens (V)

24

GRILLED CHICKEN SANDWICH

Charred Onions, Peaches, Goat Cheese, Arugula, Spicy Honey on
Ciabatta Roll, House Greens

24

WAGYU BURGER

8oz American Wagyu Beef, Lettuce, Tomatoes, Onions, Pickles, Aged
Cheddar, House Greens

25

FIREFALL BURGER

8oz American Wagyu Beef, Aged Provolone Cheese, Fried Egg,
Crispy Onion, Arugula, Calabria Lemon Aioli, Chimichurri, House
Greens

28

BURGER SPECIAL

Ask Your Server About Our Burger of the Day

27

MAINS

QUATTRO FORMAGGI MAC

Gruyere, Pecorino, Aged White Cheddar, Mozzarella, Bechamel
Sauce, Bread Crumbs (V)

22

Bacon 5 | Chicken 8 | Salmon 10 | Lobster 16

CHURRASCO A LA PLANCHA

Cast Iron Skirt Steak, Potato Mille Feuille, Guajillo Carrot Purée,
Grilled Vegetable, Demi Glaze

29

CHICKEN WILD MUSHROOM CACCIATORE

Pan Seared Chicken, House Made Mushroom Cacciatore, Grana
Padano Rosemary Polenta

28

SALMON SATAY

Pan Seared Salmon, Molasses Sriracha BBQ Sauce, Potato Mille
Feuille, Pickled Red Onion, Yuzu Butter (GF)

29

PAN-SEARED CABBAGE STEAK

Cabbage, Parsnip Ginger Purée, Sautéed Foraged Mushroom, Yuzu
Butter

26

PRIME RIBEYE STEAK

Flame Grilled, Truffle Mash, Demi Glaze

52

SIDES

GARLIC FRIES

Parmesan, Garlic Herb (V)

8

CHARRED KALE

Lemon, Pepper (VN | GF | DF)

12

SEASONAL VEGETABLES

White Wine Butter (V | GF)

14

FORAGED MUSHROOMS

Butter, Herbs (V | GF)

14

TRUFFLE MASHED POTATOES

Parmesan Cheese, Herbs, Garlic (V | GF)

16

DRINKS

5

FOUNTAIN BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Root Beer, Fanta,
Lemonade

ICED TEA

COFFEE

ASSORTED HOT TEAS

KIDS

All Items Include Choice of Fries or Fruit

GAUCHO BURGER

Grass-Fed Burger, Provolone Cheese

12

QUATTRO FORMAGGI MAC

Gruyere, Pecorino, Aged White Cheddar, Mozzarella, Bechamel
Sauce, Bread Crumbs (V)

10

Bacon 5 | Chicken 8 | Salmon 10 | Lobster 16

CHICKEN MILANESA

Pan Fried Breaded Chicken

13

PASTA & BUTTER

10

KIDS DESSERT

8

RASPBERRY SORBET

(DF|VN)

CHOCOLATE ICE CREAM

STRAWBERRY ICE CREAM