



LUNCH

STARTERS

Smoked Chicken Empanada , grilled corn, jalapeño, cilantro, gouda	2 each	9
Zucchini Empanada , red bell pepper, tomatoes, manchego	2 each	9
Basket of 4 Empanadas (2 pieces of each)		16
Crispy Calamari , lemon, garlic-basil aioli		14
Gambas al Ajillo , wood oven roasted prawns, cilantro, butter, jalapeño vinaigrette ^{GF}		15
Roasted Bone Marrow , parsley and caper salad, balsamic caramelized onions, garlic confit, grilled peasant bread ^{GF+}		15
Wood Oven Charred Shishito Peppers , lime, tarragon crema ^{GF}		9
Mussels , spicy harissa, parsley butter, grilled peasant bread ^{GF+}		15
Bigeye Tuna Poke , coriander salt, napa cabbage, lime wasabi crème fraiche, toast points ^{GF *}		17
Oysters on the Half Shell , spicy cucumber and tomato gazpacho, cabernet mignonette ^{GF *}	6 each	18
Assorted Cheeses , fig jam, toasted marcona almonds, crostini ^{GF+}		
humboldt fog (goat), pecorino boschetto with truffle (sheep), brillat savarin triple cream (cow)		
One Cheese	8	
Two Cheeses	15	
Three Cheeses	20	

SOUPS / SALADS

Creamy Clam Chowder	Cup 6	Bowl 9
Roasted Butternut Squash Bisque , coriander oil, toasted pepitas ^{GF}	Cup 5	Bowl 8
Field Greens , candied walnuts, sliced d'anjou pears, market radishes, sherry vinaigrette ^{GF}		10
Roasted Baby Beet Salad , lara chenal goat cheese, toasted pistachios, lemon buttermilk dressing ^{GF}		13
Classic Caesar , parmigiano-reggiano, herbed garlic croutons, anchovies ^{GF+*}		12
Baby Iceberg , crispy bacon, heirloom cherry tomatoes, point Reyes blue cheese ^{GF}		13
Cobb Salad , grilled chicken breast, heirloom cherry tomatoes, point Reyes blue cheese, soft-boiled egg, avocado, bacon, lemon-herb vinaigrette ^{GF}		17
Salmon Niçoise , grilled verlasso salmon, pole beans, soft-boiled egg, niçoise olives, saffron potatoes, dijon vinaigrette ^{GF}		18
Add: salmon	8	
chicken	6	
shrimp	9	
hanger steak	9	

SANDWICHES

served with duck fat fries or a petite mixed green salad

Grilled Chicken Breast BLT , hobbs bacon, lettuce, tomatoes, avocado, basil spread, ciabatta	14
Roast Beef French Dip , tender slices of ribeye, creamy horseradish, au jus	14
Triple-Decker Turkey Club , honey roasted turkey, hobbs bacon, avocado, lettuce, tomatoes	14
Vegetarian Ciabatta , roasted and marinated portobello mushrooms, new york white cheddar, caramelized onions, basil aioli	13
Boca Burger House Blend , ½ lb., bacon jam, famous Boca pickles, new york white cheddar, lettuce, tomatoes, duck fat fries	17
Fish and Chip Sandwich , lettuce, tomatoes, tartar sauce, coleslaw, brioche bun	14
Banh Mi Sandwich , grilled chicken, cilantro, pickled vegetables, sriracha pepper aioli	14

MAIN COURSE

Seafood Linguine , prawns, clams, mussels, calamari, garlic, basil, roasted smoked tomato sauce	19
Bouillabaisse , clams, mussels, cod, salmon, prawns, saffron-tomato broth	19
Marinated Mary's Organic Chicken , yukon mashed potatoes, sautéed broccolini, basil oil ^{GF}	25
Fish & Chips , malt vinegar, tartar sauce, duck fat fries	17
Hanger Steak, 6 oz. , baked potato, zucchini medley	19
Beef Brochette, 8 oz. , roasted vegetables, yukon potatoes	18

**ALL OF OUR PREMIUM STEAKS ARE AVAILABLE FOR LUNCH.
PLEASE ASK YOUR SERVER FOR DETAILS.**

SIDES

Duck Fat Fries	6	Roasted Portobello Mushroom	8
Potato Purée	6	Creamed Spinach	8
Loaded Baked Yukon Potato	9	Honey Glazed Baby Carrots	8
Rosemary Roasted Potatoes	7		

GF = Gluten Free

GF+ = Can Be Prepared Gluten Free

* = Served raw or under cooked / contains raw or under cooked ingredients

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.