

EVENT MENU

Please select 2 appetizers, 1 entree salad, 2 mains or Eggs, 2 sides
\$55 per person plus Tax and 20% gratuity.
Additional items can be added at \$15 per item per person.
Dessert \$11 per person - optional.
Unlimited non alcoholic drinks \$8 per person - optional.
Alcoholic drinks charged on consumption.
Please note, parties of 20+ will be served buffet style.
We do not charge a room rental fee but if you require furniture to be rearranged there will be a \$500 fee.
Food served over a 2-hour period.

APPETIZERS

House Made Guacamole (V) – Market avocado, roma tomato, white onion, lime juice, spicy arbol oil, housemade tortilla chips.
Spicy Tuna Tostadas – Raw ahi tuna, mashed avocado, watermelon radish, pickled jalapeno, togarashi aioli, ginger-soy.
Street Tacos – Beef barbacoa, spicy guajillo salsa, lime crema, pico de gallo, onion, cilantro
Crispy Fish Tacos - Beer battered and fried line-caught Atlantic cod fillet, cabbage slaw, spicy chipotle aioli, pico de gallo
Wild Shrimp Ceviche – Wild mexican white shrimp, roma tomato, jalapeno, avocado, onion, tostadas.
Hummus (V)– Creamy chickpea hummus, chimichurri sauce, housemade flatbread
Nachos – Housemade cheese sauce, beef barbacoa, lime crema, arbol oil, scallions, pico de gallo.

ENTREE SALADS

Asian Chicken Salad – Free range chicken, mixed greens, toasted almonds, haricot verts, tomato, radish, mint, basil, sliced avocado, crispy wonton strips, sweet-n-sour dressing.
House Salad (V) – Mixed greens, cherry tomato, basil, Persian cucumber, carrot coins, shaved radish, oregano-lime vinigrette.
Seared Ahi Tuna Nicoise Salad – Baby Yukon potatoes, haricot verts, cherry tomatoes, arugla, Kalamata olives, soft boiled egg, whole grain mustard vinaigrette.
Chopped Salad – Little gem lettuce, free range, chicken breast, spicy salami, garbanzo beans, gorgonzola dolce blue cheese, hard boiled egg, tomato-basil vinaigrette.
Caesar Salad – Little gem lettuce, croutons, housemade dressing with anchovies

MAINS

The Cloverfield Cheeseburger – Fresh ground 100% prime grass fed beef(hormone and antibiotic-free) with tomato, lettuce, cheddar, onions, pickles and our housemade burger sauce.
French Dip – Slow roasted Wanderer wagyu top round, demi-baguette, horseradish cream, house jus.
Crispy Chicken Sandwich – Free-range chicken breast, spicy cabbage slaw, aji-amarillo ranch, toasted sesame honey.
Veggie Burger (V) – Black bean and ancho chile with toasted cumin-avocado spread, lettuce, tomato, onions, pickles.
BLT – Uncured Crispy Niman ranch bacon, sliced tomato, mixed greens, garlic aioli, country bread.
Fish & Chips - Beer battered line-caught Atlantic cod fillet, housemade tartar sauce
Salmon Burger– Faroe island salmon, capers, and green onion with arugula, lemon aioli and potato bun
Ribeye steak– 10oz prime grass fed ribeye with chimichurri (add \$18 per person)

EGGS & THINGS (BRUNCH ONLY)

WEEKENDS ONLY
Fried Egg Sandwich – Niman ranch bacon, organic sunny egg, arugula, tomato, lemon aioli, country bread, breakfast potatoes.
Scramble – Farm fresh eggs, country potatoes, wheat toast, jam.
Smoked Salmon & Eggs – lightly smoked foroe island salmon and organic eggs scrambled with herbed goat cheese, arugula country potatoes, wheat toast.
Yogurt, Granola, Market Berries – Organic cow’s milk yogurt, housemade granola, organic berries.
Breakfast Burrito – Free range eggs, chopped Niman ranch bacon, cheddar cheese, breakfast potatoes, guajillo salsa, lime crema, pico de gallo, flour tortilla, housemade tortilla chips.
Buttermilk Pancakes – Stack of three buttermilk pancakes with creme anglaise, fresh blueberries, real maple syrup.
Avocado Toast – Smashed avocado, country wheat bread, eggs over easy, pickled tomato, sliced radish.
Add Smoked Salmon +\$7 per person

SIDES

Skinny French Fries
Triple Cooked Chips
Broccolini
Sweet Potato Fries
Baked Mac And Cheese

DESSERT

Tiramisu Bites
Brownie Bites
Basque Style Baked Cheesecake Bites - House speciality