



FROM THE BRUSCHETTERIA FOOD TRUCK • EVERY WEDNESDAY 4:30PM TO 7:30PM

## BAJA

### STREET FOOD MENU

#### FISH TACOS

Battered and Fried Local Rock Fish, Served on Organic Yellow Corn Tortillas, **Slaw**, Cilantro and Pickled Red Onions with Cucumber-Buttermilk Dressing  
\$10.50 per Two Tacos

#### CEVICHE

Local Halibut, **Radish**, Avocado, **Shredded Cabbage**, Lime and **Green Chillies** Served atop Organic Yellow Corn Tostada  
\$9.50

#### SCALLOP AQUACHILE

Sliced Scallops in a **Fresh Tomato**, Lime and Ginger Sauce with **evoo**, Avocado, **Dried Farm Chillies**, Red Onion and **Cucumbers**  
\$12.50  
\*Served with Warm Flour Tortillas

#### “CAESAR” SALAD

A Baja Original, Hearts of Romaine, Caesar Dressing, Sourdough Croutons and Reggiano Cheese  
\$5 add Fried Oysters \$6

### BRUSCHETTERIA MENU

#### INSALATE (SALADS)

##### GRANO E FAGIOLI

Heirloom Beans, Fregola Sarda, Farro, Broccoli Rabe & Ricotta Salata, Lemon, **CFK Extra Virgin Olive Oil**  
SMALL ORDER: \$5.50 | LARGE ORDER: \$9.50

#### CONTORNI (SIDES)

##### FRIED OYSTERS

West Coast Panko Crusted Oysters, **Farm Kimchi** and Calabrian Aioli  
\$8.50

#### DOLCI (DESSERT)

##### WARM COOKIE

Chocolate Chip, Hazelnut with Jacobsen Sea Salt  
\$3

##### BUDINO

TCHO Chocolate, Jacobsen Sea Salt, Whipped Cream  
\$5

#### ROSTICCERIA (MEAT)

##### POLLO ARROSTO

Mary's Organic Chicken, **Rosemary**, Lemon  
HALF ORDER: \$11.50 | FULL ORDER: \$20

##### HOT LINK

Cajun-style hot link, pretzel bun, **farm sauerkraut**, **hot sauce**  
\$8.50

#### BRUSCHETTE

##### PORCHETTA

Long and Bailey Farms Pig, **garden Herbs**, **Red Onion**, Aioli, Parmesan  
\$12

##### FUNGHI

Seasonal mushrooms, melted Fontina, **Chives**  
\$12