



FROM THE BRUSCHETTERIA FOOD TRUCK • EVERY WEDNESDAY 4:30PM TO 7:00PM

Baja Street Food, February 20th by Miles Davis

STREET FOOD MENU

FISH TACOS

Battered and Fried Local Rock Cod, Warm Flour Tortillas, Slaw, Cilantro, Pickled Red Onions, Cucumber-Buttermilk Dressing \$13.50/Per 2 Tacos
2017 Oak Knoll Sauvignon Blanc

CEVICHE

Citrus-Cured Hamachi, Radish, Avocado, Shredded Cabbage, Lime and Green Chilies served atop Organic Yellow Corn Tostada \$13.50
2017 Rte. Blanc Sauvignon Blanc

GUACAMOLE

California Avocados, Cilantro, Corn, Red Onion, Lemon, Pickled Fresno Chilies, House Made Tortilla Chips with Farm Chili Powder \$10.50
2018 Rosé of Grenache

FRIED OYSTER "CAESAR" SALAD

A Baja Original, Hearts of Romaine, Caesar Dressing, Sourdough Croutons, Parmesan, Hama-Hama Oysters \$14.50
2017 Chardonnay

Ask About Miles Suggested Wine Pairings Flight \$20

BRUSCHETTERIA MENU

INSALATE (SALADS)

FIRECRACKER

Winter Greens and Farm Kale, Firecracker Dressing and Power-Seed Mix topped with Clif Family Maple Curry Cashews and Peanuts SMALL: \$8.5 | LARGE: \$13

CONTORNI (SIDES)

ZUPPA

Farm Inspired Soup, changes daily \$5/cup \$8/bowl

ROSTICCERIA (MEAT)

POLLO ARROSTO

Mary's Organic Chicken, Rosemary, Lemon
HALF ORDER: \$13 | FULL ORDER: \$22

BRUSCHETTE

FUNGHI

seasonal mushrooms, melted fontina, chives \$13.5

BBQ CHICKEN

Mary's BBQ-Rubbed Chicken salad with celery, CF Barbecue Walnuts and Almonds, Smoky Carolina-Style Sauce with Bread & Butter pickles \$13.5

DOLCI (DESSERT)

BANANA-MI-SU Banana Mascarpone, Rum and Espresso Dipped Lady Fingers and Valrhona Cocoa Powder \$5.5

HOT CHOCOLATE Oaxacan style Mexican hot chocolate with Clif Family dark chocolate sea salt almonds and farm dried chilis \$4.5