



WILD * GOAT BISTRO



LUNCH

SMALL PLATES

MAYRA'S SOUPS

Tomato Cucumber Gazpacho **V GF** | 11. Chalk Board Special | cup 8. | bowl 11.

SIMPLY GOOD OLIVES

organic Mediterranean olives, local olive oil, rosemary, thyme, garlic, orange rind **V GF** | 8.

POLENTA FRIES

polenta sautéed with pesto, topped with grated Parmesan, served with roasted red pepper sauce **GF** | 16.

FINGER-LICKING-GOOD

roasted fingerling potatoes, garlic, shallots, truffle salt, with savory dipping sauces **V** request +1 | **GF** | 14.

HOT N BUBBLY DIP

artichoke hearts, smoked gouda, white cheddar, spinach, mild red Fresno chilies, tortilla chips **GF** | 17.

ROASTED CAULIFLOWER

carrot hummus whip, roasted garlic & cherry tomato, chimichurri, pistachio **V GF** | 17.

T'S WINGS

lemon pepper chicken drumettes, Greek yogurt feta dip, celery **GF** | 18.

GOTTA HAVE A MEATBALL

Niman Ranch angus beef, Parmesan, ricotta, garlic & herbs, tomato sauce, melted cheese **GF** request +1 | 16.

SALADS **GF**

*Organic Greens * Mary's Organic Chicken * Add: Chicken +6, Shrimp +8*

FARMERS DAUGHTER

baby greens, shredded beets, riced broccoli, carrots, toasted almonds, goat cheese, fig balsamic vinaigrette | 18.

POWER BOWL

baby greens, cabbage, carrots, pickled onion, tamari tofu, quinoa, egg, sunflower seeds, hummus & lemon dressing | 20.

GONE FISHING

seared sesame ahi, romaine, mixed greens, cabbage, mango, carrots, pickled red onion, bell pepper, orange sesame dressing | 26.

BACK YARD BBQ **V**

chopped romaine, roasted corn, tomatoes, black beans, BBQ sauce, pepitas, tortilla strips, chipotle dressing **V** | 19.

HIPPIE CAESAR **V**

our vegan version of the classic, black Spanish radish, carrots, capers, parsnip hemp croutons, cashew dressing **V** | 19.

STAY FIT 2.0

baby greens, chicken, chickpeas, feta cheese, turmeric pickled cauliflower, jicama, red onion, pepitas, basil vinaigrette | 21.

GET CHOPPED

baby greens, chicken, Applewood smoked bacon, egg, avocado, creamy blue cheese dressing | 22.

UP TOWN

roasted red & golden beets, oranges, avocado, hempseed, microgreens, poppyseed vinaigrette **V** | 18.

EVOO = *Extra Virgin Olive Oil* | **GF** = *Gluten Free*, **V** = *Vegan*, = *Blue Zones Friendly*

SANDWICHES & SUCH *Gluten-free bread by Mama Mels optional +2 * Vegan Cheese optional +3*

CHICK-A-LUMA

Mary's chicken breast, sliced honey crisp apples, Gruyère cheese, arugula, pesto aioli, soup or side salad | 19.

THE BLAST

Applewood smoked bacon, smoked salmon, lettuce, tomato, avocado, aioli, soup or side salad | 21.


ADULT GRILLED CHEESE

rustic country bread, Comte', Gruyère cheese, bacon, Victor's secret spread, caramelized shallots, soup or side salad | 19.

HIGH STEAKS

thinly sliced New York steak, sautéed mushrooms, onions & peppers, Gruyère cheese, arugula, horseradish aioli, soup or side salad | 22.

PLANT IT BURGER V

quinoa / black beans, walnuts & seasoning, lemon tahini, sundried tomato pesto, side salad  | 19.

APRICOT GLAZED TURKEY BURGER

Diestel ground turkey, apricot & mango chipotle glaze, Gruyère cheese, squash, mustard aioli, side salad | 19.

WGB BURGER

Niman Ranch angus beef, white cheddar, lettuce, tomato, house made pickles, aioli, house made ketchup, side salad | 21.

LAMB BURGER

Niman Ranch lamb, marinated mushrooms, red onion, goat cheese, truffle aioli, house made ketchup, side salad | 25.

DOS STREET TACOS

seasoned wild cod, home made corn tortillas, avocado tomatillo salsa, sriracha aioli, cabbage slaw GF | 19.

QUINOA SWEET POTATO CAKES

brussels sprouts slaw, lemon tahini, roasted red pepper & creamy cashew sauces GF V  | 19.

SHEPHERD'S PIE

roasted Italian fennel vegan sausage, carrots, mushrooms, English peas, mashed potato whip GF V  | 21.

KING SALMON

Roasted garlic potato cake, braised cabbage, carrots, spinach, bourbon glaze GF | 32.

NEAPOLITAN STYLE PIZZAS *Gluten-free Pizza Crust optional +3, Vegan Cheese optional +3*

IN SEASON

olive oil, fresh mozzarella & fontina, zucchini, garlic, corn, bacon, balsamic reduction drizzle | 25.

MARGHERITA

tomato sauce, Grande fresh mozzarella, basil | 22.

FOUR CHEESE FIG & PIG

house made fig spread, Fontina, Asiago, goat & blue cheese, prosciutto, wild baby arugula | 26.

MEDITERRANEAN

pesto sauce, mozzarella cheese, roasted tomatoes, Kalamata olives, artichokes, cremini mushrooms, red onion | 24.

THE PEARL V

tomato sauce, Miyoko mozzarella, Italian fennel vegan sausage, pepperoncini, beech mushrooms, pearl onion, basil V  | 26.

FOG LIFTER

tomato sauce, mozzarella, Fontanini spicy Italian fennel sausage, pepperoni, Applewood smoked bacon | 26.

PERFECT PAIR

EVOO, mozzarella, roasted pears, Point Reyes blue cheese, smoked uncured ham, wild baby arugula, fennel | 25.

THE ROOKIE

tomato sauce, mozzarella cheese, salami picante, red onion, cremini mushrooms, hot honey drizzle, crispy kale | 25.

EVOO = Extra Virgin Olive Oil | GF = Gluten Free, V = Vegan,  = Blue Zones Friendly
20% gratuity may be added to parties of 6 or more and credit card authorizations without signature.

★ ★ ★ ★ ★ No separate checks for parties larger than 4 ★ ★ ★ ★ ★