WILD ★ GOAT BISTRO

LUNCH

SMALL PLATES

MAYRA'S SOUPS
Curried butternut squash bisque V GF | cup 8. | bowl 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.

KUNG PAO BRUSSELS SPROUTS
tamari, caramelized onions, mild red Fresno chilies, shaved almonds V GF | 16.

ELLIE BELLY
slow-cooked pork belly, brussels sprouts, braised cabbage & apple, roasted garlic potato cake, bourbon glaze 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.

KOOL KALE
kale, butternut squash, apple, bacon, dried cranberries, walnuts, blue cheese crumble, apple cider vinaigrette, balsamic glaze | 19.

BACK YARD BBQ V
chopped romaine, butternut squash, 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
shaved brussels sprouts, braised cabbage & apple, roasted garlic potato cake, bourbon glaze GF | 32.

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

IN SEASON
EVOO, Fontina cheese, roasted butternut squash, bacon, balsamic caramelized onions, pine nuts | 26.

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.

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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* ★ ★ ★ ★ ★