



VEGETARIAN

SALADS

THE GOAT

herbed goat cheese panna cotta, roasted beets,
pickled orange

15

CAULIFLOWER ASADO

fire roasted cauliflower, organic watercress,
candied pecans, pomegranate seeds, golden
raisins, chipotle yogurt dressing, shaved cotija

15

MILK & HONEY

frisée, baby spinach, avocado, pickled
blackberry, marcona almonds, fried honey
jalapeno goat cheese, lemon lavender vinaigrette

15

PICKINGS

SHISHITOS

shishito peppers, togarashi, sesame ranch

14

FROM BRUSSELS WITH LOVE

crispy fried brussels sprouts, citrus soy glaze

15

PIZZAS

BUTTERNUT

butternut puree, smoked mozzarella, crispy
kale, pomegranate seeds, pomegranate molasses
reduction

18

THE REGGIE

san marzano tomatoes, mozzarella, oregano,
basil, cherry tomatoes

16

ENTREES

WINTER RAVIOLI

bozza caramelized onion gruyere ravioli,
butternut squash poblano cream, cotija

28

GREEN CURRY STIR FRY

assorted vegetables, green curry coconut broth,
fried tofu, steamed white rice, fresh herbs

20

PORTO LOCO

breaded portobello, avocado, tomato, cucumber,
jalapeno, crema, cotija cheese, arugula,
black bean puree

20