



antipasti

olives 7

rosemary, garlic, orange peel, olive oil

soup of the day 8

served with focaccia

garden board 18

ask your server about our daily selection of fresh garden vegetables

caprese 14

heirloom tomato, basil pesto, burrata, saba, pistachio
add noble bread 4

fritto misto 15

crispy calamari & shrimp, grilled lemon, romesco

cauliflower gratinata 14

roasted cauliflower, aged white cheddar, breadcrumbs

crispy rosemary polenta 14

parmesan, white cheddar, spicy pomodoro

insalata

add roasted free-range chicken 4 or 8

crispy chicken, grilled shrimp, new york strip 9

steak panzanella* 18.5

new york strip, mixed greens, cucumber, tomato, gastrique onion, romesco, white balsamic, focaccia crouton

roasted beet 15

golden beets, walnut crusted goat cheese, arugula, fennel, avocado, gastrique onion, white balsamic vinaigrette

tuscan bean 14 or 22

marinated gigante beans, aged gouda, arugula, shaved fennel, piquillo peppers, toasted almonds, roasted garlic vinaigrette

tomato & melon 14 or 22

heirloom tomato, summer melon, arugula, avocado, frisee, cucumber, feta, pistachio, white balsamic vinaigrette

farm greens 14 or 22

roasted free-range chicken, mixed greens, tomato, pear, gorgonzola, spiced pecans, oregano vinaigrette

parlor insalata 14 or 22

mixed greens, salumi, feta, olives, cucumber, tomato, crispy chickpeas, red onion, oregano vinaigrette

caesar* 13.50 or 20

romaine hearts, parmigiano, croutons, caesar dressing
add fresh anchovies 3

sides

side salad 8

fries 7

meatballs 7

focaccia 4

noble sourdough 4

rosemary flatbread 4

pizza

small for \$15

large for \$22

summer corn

roasted corn & chiles, spicy crema, cilantro

roma

smoked tomato, prosciutto, fresh burrata, parmesan, oregano

calabrian

calabrese salumi, fresh burrata, watercress

heirloom

margherita

heirloom tomato, mozzarella, basil, olive oil

spicy florentine

sautéed spinach, ricotta, calabrian chili, garlic breadcrumb, smoked mozzarella, parmesan

spicy barbecue

chicken

roasted free-range chicken, barbecue sauce, provolone, cilantro, grilled scallion, serrano chile

funghi

roasted mushroom medley, goat cheese, truffle oil, chive

salsiccia

schreiner's parlor blend sausage, grilled radicchio, sage, saba

the vegan

garlic confit, marinated tomato, herb salad, almond ricotta

pepperoni

pavone pepperoni, mozzarella, basil

panino

sandwiches served with fries, mixed greens salad, or caesar salad

the grinder 16.5

mortadella, fennel salumi, capicola, mozzarella, house made giardiniera, roasted garlic aioli, tomato

chicken parmesan 16.5

crispy chicken, mozzarella, pomodoro, arugula, smoked mustard vinaigrette

parlor burger* 17

local grass-fed beef, arugula, tomato, roasted garlic aioli with your choice of two toppings:

bacon

mushroom

caramelized onion

red onion

aged white cheddar

gorgonzola

brie

provolone

pasta

substitute house-made gluten-free spaghetti 2

lemon ricotta ravioli 18 or 30

ricotta filled pasta, parmesan, thyme, black pepper, lemon

lasagna verde 25

spinach pasta layered with white bolognese, onion soubise fresh salsa verde

pesto chitarra 17 or 29

spaghetti, basil pesto, roasted tomato, parmesan, pine nuts

gnudi al sugo 17 or 29

ricotta dumplings, heirloom tomato, basil

pappardelle bolognese 18 or 30

rustic meat sauce, parmesan, rosemary oil

spaghetti & meatballs 18 or 30

meatballs, pomodoro, fresh herbs, parmesan

vegan menu available upon request

bambinos 9

10 years & under

pizza

your choice of:

cheese

pepperoni

sausage

gemelli

your choice of:

butter

tomodoro

meat sauce

meatballs

*consuming raw or undercooked eggs, meat, and fish may increase risk of food-borne illness

* These items may contain raw or undercooked ingredients

[gf] prepared on equipment that may contain gluten

20% gratuity will be added to parties of 8 or more & all items will be billed on one check



THE parlor

spiriti

up 16

el rey

flavors of puebla & oaxaca
mezcal, ancho chile, cinnamon, sal de gusano

isnt she lovely

tart with bright flavors of summer
pisco, bergamot, prickly pear, foam, lemon

la fresa

craveable, vibrant & fruity
mezcal, spiced rum, hibiscus, strawberry, agave

theodore

simple, yet refined with a boozy basil kick
vodka, basil, lime

holy water

a purely refined martini
gin, vermouth, orange, fennel

rocks 15

maui gold

italian tiki punch with a pop of pineapple
gin, pineapple amaro, chamomile, absinthe, lime

bella cola

perfect balance of bitter & sweet
amari, orgeat, lime, mint

firefly

dry & juicy with a silky mouthfeel
rye whiskey, curacao, fresh peach, white tea

the hail mary

an elegant garden party
reposado, ginger falernum, carrot, celery bitters, lime

I-10 old fashioned

traditionally made, desert inspired
whiskey, angostura bitters, orange

camelback collins

refreshing & of the moment
vodka or gin with seasonal fruit, herbs, or citrus

sangria 13

red

brandy, gin, blackberry, ginger

white

rum, orange, grapefruit

vino

bubbles

moscato d'asti • saracco
piemont, italy
prosecco • poggio costa
prosecco, italy

glass bottle
half bottle only 22

rosé

brut rosé • terre dei buth
veneto, italy
rosé • calafuria
apulia, italy

13 44
12 44

whites

pinot grigio • mussio
delle venezie, italy
white blend • cotes de gascogne
gascony, france

11 40
12 44

gruner veltliner • vision
southern austria

11 40

♥

vermentino • in cantos
sardinia, italy

11 40

♥

riesling • brand 1L
pfalz, germany

12 44

sauvignon blanc • fernlands
marlborough, new zealand

10 36

chardonnay • bacchus
central coast, california

12 44

reds

pinot noir • pavette
lodi, california

13 48

chianti • fontella
chianti, italy

11 40

valpolicella • lenotti
veneto, italy

12 44

tempranillo • viña temprana
campo de borja, spain

11 40

♥

nebbiolo blend • la salita
langhe, italy

12 44

malbec reserva • terrazas
mendoza, argentina

12 44

cabernet blend • oceanic
paso robles, california

13 48

for more wines,
see our cellar list

birra

glass / pitcher

barrio tucson blonde

7 / 24

peroni lager

8 / 28

♥ wren house valley beer lager

7 / 24

northcoast scrimshaw pilsner

7 / 24

seasonal sour ale

8 / 28

fate halfway to hefen

7 / 24

pizza port amber

7 / 24

pedal haus pale ale

7 / 24

half acre pale ale

7 / 24

greenwood rosemary ipa

8 / 28

coronado weekend vibes ipa

8 / 28

shop church music hazy ipa

8 / 28

four peaks kiltlifter scottish ale

8 / 28

historic brewing piehole porter

8 / 28

feature handle

8 / 28

bevande

bottles 4

heineken zero

lagunitas hoppy refresher

fever tree ginger beer

fever tree tonic

acqua panna

pellegrino

non alcoholic

st. agrestis phony negroni 10

bartenders choice 11

blanco de blanco • prima pave 12/44
friuli, italy

soda 3.75

coke

diet coke

sprite

root beer

lemonade

tea

iced black tea 3.75

iced green tea 3.75

sencha green 6

english breakfast 6

chamomile 6

earl grey 6

coffee

french press

espresso 5

americano 4

cappuccino 4

mocha 5.5

latte 5.5

♥ parlor favorites