

LUNCH MENU

STARTERS

- SOUP OF THE DAY** — 5 cup 9 bowl
- VEGETARIAN SOUP** — chef's weekly vegetarian creation 8
- FRENCH ONION SOUP** — topped with gruyere crostini 9
- CRISPY CALAMARI** — sun dried tomatoes, pepperoncinis artichoke hearts served with garlic aioli 11
- CHICKEN & PORK POTSTICKERS** — asian slaw with thai chili dipping sauce 11
- AVOCADO TOAST** — Avocado smear, soft boiled egg arugula & frisee salad on top of grilled country bread
» *vegetarian* 13
- SICILIAN PIZZA** — pepperoni, sautéed spinach mozzarella cheese & spicy tomato sauce 14
- SMOKED SALMON TOAST** — hickory wood smoked salmon filet, whipped chive cream cheese, cucumber ribbons, caper aioli & pickled red onions 15
- GRILLED ASPARAGUS** — served with poached egg prosciutto di parma & black truffle vinaigrette 16



Executive Chef Brian Healy
March 2021

SALADS

- CHEF BRIAN'S HOUSE SALAD** — seasonal greens, carrots cucumbers, radishes, cherry tomatoes & sherry vinaigrette
» *vegetarian* 12
- BLOOM GREENS & ARUGULA SALAD** — english peas, asparagus spears, broccolini florets, sugar snap peas, fresh mozzarella, persian cucumbers, labneh, sunflower seeds with lemon & dijon vinaigrette 13
- ARUGULA & CHERRY SALAD** — wild rocket arugula, pickled rhubarb, bellwether ricotta cheese & crispy shallots 13
- LITTLE GEM CAESAR SALAD** — little gem hearts lettuce spanish white anchovies, shaved parmigiano reggiano & toasted brioche croutons
» *vegetarian without dressing & anchovies* 13
- LOBSTER SALAD** — grilled leeks & artichokes, dandelion greens, fresh burrata cheese, toasted marcona almonds & tarragon vinaigrette
» *contains nuts* 24

SANDWICHES

- HALF SANDWICH WITH CHOICE OF SIDE** — sandwich choice: tuna melt, turkey or blt
» *sides: house salad, soup or french fries* 12
- SEASONAL SANDWICH** — chef's weekly creation 14
- CHICKEN GYRO** — grilled free-range chicken, greek salad & tzatziki sauce in toasted naan bread 14
- RUEBEN SANDWICH** — sliced corned beef, sauerkraut, swiss cheese, 1000 island dressing & french fries 16

ENTRÉES

- CATCH OF THE DAY** — chef's daily creation MP
- THE HILLS MARKET SPECIAL** — chef's weekly vegetarian creation MP
- CARIBBEAN JERKED CHICKEN** — grilled free-range 38th north chicken, cucumber & pineapple salsa with coconut jasmine rice 15
- IMPOSSIBLE BURGER** — meatless patty, lettuce, tomato onions & pickle on a brioche bun with fries
» *go vegan & try with lettuce wrap* 17
- ½ POUND AKAUSHI BEEF BURGER** — bacon, cheddar tomato, lettuce & pickle on a brioche bun with fries 17
- TERIYAKI SALMON RICE BOWL** — teriyaki glazed salmon with cucumbers & avocado
» *Ora King is sustainably farm raised in pristine ocean waters of New Zealand +* 17
- PORCINI & TRUFFLE RAVIOLI** — sautéed wild mushrooms, wilted arrowhead spinach, shaved parmigiano reggiano with beurre noisette & meyer lemon sauce
» *vegetarian* 18
- HANGER STEAK & FRITES** — sautéed mushrooms & beurre blanc sauce with fries 25

DESSERTS

- VANILLA BEAN CREME BRULEE** — with fresh seasonal berries 9
- CHOCOLATE IMPERIAL** — dark chocolate and milk chocolate mousse with a hazelnut praline 9
- LEMON TART** — almond tart shell filled with lemon curd & topped with toasted meringue 9
- PEAR & CRANBERRY GALETTE** — served with house made vanilla bean ice cream 9

PREMIUM WINES BY THE GLASS

DOMAINE LAROCHE CHABLIS 2017 — burgundy france	18
KOSTA BROWNE CHARDONNAY "ONE SIXTEEN" 2017 — russian river valley	21
LITTORAI "LES LARMES" PINOT NOIR 2018 — sonoma coast	18
CHATEAU DU TERTRE MARGAUX 2014 — france	21
NICKEL & NICKEL MERLOT "HARRIS VINEYARD" — oakville	15
CASANOVA DI NERI BRUNELLO DI MONTALCINO 2014 — italy	21
JUSTIN ISOSCELES RED BLEND 2017 — paso robles	18

WINES BY THE GLASS

BUBBLES

DOMAINE CHANDON NV — yountville - 187mL	11
VEUVE CLIQUOT BRUT NV — france	15

ROSE

DUTTON-GOLDFIELD 2017 — green valley	8
PALO ALTO HILLS ESTATE — willamette valley	11

CHARDONNAY

ROMBAUER 2017 — carneros	13
PALO ALTO HILLS ESTATE — willamette valley	14
LLOYD 2017 — carneros	14
FAR NIENTE 2017 — napa valley	16

SAUVIGNON BLANC

KIM CRAWFORD 2018 — new zealand 10

MERRY EDWARDS 2017 — russian river valley 13

ALTAMURA 2014 — napa valley 15

PINOT GRIGIO

PALO ALTO HILLS ESTATE — willamette valley 11

SANTA MARGHERITA 2017 — italy 12

PINOT NOIR

HOOK & LADDER 2016 — russian river valley 11

FLOWERS 2017 — sonoma coast 13

PATZ & HALL 2016 — sonoma coast 15

PALO ALTO HILLS ESTATE — willamette valley 16

MERLOT

RUTHERFORD 2014 — napa valley 9

ROMBAUER 2016 — napa valley 13

ZINFANDEL

SEGHESSIO OLD VINE 2015 — sonoma county 13

FRANK FAMILY 2016 — napa valley 16

CABERNET SAUVIGNON

DAOU RESERVE 2018 — paso robles 15

FRANK FAMILY 2016 — napa valley 16

O'SHAUGHNESSEY CABERNET 2017 — napa valley 18

COCKTAILS

THE GLASSON — PAH bourbon, cointreau, & carpano antica vermouth with fresh lemon juice 14

BOOTLEGGERS MANHATTAN — sazerac rye, carpano antica vermouth, spiced cherry & orange bitters, all barrel aged in house for 30 days 12

FEISTY STRAWBERRY — PAH infused jalapeno tequila, fresh lime juice, garden fresh basil & strawberries 10

ABSINTHE MINDED — bombay gin, cointreau, lillet blanc & fresh lemon juice with an absinthe rinse 10

CUCUMBER REFRESHER 2.0 — hendrick's gin, st. germain, fresh lime juice & garden fresh mint 10

THE PHOENIX — del maguey vida mezcal, fresh lemon juice, orgeat, egg white & rose water syrup 10

DOCTOR'S ORDERS — chivas regal scotch, house made honey ginger syrup, fresh lemon juice & laphroaig scotch 10

SMOKEY ROBINSON — elijah craig bourbon, brown sugar, cacao & cherry bark bitters all smoked in house with apple wood chips 10

DRAFT BEER

SIMCOE SABATOGE — dipa by original pattern

JURASSIC JUICE — hazy ipa by barebottle

DELICIOUS — west coast ipa by stone

SILO RIDER — red ale by morgan territory

IRREVERENT WIT — belgian white by laughing monk

PLOW — pilsner by iron ox

MOCKTAILS

GINGER ROSE — house made rosemary syrup, ginger beer, cranberry juice & fresh squeezed lemon juice 5

SPARKLING BERRY LEMONADE — lemonade, fresh berries, citrus juice topped with sparkling water 5

COFFEE

COFFEE **DECAF COFFEE**

LATTE **MOCHA**



DINNER MENU

BAR FOODS

APPETIZERS

SOUP OF THE DAY — 5 cup 9 bowl	
FRENCH ONION SOUP — topped with gruyere crostini	9
VEGETARIAN SOUP — chef's weekly vegetarian creation	8
CRISPY CALAMARI — sun dried tomatoes, pepperoncinis artichoke hearts served with garlic aioli	11
CHICKEN & PORK POTSTICKERS — asian slaw with thai chili dipping sauce	11
CHICKEN WINGS — carrot, celery sticks with sweet & sour chili sauce & ranch dressing	13
GREEK HUMMUS PLATTER — feta cheese, kalamata olives, red onions, tomatoes & cucumbers with a grilled naan bread » <i>vegetarian</i>	15
GRILLED ASPARAGUS — served with poached egg prosciutto di parma & black truffle vinaigrette	16
CALIFORNIA CHEESE PLATTER — local artisan cheese PAH honey, cranberry & walnut crackers	16

SALADS

CHEF BRIAN'S HOUSE SALAD — seasonal greens, carrots cucumbers, radishes, cherry tomatoes & sherry vinaigrette » <i>vegetarian</i>	12
ARUGULA & CHERRY SALAD — wild rocket arugula, pickled rhubarb, bellwether ricotta cheese & crispy shallots	13
BLOOM GREENS & ARUGULA SALAD — english peas, asparagus spears, broccolini florets, sugar snap peas, fresh mozzarella, persian cucumbers, labneh, sunflower seeds with lemon & dijon vinaigrette	13
LITTLE GEM CAESAR SALAD — little gem hearts lettuce spanish white anchovies, shaved parmigiano reggiano & toasted brioche croutons » <i>vegetarian without dressing & anchovies</i>	13
LOBSTER SALAD — grilled leeks & artichokes, dandelion greens, fresh burrata cheese, toasted marcona almonds & tarragon vinaigrette » <i>contains nuts</i>	24

BBQ CHICKEN & PINEAPPLE PIZZA — grilled bbq chicken smoked cheddar cheese, pineapple, red onions, fresh cilantro & marinara sauce	14
LOADED FRIES — pulled pork, green onions, white cheddar cheese & chipotle aioli	14
VEGETABLE THAI RED CURRY — spiced red coconut curry, bean sprouts, bell peppers, baby bok choy, eggplant & cauliflower florets with steamed jasmine rice » <i>vegetarian</i>	15
BBQ BABY BACK RIBS — house smoked pork ribs, PAH bbq sauce & coleslaw	16
IMPOSSIBLE BURGER — meatless patty, lettuce, tomato onions & pickle on a brioche bun with fries » <i>go vegan & try with lettuce wrap</i>	17
½ POUND AKAUSHI BEEF BURGER — bacon, cheddar tomato, lettuce & pickle on a brioche bun with fries	17
RIGATONI BOLOGNESE — slow cooked bolognese & parmigiano reggiano	17
ALASKAN HALIBUT FISH & CHIPS — beer battered line caught halibut & house made tarter sauce with fries	18
SHRIMP SCAMPI — garlic, basil & parmesan cheese in a white wine reduction	19
HANGER STEAK & FRITES — sautéed mushrooms & beurre blanc sauce with fries	25

SIDES

TRUFFLED PARMESAN FRIES	8
BRUSSELS SPROUTS WITH PORK LARDONS	8
FRENCH FRIES	8
GRILLED BROCCOLINI	8
LOADED BAKED POTATO	8

WEEKLY SPECIALS

FRIDAY - PAH FRIED CHICKEN — cornbread, honey-almond butter, mashed potatoes & seasonal vegetables	25
SUNDAY - PRIME RIB — sautéed seasonal vegetables baked potato with all the fixings & yorkshire pudding » <i>extra cut \$15</i>	39

ENTRÉES

THE HILLS MARKET SPECIAL — chef's weekly vegetarian creation	MP
PORCINI & TRUFFLE RAVIOLI — sautéed wild mushrooms, wilted arrowhead spinach, shaved parmigiano reggiano with beurre noisette & meyer lemon sauce » <i>vegetarian</i>	18
CARIBBEAN JERKED CHICKEN — grilled free-range half 38th north chicken, cucumber & pineapple salsa with coconut jasmine rice	25
ORA KING SALMON — new zealand salmon filet marinated in fennel & coriander, english pea puree, onion petals, radishes & a fennel, watercress grapefruit salad	28
OSSOBUCO — Slow-braised ossobuco & creamy saffron risotto with a lemon gremolata sauce	32
DIVER SEA SCALLOPS — pan roasted scallops, saffron potatoes, dandelion greens with blood orange & meyer lemon salsa » <i>gluten free</i>	32
10 OZ. AKUASHI NY PRIME — grilled broccolini & peppercorn sauce with a loaded baked potato	34
32 OZ. TOMAHAWK STEAK SERVES 2 — hickory smoked rib-eye steak with béarnaise sauce & choice of 3 sides	90

DESSERTS

VANILLA BEAN CREME BRULEE — with fresh seasonal berries	9
CHOCOLATE IMPERIAL — dark chocolate and milk chocolate mousse with a hazelnut praline	9
LEMON TART — almond tart shell filled with lemon curd & topped with toasted meringue	9
PEAR & CRANBERRY GALETTE — served with house made vanilla bean ice cream	9