

calabro

DAILY SUPPERS

5:00 – 8:30PM

SUNDAY

LOBSTER & SHRIMP MEDLEY

Squid Ink Pasta with Calabrian Chili Butter Sauce,
Arugula Salad, Roasted Broccoli, Rosemary Focaccia
Blackberry Passion Fruit Cupcake

Wine: Chardonnay, Wonderland Project, CA, \$18/gls

Cocktail: White Lemon Negroni, *Gin - Sipping*, \$20

MONDAY

SKIRT STEAK WITH CHIMICHURI SAUCE

Butter Mashed Potatoes, Greek Salad,
Asparagus + Cippolini Onions, Laffa + Olive Dip,
Spicy Carrot Cupcake

Wine: Syrah, The Ojai Vineyard, CA, \$18/gls

Cocktail: To The Vieux and Back, *Rye - Stirred*, \$20

TUESDAY

TACOS

1 CHICKEN, 1 BEEF, 1 FISH

Guacamole + Salsa, Chipotle Caesar Salad,
Corn on the Cob, Tortilla Chips,
Meyer Lemon Raspberry Cupcake

Wine: Rose, No. 6 Simply Rose, France, \$15/gls

Cocktail: Washed Ashore, *Tequila- Refreshing*, \$19

WEDNESDAY

BRANZINO

Quinoa, Kale Salad with Citrus Supremes,
Roasted Cauliflower, Ciabatta + Butter,
Confetti Vanilla Bean Cupcake

Wine: Sancerre, Nicolas Idiart, France \$17/gls

Cocktail: Sandia Punch, *Gin-Thirst Quenching*, \$19

THURSDAY

ROASTED CHICKEN

Dips (Hummus, Baba Ghanoush) + Crudite + Laffa
Rice + Lentils, Roasted Carrots
Fleur de Sel Cupcake

Wine: Gamay, Frederic Aublanc, France, \$16/gls

Cocktail: Tower 26, *Vodka - Savory*, \$16

FRIDAY

FRIED CHICKEN

Mac + Cheese, Wedge Salad,
Sautéed Kale, Biscuit + Apple Butter,
Red Velvet Cupcake

Wine: Brut Sparkling, JCB No. 21, France, \$16/gls

Cocktail: Wilshire Imperial Spritz, *Sparkling Liquour*, \$27

SATURDAY

SUSHI ROLLS (4PC EACH) – TUNA, SALMON, VEGGIE

Edamame, Seaweed Salad, Shishito Peppers,
Pistachio Macaron

Sake: Hakkaisan Snow Junmai Ginjo, Japan,
\$50/ 280mL bottle, *Rare, 3-Yrs Aged, Clean, Crisp, Rice*

Beer: Hitachino White Ale, Japan, \$8/gls

ALL SUPPERS \$35

All desserts from our friends at
Vanilla Bakeshop