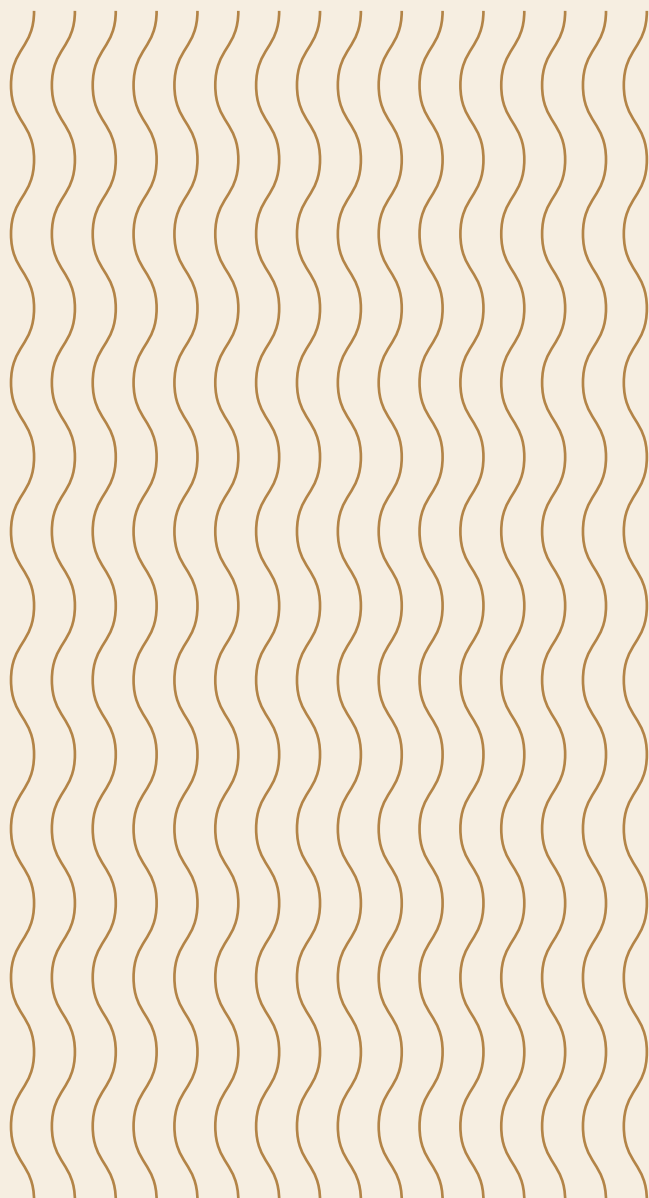




SEASONAL DINNER



For The Table

Sweet Thai Shishito Peppers 8

Sesame Toasted Ginger, Agave
Turmeric Yogurt

Crispy "Naked" Chicken Wings 12

Sriracha Honey Glaze, House Pickled Local
Vegetables, Buttermilk Blue Fondue

Flatbread

Classic Margherita 12

Oven Roasted Tomato, Buffalo
Mozzarella, Fresh Basil

Three Cheese and Aged Pepperoni 12

Jack, Mozzarella, and Parmesan

Salads & Sandwiches

Sweet Pear Salad 11

Crisp Romaine, Asian Pear, Spiced Pumpkin
Seeds, Cotija Cheese
Add grilled chicken (6) marinated steak (9)
garlic roasted shrimp (10)

The "Panini" 14

Sweet Dijon Mustard, Ham, Salami, Pickle,
Swiss, Noble Bread House Fries

Katsu Chicken Sandwich 14

Gochujang Hot Sauce, Agave, Asian Pear
Cabbage Slaw, House Fries

Ego Burger 16

Canopy Angus Blend, Butter Lettuce,
Marinated Tomatoes, Red Onion, Spiked
Aioli, Bacon Jam, House Fries

Mains

Skirt Steak Chimichurri 19

Papas Bravas, Radish, Arugula

Ponzu Glazed Seared Salmon 25

Jalapeno Ponzu, Grilled Bok Choy, Cilantro,
Blistered Tomatoes

Sweet Endings

Chocolate Tres Leches Cake 9

House Made Gelato, Ancho Chocolate,
Cajeta Gelato

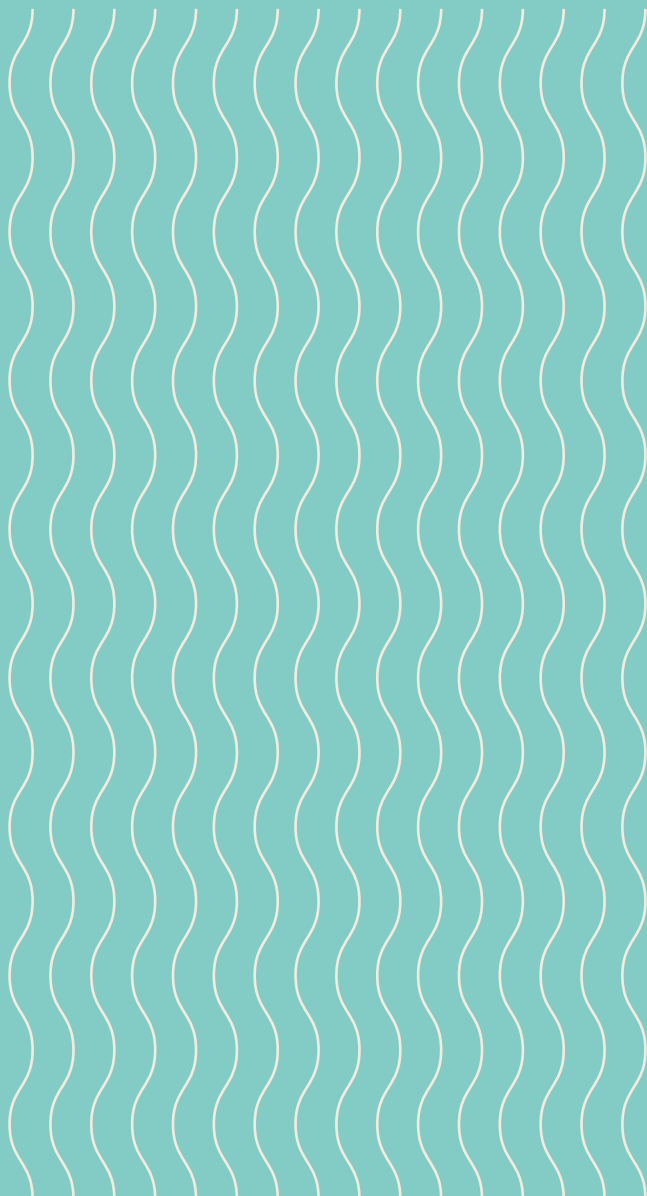
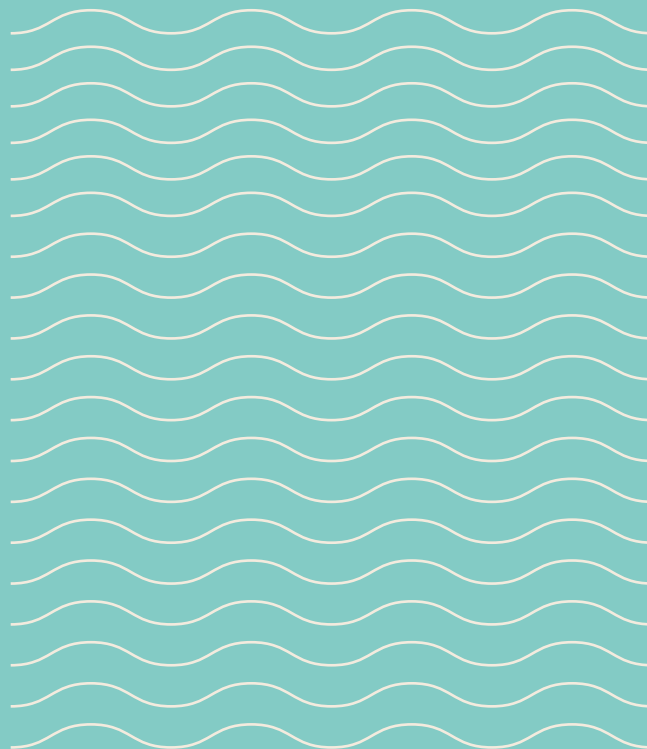
In "The Pot" Cobbler 9

Seasonal Fresh Fruit, Sugar Cookie Crumble,
Goat Cheese Gelato



Alibi

BREAKFAST



Fresh Start Breakfast

Varsity Breakfast	13
Two farm fresh eggs your way, Bacon, Sausage, House Potatoes, Choice of toast	
Build your own Skillet	15
Bacon, Ham, Sausage, Onion, Tomato, Spinach, Jalapeno, Mushroom, Peppers, Cheese*, House Potatoes, Choice of toast	
Smoked Salmon Board	13
Grilled Noble Bread, Tomatoes, Pickled Red Onion, Egg, Herb Aioli	
Nutella Crunch French Toast	12
Rice Puff Coated Brioche, Nutella, Toasted Almonds	
Matcha Bowl	12
Coconut Yogurt, Laura's Gourmet Granola, Fresh Berries, Asian Pear, Goji Berries	

Sides

Two Farm Fresh Eggs Your Way	4
House Potatoes	3
Toast	3
Chicken Sausage	4
Pork Sausage	4
Maple Smoked Bacon	4