

TO SHARE

Green Chile Shrimp Ceviche 	16
Guacamole, Persian cucumbers, homestyle tortilla chips, cilantro*	
Ahi Tuna Tartare 	17
Homemade guacamole, toasted sesame seeds, homestyle crisps*	
Blue Crab Cakes	16
Two blue crab cakes topped with sweet-roasted corn, red bell peppers, chipotle chili sauce, baby greens*	
Homemade Hummus  	12
Choice of Tuscan or jalapeño hummus with toasted pita bread	
<i>with</i> carrots and Persian cucumbers +3 	
Cast-iron Spinach Artichoke Dip  	15
Tortilla chips, pico de gallo	
Southwestern Quesadillas	17
All-natural beef tenderloin, shredded chicken, or slow-braised short rib with Texas caviar blend, guacamole, chipotle chili sauce	
Cast-Iron Baked Goat Cheese  	15
Topped with a mix of crumbled candied walnuts, dried apricots, and crushed red pepper, toasted baguette	
Cast-Iron Fire-Roasted Brussels Sprouts 	12
Sweet chili sauce	
Loaded Baked Potato Soup	Cup 7
with bacon, cheddar, chives	
Soup of the Day	Cup 7
ask your server	

BURGERS with fresh hand-cut fries

All-natural beef with no antibiotics or added growth hormones*	
The Local	17
American cheese, applewood-smoked bacon, avocado, lettuce, tomato, onion, pickle, chipotle chili sauce	
Cheeseburger Americana	16
American, lettuce, tomato, onion, pickle, mayo	
<i>with</i> applewood-smoked bacon +2	
All Natural Chicken Burger	16
Crispy or grilled, applewood-smoked bacon, provolone, avocado, chipotle slaw	
Veggie Burger 	14
Veggie patty, provolone, avocado, black beans, pico de gallo, chipotle chili sauce	



Our mission is to create the perfect neighborhood restaurant one colorful table at a time.
We proudly use the freshest ingredients to make all dressings & sauces from scratch - a true local experience.

A 20% gratuity will be charged for parties of 8 or more
*Please let us know of any food allergies. Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.

ENTRÉES

Cyros Plate with Hand-cut fries	18
Slices of savory seasoned lamb and beef, our signature tzatziki, jalapeño hummus, lettuce, tomato, onion, warm pita	
Local's Kabob Plate	22
Tender and juicy skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, turmeric roasted seasonal vegetables, warm pita <i>make it</i>  <i>remove pita</i>	
Mama's Meatloaf	18
All-natural beef with no antibiotics or added growth hormones with green beans and mashed potatoes, topped with poblano mushroom cream sauce, garlic toast	
Lemon Pasta 	15
Angel hair pasta, lemon olive oil sauce, capers, crushed red pepper, sun-dried tomatoes, garlic toast	
<i>with</i> grilled all-natural chicken +5	
<i>with</i> grilled shrimp +6	
Penne Rustica 	15
Spinach, wild mushrooms, roasted tomato cream sauce, Parmesan, garlic toast	
<i>with</i> jalapeño sausage +4	
<i>with</i> grilled shrimp +6	
Anaheim Grilled Chicken	18
All natural chicken, roasted Anaheim chile mushroom cream sauce, herb basmati rice, turmeric roasted seasonal vegetables, warm pita	
Southern Chicken-Fried Chicken	18
Crispy all-natural chicken breast, garlic mashed potatoes topped with roasted Anaheim chile mushroom cream sauce, green beans, garlic toast	
Honey Ginger-Glazed Salmon	23
Sustainable salmon, basmati lentil rice, turmeric roasted seasonal vegetables, garlic toast*	
Mediterranean Salmon	23
Sustainable salmon, guacamole, feta, herb basmati rice, green beans, warm pita* <i>make it</i>  <i>remove pita</i>	
Ahi Tuna Poke Bowl 	18
Organic brown rice, ginger-glazed brussels sprouts, Persian cucumbers, scallion, guacamole, toasted sesame seeds, pickled veggies, chipotle drizzle*	
Slow-braised Short Rib	27
Mashed potatoes, green beans, mushroom red wine reduction	

WOODSTONE PIZZAS

Sub Cauliflower Pizza Crust • Add 5 	
Margherita  	15
Cherry tomatoes, mozzarella, arugula, basil pesto	
Prosciutto & Caramelized Pineapple 	17
Pesto, mozzarella, crushed red pepper, arugula	
Pepperoni	15
Marinara, mozzarella, fresh basil	
Hawaiian	15
All-natural chicken, applewood-smoked bacon, pineapple, red onion, mozzarella, hickory-smoked bbq sauce, topped with fresh basil	
Brussels Sprouts & Goat Cheese  	17
Caramelized onion, fire-roasted red bell peppers, crushed red pepper, Parmesan, marinara pesto, sweet chili drizzle	

SANDWICHES & PITAS

- Smoked Salmon Avocado Toast

17

Freshly baked Italian rustic bread, chipotle cream cheese, Persian cucumbers, guacamole spread, capers, red onions, dijon drizzle, served with rosemary fingerling potatoes, Persian cucumber dill salad*
with fried eggs +2
- Grilled Chicken Pesto on Ciabatta with Hand-cut fries

15

All-natural chicken, pesto, mozzarella, homemade potato crisps, roasted red bell pepper, mixed greens
- Philly Cheesesteak on Ciabatta with Hand-cut fries

17

Shaved steak, provolone, caramelized onion, wild mushrooms, bell pepper, mayo
- Cyros Pita with Hand-cut fries

14

Seasoned lamb and beef with tomato, onion, signature tzatziki
- Bacon Jam Club Sandwich with Homemade chips

15

Smoked turkey, ham, bacon jam, provolone cheese, American cheese, lettuce, tomato, mayo
- Chicken Salad on Croissant with Orzo Pasta Salad and Homemade chips

15

Blend of all-natural chicken, walnut, apple, celery and mayo, arugula

WRAPS & TACOS

- Chipotle Chicken Wrap with Homemade chips

15

All-natural chicken, whole-wheat tortilla, avocado, black beans, lettuce, tomato, feta, chipotle chili sauce
- Beef Tenderloin Wrap with Homemade chips

16

All-natural beef tenderloin, whole-wheat tortilla, avocado, black beans, feta, tomato, lettuce, basmati rice, chipotle chili sauce
- Spicy Buffalo Chicken Wrap with Homemade chips

14

Whole wheat tortilla, mixed lettuce, cherry tomatoes, feta jalapeño ranch
- Spicy Shrimp Tacos with Black Beans

15

Three flour tortillas, honey-habanero aioli, purple and Napa cabbage slaw, homemade pickling
- Spicy Beef Tacos with Black Beans

16

Three flour tortillas, honey habanero aioli, purple and Napa cabbage slaw, homemade pickling

BRUNCH FOR LUNCH

- Available Monday–Friday, 11am–3pm
Made with locally sourced farm fresh cage-free eggs.
- Traditional Breakfast

15

Three scrambled eggs with jalapeño sausage or applewood-smoked bacon, rosemary fingerling potatoes, fresh fruit, toasted wheat bread
- Huevos Rancheros

15

Jalapeño sausage, cheddar, Texas caviar blend, tortilla chips topped with three fried eggs, avocado, pico de gallo, served with rosemary fingerling potatoes, flour tortillas
- Crispy Chicken & Eggs

16

Southern-style crispy all-natural chicken breast, topped with roasted Anaheim chile mushroom cream sauce, two fried eggs, rosemary fingerling potatoes

SALADS

- ADD-ONS

Beef Tenderloin +7
All-Natural Chicken Breast +5
Crispy Chicken Strips +5
Seasoned Lamb & Beef +5
Grilled Sustainable Salmon +8
Grilled Shrimp +6
Falafel Balls +4
- Cobb Salad

15

Hard-boiled eggs, applewood-smoked bacon, shaved carrots, crispy chickpeas, tomatoes, feta jalapeño ranch dressing *make it* *gf* *remove pita*
- Honey Ginger-Roasted Brussels Sprouts Salad

15

Mixed greens, goat cheese balls, red onions, candied walnuts in a lemon zest and roasted garlic vinaigrette *veg*
- Beef Tenderloin Fajita Salad

18

Mixed greens and cherry tomatoes tossed in feta jalapeño ranch dressing, avocado, tortilla strips *make it* *gf* *remove pita*
- Asian Chicken Salad

16

Shredded grilled chicken, mixed greens, purple and Napa cabbage, carrot and Persian cucumber homemade pickling, cilantro, mint, sesame seeds, peanut sesame ginger vinaigrette *gf*
- Chicken Salad Plate with Fresh Fruit

14

Blend of all-natural chicken, walnut, apple, celery, mayo, pita *gf*
- Local Farmers Market Salad

14

Blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, goat cheese balls, crispy chickpeas, herb-roasted garlic vinaigrette on mixed greens *veg*
- Orzo Pasta Salad

14

A refreshing blend of orzo pasta, red onion, black beans, red and green bell pepper, cilantro-lime jalapeño dressing *veg*

VEGAN FOR ALL

- Mediterranean Fusion Bowl

16

Organic lentil brown rice, golden raisins, ginger-glazed brussels sprouts, herb basmati rice, black beans, pico de gallo, butternut squash, guacamole, pickled veggies, cumin–cilantro vegan aioli
- The Nutritious Bowl

16

Two veggie patties, organic lentil brown rice, black beans, pico de gallo, guacamole, turmeric roasted seasonal vegetables, pickled veggies, tahini drizzle *gf*
- Smashed Avocado Toast

16

Freshly baked Italian rustic bread, a blend of Persian cucumber, cherry tomatoes, radish, Kalamata olive, red onion, spicy chickpeas, tahini drizzle, rosemary fingerling potatoes *gf*
- Falafel Bowl

16

Falafel balls, jalapeño hummus, orzo pasta salad, a blend of persian cucumber, cherry tomato, Kalamata olive, red onion, lemon, parsley, tahini drizzle, pita *gf*

JOIN US FOR

weekend brunch

SATURDAY AND SUNDAY

10 AM - 3 PM