

THE WATERING HOLE

WHERE NEIGHBORS GATHER

DINNER MENU

APPETIZERS

BUTTERNUT SQUASH RAVIOLI	15
Butternut squash ravioli, brown butter sage, amaretto cookie crumbs	
MOZZARELLA FRITTI	14
Homemade mozzarella lightly breaded and flash fried served with marinara sauce	
SCAMPI FRITTI	21
Shrimp lightly breaded and served with a lemon caper sauce	
SAUSAGE AND MUSHROOM	20
Sauteed sausage & mushrooms served in a bed of arugula salad and drizzle with gorgonzola sauce	
CHIPS AND GUACAMOLE	16
Made to order, served with fresh chips and chipotle adobo sauce	
MEATBALLS	19
Homemade meatballs served in a ragu marinara sauce topped with a fresh parmesan cheese	
GAME WINGS	17
Tossed in a buffalo sauce, served with celery and carrots. Choice of sauce: buttermilk, BBQ, mango habanero	
EGGPLANT PARMESAN	18
Homemade eggplant parm served with a marinara sauce	

PASTAS

GNOCCHI MARINARA	19
Homemade Gnocchi sauteed with marinara sauce topped with mozzarella <i>(ASK SERVER FOR SAUCES)</i>	
CHEESE RAVIOLI	21
Burrata Ravioli sauteed with a butter sage sauce with amaretto cookie crumbs <i>(ASK SERVER FOR SAUCES)</i>	
FETTUCCINE WITH SALMON	29
Fettuccine pasta sauteed in a vodka sauce and fresh salmon	
LINGUINI SCAMPI	29
Linguini pasta sauteed with shrimp in a lemon butter caper sauce	
SHORT RIB TORTELLONI	25
Short rib pasta sauteed in a porcini mushroom sauce	
LOBSTER RAVIOLI	30
Lobster ravioli served in a cream vodka sauce	
FETTUCCINE BOLOGNESE	26
Homemade fettuccine, served in a meat sauce, with celery carrots, onions	
PAPPARDELE RIBEYE RAGU	30
Homemade Pappardele served with a ribeye ragu sauce, onions, mushrooms, sun dried tomato red bell peppers	

PAN SEARED SALMON	28
Salmon served with a lemon caper sauce, sauteed spinach	
SAUSAGE AND MUSHROOM RISOTTO	22
Sausage and mushroom sauteed with porcini mushroom risotto	
SHRIMP RISOTTO	27
Suateed shrimp served with risotto	
FOUR CHEESE RISOTTO	20
Italian Arborio rice sauteed with four types of cheeses in a Parmesan prosecco sauce	

SALADS

**ADD CHICKEN +7 / RIBEYE +15 / SALMON +12 / SHRIMP +13*

ARUGULA	14
Organic baby arugula, cherry tomatoes, evoo lemon, pepper, sea salt, lemon vinaigrette, shaved parmesan	
CAESAR	13
Hearts of romaine lightly tossed with caesar dressing	
PEAR AND GORGONZOLA	16
Mixed greens, pears, walnuts, gorgonzola cheese, in a raspberry vinaigrette	
GRILLED ROMAINE	16
Hearts of romaine lightly grilled, heirloom cherry tomatoes, gorgonzola cheese, evo balsamic glaze, crispy prosciutto	
STRAWBERRY SPINACH	18
Spinach, walnuts, strawberry, red onions, balsamic vinaigrette	
BACON HOT SPINACH	18
Spinach, bacon, shallots, dijon mustard, bacon dressing	

FLATBREADS

MARGHERITA	19
Marinara, mozzarella, basil, evo	
PEPPERONI	20
Marinara, mozzarella, pepperoni	
SAUSAGE AND MUSHROOMS	22
Marinara, mushrooms, sausage, and parsley	
SHRIMP A LA VODKA	28
Shrimp, vodka sauce, mozzarella, avocado	
CARBONARA	27
Bechamel, guanciale, eggs, mozzarella, Parmesan, fontina	
AVOCADO PIZZA	24
Mozzarella, Parmesan, romaine lightly tossed in caesar dressing, shaved parmesan	

BURGERS

OMAHA WAGYU BURGER	24
Brioche bun with house dressing, lettuce, onions, tomato, cheese, served with fries	
KALI SMASHED CHEESEBURGER	20
Angus beef, lettuce, tomato, pickles, onions, and smoked chipotle aioli, served with fries	
SALMON & SHRIMP BURGER	35
Pan seared salmon and shrimp burger served with a lemon caper sauce, lettuce, tomatoes, onions, and avocado	

ENTREES

CHICKEN PARMIGIANA	25
Lightly breaded chicken breast served with spaghetti alfredo sauce	
ENCHILADAS SUIZAS	22
Two chicken or Cheese enchiladas with green tomatillo sauce, jack cheese, sour cream, spanish rice and beans	
RIBEYE	42
8oz. Ribeye, pan seared served with rosemary potatoes and mushrooms <i>(ASK SERVER FOR SAUCES)</i>	
LAMB CHOPS	38
New Zealand grass fed lamb marinated with a rosemary reduction sauce served in a bed of burrata risotto	

Call to make a reservation (949) 613-4885

***Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please notify us of any food allergies