

# THE WATERING HOLE

WHERE NEIGHBORS GATHER

## LUNCH MENU

### APPETIZERS

<b>BUTTERNUT SQUASH RAVIOLI</b>	13
Butternut squash ravioli, brown butter sage, amaretto cookie crumbs	
<b>MOZZARELLA FRITTI</b>	14
Homemade mozzarella lightly breaded and flash fried served with marinara sauce	
<b>QUESADILLA</b>	10
Flour tortilla grilled with cheese and side of pico de gallo Add: Chicken +5/ Steak +8 / Shrimp +10	
<b>AVOCADO TACOS</b>	15
Three tacos studfed with sauteed spinach, whole black beans, red onions, and avocados	
<b>GAME WINGS</b>	15
Tossed in a buffalo sauce, served with celery and carrots	
<b>MEATBALLS</b>	15
Homemade meatballs served in a ragu marinara sauce topped with a fresh parmesan cheese	
<b>CALAMARI FRITTI</b>	16
Fresh flash fried calamari, served with marinara sauce	
<b>CHIPS AND DIP</b>	7

### BURGERS/SANDWICHES

<b>AVOCADO TOAST</b>	14
Avocado, arugula, cherry tomatoes, red onion, and feta cheese drizzled with olive oil	
<b>BLTA</b>	15
Sourdough bread, crispy bacon, lettuce, tomato, avocado served with fries	
<b>TURKEY AND AVOCADO SANDWICH</b>	15
Turkey, avocado, lettuce, tomato, jack cheese, and house mayo on fresh sourdough. Served with fries	
<b>EGGPLANT PARMESAN SANDWICH</b>	15
Lightly breaded pinwheels of eggplants served in a marinara bed of sauce with fresh mozzarella with basil	
<b>CHICKEN PARM PANINI</b>	18
Lightly breaded chicken breast served with marinara, mozzarella in a homemade focaccia bread	
<b>KALI SMASHED CHEESEBURGER</b>	20
Angus beef, lettuce, tomato, pickles, onions, and smoked chipotle aioli, served with fries	

### SIDES

Meatball	5	Rice	3
Fries	6	Beans	3
Shrimp	13	Avocado	5
Chicken	7	Garlic Bread	5

### SALADS

<i>*ADD CHICKEN +7 / RIBEYE +15 / SALMON +12 / SHRIMP +13</i>	
<b>ARUGULA AND SALMON</b>	21
Organic baby arugula, cherry tomatoes, evoo lemon, pepper, sea salt, lemon vinaigrette, shaved parmesan	
<b>CAESAR</b>	13
Hearts of romaine lightly tossed with caesar dressing	
<b>APPLE AND PEAR</b>	16
Mixed greens, apples, pears, cranberries, candied walnuts, mozzarella cheese, and raspberry vinagrette	
<b>GRILLED ROMAINE</b>	16
Hearts of romaine lightly grilled, heirloom cherry tomatoes, gorgonzola cheese, evo, balsamic glaze, prosciutto	
<b>CAPRESE SALAD</b>	18
Sliced roma tomato, fresh mozzarella, basil, evo	
<b>CHOPPED SALAD AND SHRIMP</b>	18
Hearts of romaine served with caesar dressing, crispy prosciutto, and bruschetta tomatoes	

### ENTREES

<b>PAN SEARED SALMON</b>	26
Salmon served with a lemon caper sauce, sauteed spinach	
<b>ENCHILADAS SUIZAS</b>	20
Two chicken enchiladas topped with green tomatillo sauce, jack cheese, sour cream, rice and beans	
<b>PASTA BOLOGNESE</b>	19
Homemade Pappardele served with ribeye ragu sauce, onions, mushrooms, sun-dried tomatoes, red bell peppers	
<b>FETTUCCINE POLLO</b>	19
Homemade fettuccini pasta, with a parmesan cream sauce, and chicken breast	
<b>CACIO E PEPE</b>	25
Classic Roman dish, Homemade spaghetti chiatarra sauteed in a grana padano cheese sauce with pepper and guanciale	
<b>LAMB CHOPS</b>	35
New Zealand grass fed lamb marinated with a rosemary reductino garlic sauce served in a bed of burrata risotto	

### DESSERTS

Cannoli	10
Cheesecake with Berries	12
Affogato Espresso with ice cream	10
Chocolate Mousse Cake	14
Tiramisu	10
Mini Buttercake	10

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