

LOCALLY
ACQUIRED



GLOBALLY
INSPIRED

ARRIVALS

HERBIVOROUS

CARNIVOROUS

MADE TO ORDER GUACAMOLE *GF Vegan*

FIRE - ROASTED SALSA | SOY LIME CHIPS 15

SEARED EDAMAMES GÜEY *GF Vegan*

GARLIC | SEA SALT | PONZU REDUCTION 12

SOPES VEGANOS *GF Vegan*

MEXICAN MASA | GUAJILLO JACKFRUIT
VEGAN COTIJA CHEESE | AVOCADO CREMA
HOUSE - PICKLED RED ONION & POBLANOS 16

CALCUTTA CURRY ROASTED VEGGIES *GF Vegan*

BROCCOLINI | ZUCCHINI | CARROTS
ASPARAGUS | RED & YELLOW BELL PEPPERS
YELLOW SQUASH | BRUSSELS SPROUTS
SPICED GINGER COCONUT CURRY SAUCE 15

GREEK LEEK DIP

MELTED FETA | ROASTED LEEKS | SUN - DRIED
TOMATO | GARDEN SPINACH | ARTICHOKE HEARTS
CELERY & CARROT CRUDITÉS | CROSTINI 15

BRUSSELS SPROUTS *GF*

DRUNKEN CRANBERRIES | BALSAMIC DRIZZLE
GOAT CHEESE CRUMBLES | HOUSE HERBS 19

BAVARIAN PRETZEL STICKS

SALTED SOFT PRETZELS | WARM BEER & THREE -
CHEESE DIP | GOURMET DIJON MUSTARD 14

CRAFT MAC & CHEESE

CAVATAPPI NOODLE | AGED GOUDA | RACLETTE
PARMESAN | TOASTED PANKO BREADCRUMBS 16

CALIFORNIA BOARD & BREAD

LOCAL CHARCUTERIE: BLACK TRUFFLE SALAMI
PROSCIUTTO | ALL - NATURAL PEPPERONI
CALI CHEESE: CYPRESS GROVE LAMBCHOPPER
POINT REYES BLEU | PETITE SUPREME BRIE
HOUSE - MADE ACCOUTREMENTS 34

RUSSIAN REUBEN SLIDERS

CHEF JOSEPH'S FAMOUS SMOKED CORNED BEEF
CALI - KRAUT | EMMENTHAL SWISS | RUSSIAN
DRESSING | RYE BUN 18 (NO MODIFICATIONS)

CHIMICHURRI STEAK FRIES *GF*

USDA PRIME FILET | PICO DE GALLO | AVOCADO
FRESH CILANTRO | GRANA PADANO PARM 19

BLIND DATES *GF*

CALIFORNIA DATES | SMOKED BACON
SAGE GOAT CHEESE | BALSAMIC DRIZZLE 14

"FAR EAST FIRE" WINGS *GF*

ALL - NATURAL JUMBO WINGS & DRUMSTICKS
SWEET & SPICY ASIAN GLAZE | CHIPOTLE BLEU
CHEESE | JICAMA & CUCUMBER CRUDITÉ 18

AHI POKE NACHOS

FRESH TUNA | AVOCADO | SCALLION
NORI SEAWEED | SESAME - SOY REDUCTION
SESAME SEEDS | WONTON CHIPS 22

DOUBLE DECKER SNAPPIN' TACOS

BLACKENED LOCAL RED SNAPPER | AVOCADO
COSTA RICAN LIZANO SLAW | CILANTRO 21

CHARGRILLED FLATBREADS

SPICY SICILIAN

ALL - NATURAL PEPPERONI | ITALIAN MEATBALL
MOZZARELLA | MUSHROOMS | RED ONION
SERRANO CHILE | SHAVED PARM | BASIL 21

BACKYARD BBQ CHICKEN

SPICED BBQ SAUCE | MOZZARELLA | FONTINA
AGED GOUDA | ROASTED GARLIC | RED ONION
MARINATED & GRILLED CAGE - FREE CHICKEN 20

TRUFFLED MEDITERRANEAN

HERBED EVOO | FETA & MOZZARELLA
BLACK TRUFFLE SALAMI | SUN - DRIED TOMATOES
FIVE OLIVE BEND | MICRO ARUGULA 24

FIG & FUNGI

FIG TAPENADE | CREMINI MUSHROOMS
GOAT CHEESE | CARAMELIZED ONIONS
BALSAMIC GLAZE | MICRO ARUGULA 19

PESTO BRUSCHETTA

GARDEN BASIL PESTO | AGED PROVOLONE | FRESH TOMATO BRUSCHETTA | MICRO ARUGULA 18

SOUPS & SIDES

PRIME FLAT IRON STEAK CHILI

CHARBROILED STEAK | FIRE - ROASTED VEGETABLES
FOUR BEAN MEDLEY | POBLANO CORNBREAD 16

HEARTY KALE & VEGETABLE SOUP *GF Vegan*

CUP 9 | BOWL 11

SOUTHERN SEAFOOD CHOWDER

CUP 10 | BOWL 12

GARDEN GREEN SIDE SALAD *GF Vegan*

MIXED GREENS | CUCUMBER | CARROT
BELL PEPPER | HEIRLOOM TOMATO
CHOICE OF DRESSING 11

HOUSE HERB FRIES *GF Vegan* 8

ROSEMARY GARLIC PARM FRIES *GF* 9

ROASTED POBLANO CORNBREAD 9

CULINARY CREATIONS BY EXECUTIVE CHEF JOSEPH TRIPI

GF = GLUTEN FREE | ALL OF OUR OFFERINGS ARE MADE FROM SCRATCH AND ALL OF OUR INGREDIENTS ARE AS LOCALLY SOURCED AS POSSIBLE. WE CONTRIBUTE 100% OF OUR TRACKSIDE GARDEN'S YIELD TO THE KITCHEN AND BAR. TREVOR IS COMMITTED TO HAVING AN ENVIRONMENTALLY CONSCIENTIOUS RESTAURANT THAT SUPPORTS LOCAL AND SUSTAINABLE FARMS, FISHERIES AND PURVEYORS. WATER IS AVAILABLE PER GUEST REQUEST ONLY. PLEASE SPEAK TO A STAFF MEMBER REGARDING ANY FOOD ALLERGIES. CONSUMING RAW MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE CHANCES OF A FOODBORNE ILLNESS.

WE KINDLY ASK YOU TO SIT BACK, RELAX AND ENJOY OUR FOOD, DRINKS AND SERVICE! CHEERS!



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SALADS

KARATE CHOP CHICKEN *GF*

CITRUS - MARINATED CHICKEN | NAPA CABBAGE
MIXED GARDEN GREENS | BOK CHOY | CILANTRO
BELL PEPPER & CARROT CONFETTI | SCALLIONS
SESAME SEEDS | PEANUT GINGER VINAIGRETTE 20

SPRING INTO SPINACH *GF*

FRESH SPINACH & BUTTER LETTUCE | ORGANIC
STRAWBERRIES | DRUNKEN CRANBERRIES
SPICED & CANDIED PISTACHIOS | CRISPY SHALLOTS
GOAT CHEESE CRUMBLES | SHALLOT VINAIGRETTE 19

NO LETTUCE *GF Vegan*

HEIRLOOM TOMATOES | SNAP PEAS | ASPARAGUS
CUCUMBERS | CARROTS | BROCCOLINI | AVOCADO
BEETS | RADISH | GARDEN HERB VINAIGRETTE 18

SALAD ADD-ONS :

CHICKEN BREAST 10 | ATLANTIC SALMON 12 | PERI PERI PRAWNS 12 | MARINATED FLAT IRON STEAK 12 | CAP'N CRUNCH CHICKEN TENDERS 9

BEETS BY J *GF*

RED & GOLDEN BEETS | HERBED GOAT CHEESE
GRAPEFRUIT SEGMENTS | ARUGULA
WATERMELON RADISH | MARCONA ALMONDS
BLOOD ORANGE VINAIGRETTE 21

SOUTHWEST STEAK COBB *GF*

FLAT IRON STEAK | ROMAINE | ARUGULA | AVOCADO
HEIRLOOM TOMATOES | JICAMA | QUESO FRESCO
SMOKED BACON | CUCUMBERS | ROASTED CORN
CHIPOTLE BLEU CHEESE DRESSING 26

ROMAN CAESAR

RED & GREEN ROMAINE | SHAVED PARMESAN
GARLIC & HERB SOURDOUGH CROUTONS
SMOKED JALAPENO CAESAR DRESSING 17

SANDWICHES

BLUE BACON BRIE

HICKORY SMOKED TURKEY BREAST
PECANWOOD - SMOKED BACON | SAVORY BRIE
ARUGULA | AVOCADO | BLUEBERRY AIOLI
TOASTED ARTISAN ROLL 21

ORTEGA CHILLIN' CHICKEN

BLACKENED CHICKEN BREAST | AVOCADO
SMOKED GOUDA | ROASTED ORTEGA CHILE
CRISPY ONIONS | BAJA GUAJILLO AIOLI
BUTTER LETTUCE | WHOLE WHEAT BUN 20

PARISIAN PRIME

HOUSE - ROASTED PRIME BEEF | PEPPERJACK
SAUTÉED BELL PEPPERS & ONIONS | HOT AU JUS
ATOMIC HORSERADISH CREAM | ARTISAN ROLL 24

THE BURGER OF BURGERS

ANGUS CHUCK 1/2 LB. PATTY | HOUSE KETCHUP
SHARP TILLAMOOK CHEDDAR | PICKLES
CARAMELIZED ONIONS | BUTTER LETTUCE
HEIRLOOM TOMATO | BRIOCHE BUN 21
ADD FOR 3.00 EA AVOCADO | BACON | FRIED EGG

SANDWICH ADD-ONS :

SANDWICHES ARE SERVED WITH HOUSE FRIES. GUESTS CAN SUB ROSEMARY PARM FRIES, SOUP OR GARDEN SALAD FOR AN ADDITIONAL 3

MAIN EVENT

SURFLINER *GF*

PAN SEARED CHILEAN SEA BASS
ROASTED FINGERLING POTATOES
SAUTÉED GARDEN SPINACH
TRUFFLE SHALLOT CREAM SAUCE 46

SALMON OF CAPISTRANO *GF*

MISO HONEY GLAZE | SAKÉ BEURRE BLANC
BOK CHOY & CAULIFLOWER RICE BLEND 32

SOUTHERN SAVANNAH FRIED CHICKEN

BONELESS & SKINLESS CHICKEN BREASTS
GARLIC MASHED POTATOES | MUSHROOM GRAVY
SAUTÉED GARDEN GREENS 30

CHIMICHURRI FLAT IRON STEAK 10oz *GF*

MARINATED PRIME FLAT IRON STEAK
ARGENTINIAN CHIMICHURRI SAUCE
SAUTÉED VEGGIES | CILANTRO LIME RICE 38

KUNG PAO TEMPEH *Vegan*

CRISPY TEMPEH | EGGPLANT | BELL PEPPERS
CARROTS | ONION | WATER CHESTNUTS
CHOPPED PEANUTS | BROCCOLINI | SNAP PEAS
SESAME SEEDS | CILANTRO LIME RICE 26

'WOK THE WOK' THAI CURRY CIOPPINO

SHRIMP | SCALLOPS | SALMON
SPICED COCONUT CURRY TOMATO BROTH
LEMONGRASS | GINGER | CILANTRO
STEAMED WHITE RICE 32

SPICY SHRIMP DIABLO

SAUTÉED JUMBO PRAWNS | PASTA BUCATINI
RED & YELLOW PEPPERS | THREE CHILE &
TOMATO BECHAMEL SAUCE | QUESO FRESCO 34

PASTA BOLOGNESE *GF*

GLUTEN FREE PENNE PASTA | ROASTED GARLIC
CERTIFIED ANGUS BEEF BOLOGNESE SAUCE
FRESH ITALIAN HERBS | SHAVED PARM 24

PACIFIC COAST PRIME FILET 8oz *GF*

ALL - NATURAL USDA PRIME BEEF TENDERLOIN
CALIFORNIA CABERNET DEMI - GLACE | GARLIC -
MASHED POTATOES | GRILLED ASPARAGUS 48

'GET THE FORK OUT' BABY BACK RIBS

SPICED PEACH BBQ SAUCE | ROASTED -
POBLANO CORNBREAD | YUKON POTATO SALAD
FULL RACK 34 HALF RACK 22

