

LOCALLY
ACQUIRED



GLOBALLY
INSPIRED

ARRIVALS

HERBIVOROUS

FARM STAND FEASTER

DAILY PREPARATION OF SJC ECOLOGY CENTER'S ORGANIC PRODUCE MKT

MADE TO ORDER GUACAMOLE *GF Vegan*

FIRE - ROASTED SALSA | SOY LIME CHIPS 16

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 18

CALCUTTA CURRY ROASTED VEGGIES *GF Vegan*

BROCCOLINI | ZUCCHINI | CARROTS
ASPARAGUS | RED & YELLOW BELL PEPPERS
YELLOW SQUASH | BRUSSELS SPROUTS
SPICED GINGER COCONUT CURRY SAUCE 16

STUFFED SHROOMS

MUSHROOM DUXELLES | ROASTED GARLIC
SCRATCH BOURSIN CHEESE | PANKO 16

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 16

CRAFT MAC & CHEESE

CAVATAPPI NOODLE | AGED GOUDA | RACLETTE
PARMESAN | TOASTED PANKO 18
TRY IT CHEF'S WAY! MKT

CARNIVOROUS

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 "SNACKS AT THE TRACKS" &
CLASSIC ACCOUTREMENTS 34

SOUTH COAST CEVICHE *GF*

SHRIMP | SCALLOPS | SNAPPER
FRESH LIME | RED ONION | ROMA TOMATO
SERRANO PEPPER | JICAMA | CUCUMBER
MANGO | CILANTRO | SOY LIME CHIPS 20

CHIMICHURRI STEAK FRIES *GF*

USDA PRIME FILET | PICO DE GALLO | AVOCADO
FRESH CILANTRO | GRANA PADANO PARM 21

BLIND DATES *GF*

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

AHI POKE NACHOS

FRESH TUNA | AVOCADO | SESAME SEEDS
NORI SEAWEED | SESAME - SOY REDUCTION
MICRO WASABI | WONTON CHIPS 24

DOUBLE DECKER SNAPPIN' TACOS

BLACKENED LOCAL RED SNAPPER | AVOCADO
COSTA RICAN LIZANO SLAW | CILANTRO
CREMA MEXICANA | QUESO FRESCO 22

CAP'N CRUNCH CHICKEN TENDERS

HAND BREADED CAGE - FREE CHICKEN TENDERS
SCRATCH HONEY MUSTARD | SPICED PEACH -
BBQ SAUCE | HOUSE RANCH 16

CHARGRILLED FLATBREADS

SPICY SICILIAN

ALL - NATURAL PEPPERONI | ITALIAN MEATBALL
MOZZARELLA | MUSHROOMS | RED ONION
SERRANO CHILE | SHAVED PARM | BASIL 24

BACKYARD BBQ CHICKEN

SPICED BBQ | GRILLED CHICKEN | MOZZARELLA
FONTINA | AGED GOUDA | GARLIC | RED ONION
SERRANO CHILE | FRESH CILANTRO 22

FIG & FUNGI

FIG TAPENADE | CREMINI MUSHROOMS
GOAT CHEESE | CARAMELIZED ONIONS
BALSAMIC GLAZE | MICRO ARUGULA 20

PESTO BRUSCHETTA

GARDEN BASIL PESTO | AGED PROVOLONE
FRESH TOMATO & GARLIC BRUSCHETTA
MICRO ARUGULA 20

SOUPS & SIDES

CHILLED SPANISH GAZPACHO *GF Vegan*

CUP 10 | BOWL 12

ADD A SCOOP OF FRESH CEVICHE FOR 10

SOUTHERN SEAFOOD CHOWDER

CUP 12 | BOWL 14

HOUSE HERB FRIES *GF Vegan* 8

ROSEMARY GARLIC PARM FRIES *GF* 9

GARLIC CHEESE BREAD

WARM ARRABBIATA DIPPING SAUCE 14

GARDEN GREEN SIDE SALAD *GF Vegan*

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

ROASTED POBLANO CORNBREAD 10

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 22

FALL INTO SPINACH *GF*

FRESH SPINACH & BUTTER LETTUCE | CHAMPAGNE -
POACHED PEARS | CRISPY SHALLOTS | DRUNKEN
CRANBERRIES | SPICED & CANDIED PISTACHIOS
GOAT CHEESE CRUMBLES | SHALLOT VINAIGRETTE 20

NO LETTUCE *Vegan*

HEIRLOOM TOMATOES | SNAP PEAS | ASPARAGUS
CUCUMBERS | CARROTS | BROCCOLINI | AVOCADO
BEETS | RADISH | GARDEN HERB VINAIGRETTE 19

SALAD ADD - ONS :

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

BEETS BY J *GF*

RED & GOLDEN BEETS | HERBED GOAT CHEESE
GRAPEFRUIT SEGMENTS | ARUGULA
WATERMELON RADISH | MARCONA ALMONDS
BLOOD ORANGE VINAIGRETTE 22

SOUTHWEST STEAK COBB *GF*

FLAT IRON STEAK | ROMAINE | ARUGULA | AVOCADO
HEIRLOOM TOMATOES | JICAMA | QUESO FRESCO
SMOKED BACON | CUCUMBERS | ROASTED CORN
CHIPOTLE BLEU CHEESE DRESSING 28

ROMAN CAESAR

RED & GREEN ROMAINE | SHAVED PARMESAN
GARLIC & HERB SOURDOUGH CROUTONS
SMOKED JALAPENO CAESAR DRESSING 18

SANDWICHES

BLUE BACON BRIE

HICKORY SMOKED TURKEY BREAST
PECANWOOD - SMOKED BACON | SAVORY BRIE
ARUGULA | AVOCADO | BLUEBERRY AIOLI
TOASTED ARTISAN ROLL 22

ORTEGA CHILLIN' CHICKEN

BLACKENED CHICKEN BREAST | AVOCADO
SMOKED GOUDA | ROASTED ORTEGA CHILE
CRISPY ONIONS | BAJA GUAJILLO AIOLI
BUTTER LETTUCE | BRIOCHE BUN 22

PARISIAN PRIME

HOUSE - ROASTED PRIME BEEF | PEPPERJACK
SAUTÉED BELL PEPPERS & ONIONS | HOT AU JUS
ATOMIC HORSERADISH CREAM | ARTISAN ROLL 26

THE BURGER OF BURGERS

ANGUS CHUCK 1/2 LB. PATTY | HOUSE KETCHUP
SHARP TILLAMOOK CHEDDAR | PICKLES
CAMELIZED ONIONS | BUTTER LETTUCE
HEIRLOOM TOMATO | BRIOCHE BUN 22
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

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

CHECK OUR WEBSITE & SOCIAL MEDIA!

OUR LIVE MUSIC CALENDAR | HISTORY LESSON
BOOKING YOUR NEXT PRIVATE MEETING & PARTY!

