

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 17

FLAUTAS VEGANAS *Vegan*

GUAJILLO - SPICED JACKFRUIT | NAPA CABBAGE
FLOUR TORTILLA | SMASHED AVOCADO
PICO DE GALLO | CILANTRO | LIZANO CREMA 20

SEARED EDAMAMES GÜEY *GF Vegan*

GARLIC | SEA SALT | PONZU REDUCTION 12

CALCUTTA CURRY ROASTED VEGGIES *GF Vegan*

BROCCOLINI | ZUCCHINI | CARROTS
ASPARAGUS | RED & YELLOW BELL PEPPERS
YELLOW SQUASH | BRUSSELS SPROUTS
SPICED GINGER COCONUT CURRY SAUCE
CILANTRO | CUCUMBER TZATSIKI 18

BEST EVER GARLIC CHEESE BREAD

WARM ARRABBIATA DIPPING SAUCE 16

BRUSSELS SPROUTS *GF*

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

DOWN SOUTH PICKLE FRIES

BREADED PICKLES | BAJA GUAJILLO AIOLI
HOUSE RANCH DRESSING 16

CRAFT MAC & CHEESE

ORECCHIETTE NOODLE | AGED GOUDA | RACLETTE
GRANA PADANO 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

AHI POKE NACHOS

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

BEVERLY HILLS HOBO STEW

BEER-BRAISED PRIME STEAK | POTATOES
CARROTS | BELL PEPPERS | ONIONS | CRUSHED
TOMATOES | HEARTY BEEF BROTH | CROSTINI 16

CHIMICHURRI STEAK FRIES *GF*

USDA PRIME FILET | PICO DE GALLO
FRESH ARGENTINE CHIMICHURRI SAUCE | AVOCADO
GRANA PADANO PARM | FRESH CILANTRO 22

BLIND DATES *GF*

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

DOUBLE DECKER SNAPPIN' TACOS

BLACKENED LOCAL RED SNAPPER | AVOCADO
COSTA RICAN LIZANO SLAW | CILANTRO
CREMA MEXICANA | QUESO FRESCO 24

CAP'N CRUNCH CHICKEN TENDERS

HAND BREADED CAGE-FREE CHICKEN TENDERS
SCRATCH HONEY MUSTARD | SPICED PEACH-
BBQ SAUCE | HOUSE RANCH 18

CHARGRILLED FLATBREADS

GLOBAL GARDEN

SUN-DRIED TOMATO & PERI PERI SPICED RICOTTA
MOZZARELLA & FONTINA | SEARED RED ONION &
FENNEL | ROMA TOMATOES | AVOCADO
FRIED LEEKS | MICRO ARUGULA 20

FIG & FUNGI

FIG TAPENADE | CREMINI MUSHROOMS
GOAT CHEESE | CARAMELIZED ONIONS
BALSAMIC GLAZE | MICRO ARUGULA 22

CALIFORNIA CHICKEN CLUB

GARDEN BASIL PESTO | GRILLED CHICKEN
MOZZARELLA & FONTINA | SMOKED BACON
MUSHROOMS | RED ONION | SUN-DRIED TOMATO
ARTICHOKE HEARTS | FRESH BASIL 24

SPICY SICILIAN

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

SOUPS & SIDES

HEARTY KALE & VEGETABLE SOUP *GF Vegan*

CUP 8 | BOWL 11

SOUTHERN SEAFOOD CHOWDER

CUP 12 | BOWL 14

HOUSE HERB FRIES *GF Vegan* 8

ROSEMARY GARLIC PARM FRIES *GF* 10

GARDEN GREEN SIDE SALAD *GF Vegan*

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

ROASTED POBLANO CORNBREAD 10

CHEF JOSEPH'S FAMOUS POTATO SALAD *GF* 8

GRILLED GARLICKED ASPARAGUS *GF* 8

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

GREEK GODDESS

ROMAINE & MIXED GREENS | HEARTS OF PALM
FIVE OLIVE BLEND | TOMATO | FETA | CUCUMBER
FRIED ARTICHOKE HEARTS | SUN - DRIED
TOMATO COULIS | AVOGODDESS DRESSING 20

NO LETTUCE *Vegan GF*

HEIRLOOM TOMATOES | SNAP PEAS | ASPARAGUS
CUCUMBERS | CARROTS | BROCCOLINI | AVOCADO
RADISH | GARDEN HERB VINAIGRETTE 20

SPRING INTO SPINACH *GF*

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

CAPO CAPRESE

FRESH BURRATA CHEESE | HEIRLOOM TOMATOES
BABY ARUGULA | GARDEN BASIL OIL
BALSAMIC REDUCTION | GRILLED CROSTINI 20

SOUTHWEST STEAK COBB *GF*

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

SALAD ADD-ONS:

GRILLED FREE - RANGE CHICKEN BREAST 10 | GRILLED SALMON 12 | MARINATED FLAT IRON STEAK 14
PERI PERI PRAWNS 12 | CAP'N CRUNCH CHICKEN TENDERS 12 | CRISPY TEMPEH 9

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 ONIONS & BELL PEPPERS
CRISPY ONIONS | ATOMIC HORSERADISH CREAM
HOT AU JUS | ARTISAN ROLL 26

THE BURGER OF BURGERS

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

SANDWICH ADD-ONS:

SANDWICHES ARE SERVED WITH HOUSE FRIES. GUESTS CAN SUB ROSEMARY PARM FRIES, CUP OF SOUP OR GARDEN SALAD FOR AN ADDITIONAL 3 | BURGER ADD - ONS: AVOCADO | BACON | FRIED EGG | CRISPY ONIONS FOR 3 EACH

MAIN EVENT

SURFLINER 8oz *GF*

PAN - SEARED CHILEAN SEA BASS
ROASTED FINGERLING POTATOES
SAUTÉED GARDEN SPINACH
TRUFFLE SHALLOT CREAM SAUCE 48

SALMON OF CAPISTRANO *GF*

MISO HONEY GLAZE | SAKÉ BEURRE BLANC
BOK CHOY & CAULIFLOWER RICE BLEND 34

SAVANNAH FRIED CHICKEN

BONELESS & SKINLESS CHICKEN BREASTS
GARLIC MASHED POTATOES | MUSHROOM GRAVY
SAUTÉED GARDEN GREENS 32

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 | CROSTINI 34

PASTA BOLOGNESE *GF*

GLUTEN FREE PENNE PASTA | ROASTED GARLIC
CERTIFIED ANGUS BEEF BOLOGNESE SAUCE
FRESH ITALIAN HERBS | SHAVED PARM 26

PACIFIC COAST PRIME FILET 8oz *GF*

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

SEOUL STYLE BEER - BRAISED SHORT RIB

ROASTED HEIRLOOM CARROTS &
YELLOW ONIONS | HOUSE - FERMENTED KIMCHI
WASABI MASHED POTATOES 38

'GET THE FORK OUT' BABY BACK RIBS

SPICED PEACH BBQ SAUCE | ROASTED -
POBLANO CORNBREAD | FAMOUS POTATO SALAD
FULL RACK 36 HALF RACK 24

WE ARE SO PLEASED YOU CHOSE TO DINE WITH US HERE IN THIS HISTORIC TRAIN STATION. YOU ARE AT THE ORIGINAL CAPISTRANO DEPOT, BUILT FOR THE SANTA FE RAILROAD AND COMPLETED IN OCTOBER 1894. IT OPERATED AS A TRAIN STATION UNTIL THE 1950'S, THEN SAT ABANDONED FOR 20 YEARS BEFORE IT WAS TURNED INTO A RESTAURANT IN 1975 BY THE TYSON BROTHERS. SINCE THEN, THESE HISTORIC BRICK & MORTAR WALLS HAVE PROVIDED A UNIQUE BACKDROP FOR THE COUNTLESS MEMORIES OF GETTING TOGETHER WITH FRIENDS & LOVED ONES. WE'RE NOT HERE FOR A LONG TIME ... WE'RE HERE FOR A GOOD TIME! ENJOY THE RIDE!

