

A R R I V A L S

CALIFORNIA BOARD & BREAD

CA SOURCED MEATS &
GOURMET CHEESES
GRILLED CROSTINI
HOUSE MADE -
ACCOUTREMENTS 36

CAP'N CRUNCH CHICKEN TENDERS

SCRATCH HONEY MUSTARD
SPICED PEACH BBQ SAUCE
GARDEN RANCH 20

DOWN SOUTH PICKLE FRIES

BAJA GUAJILLO AIOLI
GARDEN RANCH 16

BEST GUACAMOLE OF ALL TIME v + GF

MADE TO ORDER
FIRE ROASTED SALSA
HAVE UH... CHIPS 18

VEGAN FLAUTAS v

SPICED JACKFRUIT | NAPA CABBAGE
SMASHED AVOCADO | PICO DE GALLO
PICKLED RED ONION & POBLANOS
CILANTRO | LIZANO CREMA 21

AGUACHILE DE CAMARONES GF

SUSTAINABLY HARVESTED SHRIMP
FRESH LIME & CUCUMBER | JALAPEÑO PUREE
HAVE UH.. CHIPS 18

BAKED BRIE

BLISTERED CHERRY TOMATOES
GRILLED CROSTINI 20

CHILLED SPANISH GAZPACHO v + GF

CUP 10 | BOWL 12

DOUBLE DECKER SNAPPIN' FISH TACOS

BLACKENED SNAPPER | COSTA RICA SLAW
CILANTRO | AVOCADO | CREMA SABROSA
QUESO FRESCO 24

CHIMICHURRI

STEAK FRIES GF

GRILLED PRIME FILET
ARGENTINE CHIMICHURRI SAUCE
AVOCADO | PICO DE GALLO
GRANA PADANO PARM
FRESH CILANTRO 24

GARLIC CHEESE BREAD

WARM
ARRABBIATTA
SAUCE 16

ROASTED CAULIFLOWER GF

MEYER LEMON MARINADE
HERBED CHERMOULA
GRANA PADANO PARM 18

GLOBAL GARDEN FLATBREAD

SUN - DRIED TOMATO & ETHIOPIAN
BIRD'S EYE PEPPER - SPICED RICOTTA
SEARED RED ONION & FENNEL
TOMATOES | FRIED LEEKS | AVOCADO
MICRO ARUGULA 21

SIDE ORDERS

HOUSE HERB FRIES 9
ROSEMARY GARLIC PARM FRIES 11
ROASTED POBLANO CORNBREAD 11
GARDEN GREEN SALAD 12

PESTO CHICKEN CLUB FLATBREAD

SMOKED BACON | MUSHROOMS | RED ONION
SUN - DRIED TOMATO | ARTICHOKE HEARTS
FRESH BASIL 24

SPICY SICILIAN FLATBREAD

PEPPERONI & ITALIAN MEATBALL
CREMINI MUSHROOMS | RED ONION
SERRANO CHILE | SHAVED PARM 24

TURKISH FIG & FUNGI FLATBREAD

TURKISH FIG TAPENADE
CREMINI MUSHROOMS &
CARAMELIZED ONIONS
HERBED GOAT CHEESE
MICRO ARUGULA 22

CURRY CHICKEN SALAD SLIDERS

ALL NATURAL CHICKEN
SPICED PISTACHIO
RED GRAPES
BUTTER LETTUCE
POTATO SLIDER BUN 18

BRUSSELS SPROUTS GF

DRUNKEN CRANBERRIES
GOAT CHEESE CRUMBLES
BALSAMIC DRIZZLE | HOUSE HERBS 21

AHI POKE NACHOS

SUSHI GRADE AHI TUNA
FRESH AVOCADO
SESAME - CITRUS SOY
NORI SEAWEEED
MICRO WASABI
WONTON CHIPS
SESAME SEEDS 26

SEARED EDAMAME

v + GF
GARLIC | SEA SALT
PONZU REDUCTION 12

FILIPINO FOLD

ADOBO CHICKEN | ROASTED PARSNIP
GARDEN SPINACH | THREE CHEESE BLEND
WARM FLOUR TORTILLA | SMASHED AVOCADO
SOUR CREAM | PICO DE GALLO
FRESH CILANTRO 18

SOUTHERN SEAFOOD CHOWDER

SHRIMP | SCALLOPS | CLAMS
CALAMARI
CUP 12 | BOWL 14

BLIND DATES GF

BACON WRAPPED &
SAGE - GOAT CHEESE STUFFED 14

CRAFT MAC & CHEESE

ORECCHIETTE NOODLE
AGED GOUDA
RACLETTE
GRANA PADANO PARM
TOASTED PANKO 18

LOCALLY ACQUIRED



GLOBALLY INSPIRED

CULINARY CREATIONS BY

EXECUTIVE CHEF JOSEPH TRIPI

M A I N P L A T E S

ORTEGA CHILLIN' CHICKEN SANDWICH

BLACKENED CHICKEN
SMOKED GOUDA
ORTEGA CHILE
CRISPY ONIONS
SMASHED AVOCADO
BAJA GUAJILLO AIOLI
BUTTER LETTUCE
BRIOCHE BUN 23
SUB GLUTEN FREE BUN 3

SOUTHWEST STEAK COBB SALAD GF

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

SURFLINER GF

PAN - SEARED CHILEAN SEABASS
ROASTED FINGERLING POTATOES
SAUTÉED GARDEN SPINACH
TRUFFLE SHALLOT CREAM SAUCE 49

THE BURGER OF BURGERS

ANGUS CHUCK 1/2LB. PATTY
HOUSE KETCHUP | SHARP CHEDDAR
PICKLES | CARAMELIZED ONIONS
BUTTER LETTUCE | HEIRLOOM TOMATO
BRIOCHE BUN 23
SUB GLUTEN FREE BUN 3

SAVANNAH FRIED CHICKEN

CAGE - FREE CHICKEN BREASTS
GARLIC MASHED POTATOES
MUSHROOM GRAVY
SAUTÉED GARDEN GREENS 34

NO LETTUCE SALAD V + GF

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

BUENOS AIRES BOLOGNESE GF

GLUTEN FREE PENNE PASTA
GOURMET BOLOGNESE SAUCE
ROASTED GARLIC &
FRESH ITALIAN HERBS
GRANA PADANO PARM 26

PARISIAN PRIME SANDWICH

ROASTED PRIME BEEF | PEPPERJACK
SAUTEED ONIONS & BELL PEPPERS
ATOMIC HORSERADISH CREAM
CRISPY ONIONS | HOT AU JUS
ARTISAN ROLL 26

MOROCCAN FLAT IRON STEAK

10OZ GF
MARINATED PRIME STEAK
GRILLED CAULIFLOWER
SCRATCH CHERMOULA
HARISSA AIOLI 38

CAPO CAPRESE SALAD

FRESH BURRATA
HEIRLOOM TOMATOES
BABY ARUGULA
GARDEN BASIL OIL
BALSAMIC REDUCTION
GRILLED CROSTINI 22

GREEK GODDESS SALAD

ROMAINE & MIXED GREENS
HEARTS OF PALM | TOMATO | FETA
FIVE OLIVE BLEND | CUCUMBER
FRIED ARTICHOKE HEARTS
SUN - DRIED TOMATO COULIS
AVOGODDESS DRESSING 22

SANDWICHES COME WITH OUR
HOUSE HERB FRIES. GUESTS
CAN SUBSTITUTE ROSEMARY
PARM FRIES, CUP OF SOUP, OR
SIDE SALAD FOR \$3 MORE

SALAD ADD - ONS

CURRY CHICKEN SALAD 10
GRILLED CHICKEN BREAST 10
GRILLED SALMON 12
GRILLED FLAT IRON STEAK 14
PERI PERI PRAWNS 12
CAP'N CRUNCH
CHICKEN TENDERS 12
CRISPY TEMPEH 9

RUSSIAN RACHEL SANDWICH

PASTRAMI - SPICED TURKEY BREAST | EMMENTAL SWISS
RUSSIAN DRESSING | SLAW | PICKLES | FRESH RYE 23

KARATE CHOP CHICKEN SALAD GF

MIXED GARDEN GREENS & NAPA CABBAGE
BOK CHOY | BELL PEPPER & CARROT CONFETTI
SCALLIONS | CILANTRO | SESAME SEEDS
PEANUT GINGER VINAIGRETTE 24

SEOUL BOWL GF

GOCHUJANG GRILLED CHICKEN
BROWN RICE & QUINOA
ROMANESCO | AVOCADO
CILANTRO PICKLED POBLANO &
RED ONION | SNAP PEAS
SHITAKE MUSHROOMS
SESAME SEEDS 28

KUNG PAO TEMPEH STIR FRY V

CRISPY TEMPEH | EGGPLANT
BELL PEPPERS | CARROTS
WATER CHESTNUTS | BROCCOLINI
SNAP PEAS | SESAME SEEDS
CHOPPED PEANUTS
CILANTRO LIME RICE 28

"GET THE FORK OUT" BABY BACK RIBS

SPICED PEACH BBQ SAUCE
ROASTED POBLANO CORNBREAD
DOWN UNDER POTATO SALAD
FULL RACK 36 | HALF RACK 24

SALMON OF

CAPISTRANO GF

MISO HONEY GLAZE
SAKÉ BEURRE BLANC
SAUTÉED BOK CHOY &
CAULIFLOWER RICE BLEND 36

SHORT RIB BANH MI SANDWICH

SLOW ROASTED KOREAN SHORT RIB
PICKLED VEGGIES | CUCUMBER | CILANTRO
SRIRACHA AIOLI | TOASTED BOLILLO ROLL 26

"WOK THE WOK" THAI CURRY CIOPPINO

SHRIMP | SCALLOPS | SALMON
RED THAI COCONUT CURRY TOMATO BROTH
LEMONGRASS | FRESH GINGER | CILANTRO
STEAMED RICE | CROSTINI 34

PACIFIC COAST

PRIME FILET 8OZ GF

USDA PRIME BEEF TENDERLOIN
CALIFORNIA CABERNET DEMI - GLACE
GARLIC MASHED POTATOES
GRILLED ASPARAGUS 52

LOCALLY ACQUIRED

V = VEGAN | 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.



GLOBALLY INSPIRED

OUR DROUGHT IS REAL! WATER IS AVAILABLE PER GUEST REQUEST. 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!