

ARRIVALS

**CAP'N CRUNCH
CHICKEN TENDERS**
SCRATCH HONEY MUSTARD
SPICED PEACH BBQ SAUCE
GARDEN RANCH 20

**CALIFORNIA
BOARD &
BREAD**
CA SOURCED MEATS &
GOURMET CHEESES
GRILLED CROSTINI
HOUSE MADE -
ACCOUTREMENTS 38

**DOWN SOUTH
PICKLE FRIES**
GUAJILLO AIOLI
GARDEN RANCH 16

**MUY GOOD
GUACAMOLE**
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 22

TRACKSIDE POUTINE
HOUSE HERB FRIES
LOCAL BEER MUSHROOM GRAVY
MELTED RACLETTE & CHEDDAR 14

**GARLIC
CHEESE
BREAD**
WARM
ARRABBIATTA
SAUCE 16

**DOUBLE DECKER
SNAPPIN' FISH TACOS**
BLACKENED SNAPPER | COSTA RICA SLAW
CILANTRO | AVOCADO | CREMA SABROSA
QUESO FRESCO 24

**ROASTED
CAULIFLOWER** GF
MEYER LEMON MARINADE
BASIL CITRUS COULIS
GRANA PADANO PARM 18

**CHIMICHURRI
STEAK FRIES** GF
GRILLED PRIME FILET BITES
ARGENTINE CHIMICHURRI SAUCE
AVOCADO | PICO DE GALLO
GRANA PADANO PARM
FRESH CILANTRO 24

TUSCAN KALE VEGETABLE SOUP V + GF
CUP 8 | BOWL 12

SPICY SICILIAN FLATBREAD
ARRABBIATTA SAUCE
PEPPERONI & ITALIAN MEATBALL
CREMINI MUSHROOMS | RED ONION
SERRANO CHILE | SHAVED PARM 24

GREEK LEEK DIP
MELTED FETA
ROASTED LEEKS
GARDEN SPINACH
ARTICHOKE HEARTS
SUN - DRIED TOMATOES
GRILLED CROSTINI 20

**TURKISH FIG &
FUNGI FLATBREAD**
SCRATCH FIG TAPENADE
CREMINI MUSHROOMS
CARAMELIZED ONIONS
HERBED GOAT CHEESE
MICRO ARUGULA 22

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

**CRAFT
MAC & CHEESE**
CAVATAPPI NOODLE
AGED GOUDA
RACLETTE
GRANA PADANO PARM
TOASTED PANKO 18

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 20

BRUSSELS SPROUTS GF
DRUNKEN CRANBERRIES
GOAT CHEESE CRUMBLES
BALSAMIC DRIZZLE | HOUSE HERBS 21

**SOUTHERN SEAFOOD
CHOWDER**
SHRIMP | SCALLOPS | CLAMS
CALAMARI
CUP 12 | BOWL 14

BLIND DATES GF
SMOKED BACON WRAPPED &
SAGE - GOAT CHEESE STUFFED 14

LOCALLY ACQUIRED

CULINARY CREATIONS BY



GLOBALLY INSPIRED

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

THE BURGER OF BURGERS

ANGUS CHUCK 1/2LB. PATTY
HOUSE KETCHUP | SHARP CHEDDAR
PICKLES | CARAMELIZED ONIONS
BUTTER LETTUCE | HEIRLOOM TOMATO
BRIOCHE BUN 24
ADD \$3 BACON | AVOCADO | FRIED EGG
SUB GLUTEN FREE BUN 3

BOURBONZOLA STEAK 10oz

USDA PRIME FLAT IRON | BOURBON-
GLAZE | MELTED GORGONZOLA
ROASTED CAULIFLOWER
FINGERLING POTATOES
CRISPY ONION STRINGS 38

SOUTHERN FRIED CHICKEN

CAGE - FREE CHICKEN BREASTS | GARLIC MASHED POTATOES
LOCAL BEER MUSHROOM GRAVY | SAUTÉED GARDEN GREENS 36

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

PARISIAN PRIME SANDWICH

ROASTED PRIME BEEF
PEPPERJACK
SAUTEED ONIONS &
BELL PEPPERS
HORSERADISH CREAM
CRISPY ONIONS
HOT AU JUS
ARTISAN ROLL 27

NO LETTUCE SALAD

V + GF

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

BUENOS AIRES BOLOGNESE GF

GLUTEN FREE PENNE PASTA
GOURMET BOLOGNESE MEAT SAUCE
ROASTED GARLIC & FRESH ITALIAN
HERBS | GRANA PADANO PARM 28

FRENCH ONION RISOTTO

MARINATED GRILLED CHICKEN
BRANDY CARAMELIZED ONIONS
GRUYERE | CRISPY ONIONS | CHIVES 32

INSALATA ITALIANA GF

FRESH ROMAINE
TUSCAN KALE
GENOA SALAMI
ALL NATURAL PEPPERONI
FIVE BLEND OLIVES
BUFFALO MOZZARELLA
ROASTED RED PEPPER
SHAVED RED ONION
PEPPERONCINI
GRANA PADANO PARM
FRESH HERB ITALIAN -
VINAIGRETTE 26

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

ADD-ONS

GRILLED CHICKEN BREAST 10
GRILLED SALMON 12
GRILLED FLAT IRON STEAK 14
PERI PERI PRAWNS 12
CAP'N CRUNCH
CHICKEN TENDERS 12

RUSSIAN RACHEL SANDWICH

ROASTED TURKEY BREAST | EMMENTAL SWISS
RUSSIAN DRESSING | SLAW | PICKLES | FRESH RYE 23

KARATE CHOP CHICKEN SALAD GF

MARINATED & GRILLED CHICKEN
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 30

VEGAN

TIKKA MASALA V

FINGERLING POTATOES
SNAP PEAS | TOFU | CARROTS
ROASTED CAULIFLOWER
BASMATI RICE
GRILLED PITA 28

“GET THE FORK OUT”

BBQ BABY BACK RIBS

SPICED PEACH BBQ SAUCE
ROASTED POBLANO CORNBREAD
DOWN UNDER POTATO SALAD
FULL RACK 36 | HALF RACK 26

SALMON OF

CAPISTRANO GF

MISO HONEY GLAZE
SAKÈ 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!