

BEGINNINGS

Deviled Eggs, chives, pickled red onions (4) [gf] [v]	11.95
Cream of Mushroom Soup, toasted croutons, chives [v]	11.95
“Chips & Dip,” thick cut chips, French onion dip [gf] [v]	10.00
Garlic Cheesy Bread, marinara, ranch dressing [v]	15.95
Caesar Salad, chopped romaine, parmesan cheese, croutons (SM/LG)	9.50/16.00
<i>Add Grilled Chicken Breast 8.95 Add Seared Shrimp 9.95</i>	
Arugula Salad, avocado, Tenbrink Farm strawberries, pistachios, radish (SM/LG)	10.00/16.50
Pt Reyes blue cheese, mustard vinaigrette [gf]	
<i>Add Grilled Chicken Breast 8.95 Add Seared Shrimp 9.95</i>	
Buffalo Wings, blue cheese dressing, celery sticks, carrots	13.95
Teriyaki Chicken Wings, teriyaki glaze, sesame seed, spicy mayo, scallions	13.95

GLOBAL

Chicken ‘Pho Ga’, rice noodle, bean sprouts, cilantro, Thai basil, onion, jalapeno, lime	19.75
<i>Add Poached Egg 2.00</i>	
Banh Mi Sandwich, Liberty Duck Confit, bean sprouts, pickled vegetables, spicy mayo	21.50
jalapenos, cucumbers, radish, duck liver mousse, Acme baguette, sweet potato fries	
<i>Sub Grilled Chicken or Tofu [v] Add Duck Jus 1.95</i>	
Pad Thai, crispy tofu, bean sprouts, scallion, chili peanuts, omelette, pickled fresno	23.00
chilis, lime, crispy fried shallots, cilantro [gf]	
<i>Sub Grilled Chicken 6.50 or Seared Shrimp 8.50</i>	
Vietnamese ‘Bun Chay’ Noodle Salad, bean thread noodles, pickled vegetables	22.00
crispy tofu, fried shallots, fresno chilis, peanuts, spring vegetables, bean sprouts	
herbs, house dipping sauce, scallions [gf] [vg]	
<i>Sub Grilled Chicken 6.50 or Seared Shrimp 8.50 or Korean Rib 10.00</i>	
Korean Style Ribs, bacon, mushroom and vegetable fried rice, omelette, soya glaze	35.95
sesame seeds, scallions	
Pesto Pasta, pappardelle pasta, artichokes, cherry tomatoes, parmesan cheese	28.00
lemon black pepper[v]	
<i>Add Grilled Chicken Breast 8.95 Add Seared Shrimp 9.95</i>	

TODAY'S SPECIAL

Campechana (Mexican Seafood Cocktail), shrimp, avocado, cucumber, tomato	23.00
chile, red onion, cilantro, tortilla chips [gf]	
Lox & Latke, smoked salmon, potato rosti, dill yogurt, capers, poached egg [gf]	20.95
Spring Pizza, green garlic cream sauce, shaved asparagus, ham, mozzarella, provolone	25.00
parmesan, chive, arugula	
Flat Iron Steak (8oz) grilled romaine, grilled scallions, garlic oil, queso fresco	36.95
corn tortilla migas, Guajillo pepper sauce [gf]	
Petrале Sole a La Plancha, capers, parsley, asparagus, Meyer lemon [gf]	35.95

CLASSIC AMERICAN

Margherita Pizza, fresh mozzarella, tomato sauce, basil [v]	22.95
Sausage Pizza, house made Italian sausage, tomato sauce, mozzarella, provolone	25.50
Piquillo pepper, red onion, oregano, chili flake	
Mushroom Pizza, parmesan cream, oyster and maitake mushrooms, mozzarella	26.00
provolone, rosemary, arugula [v]	
Pepperoni Pizza, tomato sauce, garlic, mozzarella, provolone, oregano	24.50
Fresh Baked Herb Flatbread, ‘evo’ rosemary, thyme, oregano [v]	10.00
<i>Add Burrata 9.00</i>	
Roasted Half Chicken, mashed potatoes, green peppercorn gravy, seasonal vegetables	29.00
Grilled Creekstone Farms Beef Cheeseburger (1/2 LB) cooked medium	21.00
wine stewed onions, Swiss cheese, secret sauce, french fries, house-made dill pickle	
<i>Add Hobb’s Smoked Bacon 3.50 Add Avocado 2.50</i>	

OFF TO THE SIDE

French Fries [gf]	5.95	Napa Cabbage Kimchi [vg]	7.50
Sweet Potato Fries [gf]	6.50	Side of Seasonal Vegetables,	11.00
Side Mashed Potatoes & Gravy	10.00	tarragon butter [gf] [v]	

[gf – gluten free] [v – vegetarian] [vg – vegan]

Please alert your server of any allergies or dietary concerns

THE REWARD

House Made Ice Cream with Milk From Straus Family Dairy	1 scoop	6.75
Vanilla, Chocolate, Mint Chocolate Chip or Salted Caramel with Bourbon Caramel Sauce		
<i>Add Churros [vg] 5.50 Add Chocolate Sauce or Bourbon Caramel .50</i>		
Seasonal Sorbet	1 scoop	5.95
Chocolate Brownie, vanilla ice cream, chocolate sauce		11.95
<i>Add espresso shot 3.95</i>		
Basque Cheesecake, strawberry compote, whipped cream, cinnamon sugar crumble		11.95
Tasting Trio of House Made Ice Cream or Sorbet		11.00
Ice Cream Float, vanilla ice cream, choice of River City Root Beer		10.50
Mexican Orange Fanta ( <i>creamsicle</i> ), Mexican Coke		
Affogato, vanilla ice cream, shot of espresso		9.95
Churros [vg] spiced chocolate sauce		7.50

COFFEE & TEAS

OHM Coffee, Napa Valley		4.50
Espresso from Nespresso		3.95
Cappuccino		4.50
Latte		5.00
Keemun Black Tea from Silk Road		4.00
Dragon Well Green Tea from Silk Road		4.00
Chamomile from Silk Road		4.00

NA BEVERAGES

Mexican Coke		5.25
Mexican Sprite		5.25
River City Root Beer		4.50
Diet Coke		4.00
Mexican Orange Fanta		5.25
Apple Farm Organic Apple Juice		6.00
Maine Root Ginger Beer		4.75
Cascade Mountain Sparkling Water		4.00/9.00
Cascade Mountain Still Water		4.00/9.00
Fresh Squeezed Lemonade with (1 refill)		5.75
KD Kombucha- House made kombucha (Hibiscus)		9.00
Mango Ancho Chili Aqua Fresca		6.00
Arnold Palmer		4.95
Iced Tea		4.50

# kitchen door

## LUNCH SERVICE



MONDAY to FRIDAY  
11:30AM – 4:00PM

SATURDAY & SUNDAY  
1:00PM-4:00PM

April 27, 2024

*A 3.5% charge is added to each check for the Kitchen Door Employee Health Initiative  
A 18% service charge may be added to your group of 6 or more*

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness*