

• FEATURED APPETIZERS •

GF HOUSEMADE GUACAMOLE 19 Charred Corn / Pepitas / Tajin Chips / Pomegranate	V PARSLEY TRUFFLE FRIES 15 Grana Padano / Parsley	THE LOT CHICKEN TENDERS 19 French Fries / BBQ or Buffalo Sauce
BUTTERMILK FRIED CALAMARI 20 Piquillo Peppers / Lemon / Spicy Mayo / Parmesan	NEW CHICKPEA HUMMUS 15 Carrots / Celery / Baked Pita	NEW STEAMED EDAMAME 13 Tajin / Lemon Zest / Lemon
SELECTION OF CALIFORNIA CHEESE AND MEATS 25 Honeycomb / Grapes / Walnuts / Grilled Artisan Bread	V NEW PRETZEL BITES 14 Sea Salt / Beer Cheese Dip	V GF FRIED BRUSSELS SPROUT LEAVES 14 Queso Enchilado / Sunflower Seeds / Habanero Agave Glaze
	V SPINACH & ARTICHOKE DIP 18 Monterey Jack / Chili Flakes / Pita Bread	

• SOUP AND SALADS •

Make any salad a wrap

NEW TOMATO FENNEL SOUP 12 Mini Croutons / Fresh Basil / Lemon Oil	GRILLED CHICKEN COBB 21 Tomato / Egg / Avocado / Cucumber / Maple Bacon / Buttermilk Ranch Dressing / Blue Cheese	V CHOPPED MEDITERRANEAN 18 Chickpea / Cucumber / Red Onion / Kalamata Olives / Feta / Tomato / Herb Vinaigrette
GF WEDGE SALAD 19 Bacon / Tomato / Blue Cheese Dressing	V HEARTS OF ROMAINE 17 Grana Padano / Herbed Croutons / Caesar Dressing	ADD Shrimp, Chicken or Salmon to any salad 9 / Avocado 4

• FLATBREADS •

Gluten free available **3**

V MARGHERITA 19 Tomato / Basil / Mozzarella / Extra Virgin Olive Oil	BBQ CHICKEN 20 Mozzarella / Cilantro / Red Onion	PROSCIUTTO & BURRATA 20 Wild Arugula / Grana Padano / Balsamic Glaze	NEW PEPPERONI & SAUSAGE 20 Fresno Chilies / Roasted Peppers / Mozzarella
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• SIGNATURE ENTREES •

NEW FRIED CHICKEN SANDWICH 23 Roasted Habanero BBQ Sauce / Cilantro Mango Coleslaw / Hawaiian Bun / French Fries	NEW GF PAN SEARED SALMON 36 Asparagus / Baby Potatoes / Cherry Tomatoes / Chive Butter	V PENNE CHIPOTLE PASTA 21 Cherry Tomato / Chipotle / Grana Padano GF 3
THE LOT 1/2 POUND ANGUS BURGER 23 Swiss or Vermont Cheddar / Bibb Lettuce / Tomato / Red Onion / Sriracha Mayo / Potato Bun / French Fries	NEW BLACK ANGUS NEW YORK STEAK 42 Potato Truffle Puree / Roasted Corn / Basil Pesto	V AGED GOUDA MAC 'N CHEESE 23 White Cheddar / Aged Gouda / Breadcrumbs ADD Pork Belly 3 GF 3
IMPOSSIBLE PLANT BASED BURGER 23 Bibb Lettuce / Tomato / Red Onion / Potato Bun / French Fries ADD Swiss or Vermont Cheese UPGRADE Truffle or Sweet Potato Fries 3	NEW CHICKEN SCHNITZEL 34 Potato / Broccolini / Lemon	V NEW PENNE PASTA POMODORO 21 Marinara / Burrata / Basil GF 3 ADD Avocado or Bacon 4 ADD Shrimp, Chicken or Salmon 9
	NEW GF TUNA POKE BOWL 22 Seaweed Salad / Avocado / Sesame Seeds / Cucumber / Sticky Rice	

• KIDS MENU •

HOUSEMADE MAC N CHEESE 15	CHEESEBURGER 15	ALL BEEF HOT DOG 15
PEPPERONI OR CHEESE PIZZA 15	CRISPY CHICKEN TENDERS 15	CHOICE OF sliced apples or french fries with each entree.

• DESSERT •

GF WARM CHOCOLATE FLOURLESS LAVA CAKE 13 Caramel Ice Cream / Berry Coulis	NEW PERSIMMON UPSIDE DOWN CAKE 13 Minted Whip Cream	NEW PUMPKIN CINNAMON BREAD PUDDING 13 Vanilla Bean Ice Cream	SEASONAL GELATO SELECTION 13
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