



18924 Willard St. Northridge CA, 91335
818-886-4455

Hours of Operation: Monday - Thursday: 10am to 11pm
Friday - Saturday: 10am to 2am
Sunday: 10am to 11pm



DESSERTS

Mexican Carnival Sundae 8
Two Scoops of Vanilla Ice Cream, Caramel Filled Churros,
Cinnamon Sugar & Caramel Sauce
Small 4 • Large 7

Fresh Seasonal Berries 6
Seasonal Berries with Whipped Cream 6
With Ice Cream 8

Caramelized Banana Pudding 6
Served in a Mason Jar with an Almond Cookie Crust and
Topped with Whipped Cream and Toasted Almonds

Farmers Market Fruit Cobbler 7
Made with Seasonal Fresh Fruit and Baked Daily in
a Mason Jar. Served Warm and Topped with Vanilla
Ice Cream. Ask your Server for Today's Selection

Pumpkin Cheesecake For Two 9
Our House Made Pumpkin & Spice Cheesecake with a
Ginger Snap Crust. Topped with Whipped Cream,
Cranberry Compote on the side

Granny's Apple Tart 8
Granny Smith Apple Tart on a Light Flaky Crust with
Powdered Sugar, One Scoop of Vanilla Ice Cream &
Caramel Sauce

Two Scoops 5
Vanilla Ice Cream Topped with Caramel or
Chocolate Sauce & Whipped Cream

Chocolate Soufflé Cake (Gluten-Free) 7
Made Daily with Callebaut Bittersweet Chocolate and
Served with Vanilla Ice Cream & Bourbon Caramel Sauce

Brownie Sundae for Two 8
Cream Cheese Chocolate Brownie, Two Scoops of Vanil-
la Ice Cream, Whipped Cream, Chocolate Sauce, Shaved
White Chocolate & Candied Pecans

Bistro Cookie For Two 8
(Allow 10 min. Baked to Order)
Fresh Baked Chocolate Chip Cookie Served in a Cast
Iron Skillet. Topped with One Scoop of Vanilla Ice
Cream, Chocolate & Caramel Drizzle

SIDES

Mixed Veggies 4
Steamed or Sautéed

French Fries 1/2 & 1/2 5
Choose your Favorite Two: Plain,
Parmesan Garlic or Sweet Potato

Sweet Potato Fries 6
Fried Cut Sweet Potatoes

Cut Seasonal Vegetables Roasted 4
with Olive Oil & Fresh Herbs

Sautéed in Olive Oil & Garlic 5
Horseradish Coleslaw

Smashed Potatoes 4
Red Skin Potatoes Mashed with Cream & Butter
Sautéed Spinach

Parmesan Garlic Fries 4
Tossed with Parmesan, Parsley & Garlic

Cilantro & Lime Vinaigrette 4
Daily Roasted Vegetables

WINES

Enticing Reds by glass

Parducci Sustainable Red, 2008/09, Mendocino County 6
McManis, Petite Sirah, 2010, California 8
Panza Quixote, Petite Syrah, 2008, Stags Leap District 8
Moniz Family, "Cuvee Alexandra," 2010, Napa Valley 9
Matchbook, Tempranillo, 2009, Dunnigan Hills 12

Enticing Whites by glass

Parducci, Sustainable White, 2010, Mendocino County 6
Claiborne & Churchill, Gewürztraminer Dry, 2011 8
Bonny Doon, Albariño, "Cá del Solo," 2011, Monterey 8
Sobon Estate, Viognier, 2010, Amador County 10

Pinot Grigio/Gris by glass

Tamas Estates, Pinot Grigio, 2010, Monterey County 5
Firesteed, Pinot Gris, 2009, Oregon 5
Carmel Road, Pinot Gris, 2009, Monterey 8
King Estate, Pinot Gris, 2011, Oregon 10
Seaglass, Pinot Gris, 2011, Santa Barbara County 10

Bubbles by glass

Piper Sonoma Brut, NV, Sonoma 6
Schramsberg, Brut Rosé, 2008, Napa Valley 6
Gruet, Blanc de Noirs, Brut, NV, New Mexico 7
Gloria Ferrer Cuvée, 2000, Carneros 11
Wattle Creek, NV, California 14



APPETIZERS & SOUPS

Monkey Bread 5
Pull-Apart Housemade Bread with Cheddar Cheese & Garlic Dipping Sauce

Grilled Artichoke 5
Fresh Marinated Grilled Artichoke. Served with Dijon Mayo & Oregano

Hand Rolled Taquitos 9
Three Brisket Taquitos Topped with Cotija Cheese, Cilantro & Chipotle Crema. Served with Guacamole

Vietnamese Wings 10
Chicken Tossed in a Spicy Vietnamese Sauce with Fresh Lime, Chopped Cilantro, Green Onion & Minced Chiles

Chicken Tortilla Soup
Cup 5 • Bowl 7
Hearty Tomato-Based Soup with Roasted Poblano Corn Salsa & Crispy Tortilla Strips

Caramelized French Onion Soup
Cup 5 • Bowl 7
Rich Beef Stock with a Touch of Brandy, Topped with Garlic Rubbed Croutons

Firecracker Chicken Skewers 9
Buttermilk Fried Chicken Tenders with Sweet Chili Sauce. Served with Ranch Dressing

Ancho Honey Glazed Shrimp 10
Crispy Shrimp Tossed in a Sweet Honey Ancho Chili Glaze. Served with Spicy Wonton Pepita Slaw

Ahi Tuna & Avocado Tower 15
Sushi Grade Ahi Tuna Mixed with Ginger & Yuzu Soy Sauce. Avocado & Green Onions & Served with Taro Chips

Organic Charred Broccoli 8
Fresh Marinated Broccoli, Char-Grilled & Served with Dijon Mayo

Maryland Crab Cakes 14
Crispy Jumbo Lump Crab Seasoned with Red Peppers, Onion and Cilantro. With Mango Habanero Sauce.

Wagyu Beef Sliders
Two 10 • Three 15
All-Natural Imperial Valley Wagyu Beef Sliders with Organic Mixed Greens, Crispy Onions, Blue Cheese Crumbles, Garlic Mayo & Balsamic Glaze

SALADS

House Grubbery
Romaine Lettuce, Tomatoes, Persian Cucumbers & Feta Cheese Tossed w/ Oregano Vinaigrette
Small **5** • W/ Chicken **8**
Large **7** • w/ Chicken **12**

11-Spiced Brisket Taco Salad
Our Signature Beef Brisket Tossed with Shredded Lettuce, Black Beans, Poblano Corn Salsa, Cheddar & Cotija Cheese, Tortilla Strips, Pico de Gallo & Spicy 1001 Dressing. Served Over a Crispy Wheat Tortilla
Small **8** • Large **14**

Arugula & Artichoke
Arugula, Artichoke & Shaved Parmesan with Lemon White Truffle Vinaigrette.
W/ Chicken **10** • W/ Shrimp **16**

The Original Bistro
Romaine & Organic Field Greens, Roasted Butternut Squash, Pickled Cucumbers, Cranberries, Feta Cheese & Toasted Almonds with Pomegranate Vinaigrette
Small **10** • Large **11**

Classic Caesar
Romaine Lettuce, Garlic Herb Croutons & Shaved Parmesan Tossed with our Housemade Dressing
Small **7** • W/ Chicken **9**
Large **9** • W/ Chicken **13**

Chinese Chicken
Napa Cabbage, Romaine, Roasted Chicken, Carrots, Fresh Ginger, Green Onions, Cilantro, Toasted Almonds & Crispy Wontons Tossed in a Sweet Sesame Ginger Dressing & Topped with a Sweet Citrus Reduction.
Small **10** • Large **13**

Baby Wedge
Iceberg Lettuce, Applewood Smoked Bacon, Oven Roasted Tomatoes, Blue Cheese, Green Onions, Blue Cheese Dressing
Small **7** • Large **9**

Aunt Betty's BBQ Chicken
Romaine & Organic Field Greens, BBQ Chicken, Roasted Corn Salsa, Black Beans, Tomatoes, Cilantro, Tortilla Strips & Spiced Pepitas. Tossed with Ranch Dressing
Small **9** • Large **12**

PIZZA

Pepperoni & Mushroom 12
Marinara Sauce, Pepperoni, Sautéed Mixed Mushrooms & Fresh Basil

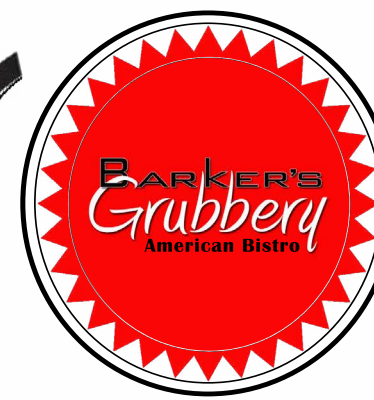
Louisiana Blackened Shrimp 14
Applewood Smoked Ham, Red Onion, Blackened Shrimp, Mozzarella Blend, Habanero & Pineapple Relish & Cilantro

The Margherita 11
Marinara Sauce, Fresh Tomatoes, Garlic, Basil & Mozzarella Blend

BBQ Chicken 13
BBQ Sauce, Mozzarella Blend, Roasted Chicken, Red Onion, Cilantro, Poblano Corn Salsa

The A.B.L.T. 12
Olive Oil, Garlic, Mozzarella, Bacon & Tomato. Baked & Topped with Fresh Avocado & Lettuce Lightly Tossed with Mayo

Wild Mushroom 13
Olive Oil, Caramelized Onions, Mozzarella Blend, Roasted Garlic, Wild Mushrooms, Green Onions, Feta Cheese & Fresh Parsley



PASTAS

Kicked Up Mac & Cheese 12
Jumbo Elbow Macaroni in Our Creamy Sauce Made with a Blend of Five Cheeses,

Seafood Penne 14
Seasonal Fresh Fish Sautéed with Black Kale, Braised Leeks with a Light Lemon Cream Sauce
Penne Siciliana 15
Sautéed eggplant, onions, crushed tomatoes and garlic topped with shavings of ricotta salata.

Wild Mushroom Linguine
Wild Mushrooms, Roasted Tomatoes, Peas & Parmesan in a Roasted Garlic Cream Sauce **12**
With Chicken **15** • With Shrimp **18**

Linguine with Fresh Clams 16
Our classic linguine with fresh clams in your choice of red or white sauce.

Spaghetti & Meatballs 12
Marinara Sauce Tossed with Spaghetti. Topped with two Parmesan Herb Meatballs

Spicy Roasted Red Pepper Penne 13
Chicken, Poblano Chiles, Cilantro, Corn, Roasted Red Pepper Cream Sauce Topped with Cotija Cheese

Pappardelle 15
Thick strips of pasta served in a light wine sauce with portobello mushrooms, smoked mozzarella and sun-dried tomatoes.

Seafood Linguine 17
Seasonal Fresh Fish Sautéed with Black Kale, Braised Leeks with a Light Lemon Cream Sauce

Pappardelle 15
Thick strips of pasta served in a light wine sauce with portobello mushrooms, smoked mozzarella

FAVORITE ENTREES

Our Original 11 Spice Brisket Plate 19
Beef Brisket Hand-Rubbed with Our Special Blend of 11 Spices, Slow Roasted for Seven Hours. Served with Smashed Potatoes & Horseradish Coleslaw

The Gaucho Steak 20
Argentinian Style Flat Iron Steak, Grilled & Topped w/ Chimichurri Sauce. Served w/ Your Choice of Side

Chicken "Chile Verde" Burrito 14
Shredded Rotisserie Chicken, Cilantro Rice, Refried Black Beans, Pepper Jack Cheese, Fresh Avocado, Pico de Gallo & Chipotle Crema. Topped with Warm Chile Verde Sauce & Served w/ a Side Salad

Our Original Miso Salmon 19
Miso Marinated Salmon Filet Topped with Pickled Cucumber Salad. Grilled and seasoned. Served w/ Soy Glazed Green Beans

Specials of the Week

Each Week, We Create Seasonal Specialty Dishes with the Freshest Fish, Meat and Local Produce. Ask your Server What's New this Week.

Grilled Fish Tacos 14
Soft Corn Tortillas Filled with Fresh Cod, Cabbage, Cilantro, Green Onions, Pico de Gallo & White Sauce. Served with Black Beans & Red Rice

Donna's Fish & Chips 17
Fresh Cod with Fat Tire Beer Batter. Served with Chipotle Mayo, Tartar Sauce & Garlic Parmesan Fries

New "Delhi" Chicken Curry Bowl 16
Chicken, Coconut Yellow Curry Sauce with Fresh Ginger, Carrots, Red & Green Bell Peppers, Cauliflower, Red Potatoes, Roma Tomatoes & Snap Peas Served Over Basmati Rice & Topped with Cilantro & Jalapeños

Sweet & Spicy Shrimp Tacos 15
Soft Corn Tortillas w/ Melted Pepper Jack Cheese, Ancho Honey Shrimp & Spicy Cabbage Slaw. Served w/ Black Beans & Red Rice

LIGHT AND HEALTHY

The Caprese Burger Plate 14
Beef Patty, Mozzarella Blend, Roasted Tomatoes, Balsamic Glaze, Garlic Mayo, Basil on a Bed of Organic Field Greens. Your Choice of Side Salad or Roasted Vegetable

Grilled Chicken with Checca Plate 15
8 Oz Chicken Breast, Tomato, Basil, Garlic & Olive Oil on a Bed of Arugula. Your Choice of Side Salad or Roasted Vegetable

The El Paso Burger Plate 14
Beef Patty, Pepper Jack Cheese, Guacamole, Poblano Corn Salsa, Shredded Lettuce & Chipotle Mayo on a Bed of Shredded Lettuce. With Your Choice of Side Salad or Roasted Vegetable

Salmon Plate 17
6 Oz Oven-Roasted Atlantic Salmon Filet Served with Steamed Vegetables & a Side Salad