

# Appetizers

**\*CLASSIC SHRIMP COCKTAIL | 18 (GF)**  
5 LARGE CHILLED PRAWNS  
SPICY CILANTRO LIME COCKTAIL SAUCE

**TRUFFLED ELOTE | 12 (GF)**  
CREAMY TRUFFLED ELOTE DIP, HOUSE MADE SALSA  
FRESH CORN CHIPS

**EVERYTHING EDAMAME | 11 (GF)**  
SESAME SEASONING, SOY GINGER SAUCE  
SRIRACHA, LEMON

**\*BANGKOK SHRIMP | 18 (GF)**  
5 LARGE PRAWNS, ROASTED CASHEWS, SCALLIONS  
SESAME GINGER SLAW, SRIRACHA

# Tacos

**\*BANG BANG SHRIMP | 12 (GF)**  
ROASTED CASHEWS, SCALLIONS, ORANGE  
SESAME GINGER SLAW, SRIRACHA

**CHICKEN TINGA | 12 (GF)**  
HOUSE MADE SALSA, QUESO FRESCO  
PURPLE CABBAGE, CILANTRO & LIME CREMA

## DAILY HAPPY HOUR | 3PM TO 5PM

20% OFF ALL APPETIZERS – TACOS – WINES BY THE GLASS – DRAFT BEER – CRAFT COCKTAILS

# Burgers & More

INCLUDES CHOICE OF FRIES OR SMALL  
GARDEN OF EDEN SALAD.

ALL BURGERS MADE WITH 100% USDA PRIME  
GROUND BEEF. GF BUNS AVAILABLE.

**\*DESERT BLUE BURGER | 15**  
BLUE CHEESE, CARAMELIZED ONIONS, WILD  
ARUGULA, CHIPOTLE AIOLI

**\*MUTOMBO BURGER | 17**  
SMOKED BACON, ONION RINGS  
FRIED JALAPENOS, CHEDDAR CHEESE  
PRICKLY PEAR BBQ SAUCE

**CHICKEN TINGA EMPANADA | 16**  
LIME PICKLED RED CABBAGE, COTIJA  
TOMATILLO AVOCADO SAUCE

**VILLA GRINDER HOAGIE | 17**  
MESQUITE SMOKED TURKEY, GENOA SALAMI  
PROVOLONE, ROASTED RED PEPPERS, FRESH PESTO  
PEPPERONCINI, LETTUCE, SUNDRIED TOMATO AIOLI

**BLTA | 16**  
GRILLED SOURDOUGH, BEERLER'S PEPPERED BACON  
HEIRLOOM ROMAINE, SLICED AVOCADO, TOMATO  
CHIPOTLE AIOLI

**GARDEN OF EDEN WRAP | 14**  
CUCUMBERS, ARUGULA, TOMATOES, JICAMA  
CARROTS, ONIONS, CHEDDAR CHEESE  
HONEY CILANTRO CITRUS VINAIGRETTE

# Salads

**HEIRLOOM WEDGE | 16**  
BABY HEIRLOOM ROMAINE, CRISP BACON  
CRUMBLD BLUE CHEESE, CHERRY TOMATOES  
SOFT BOILED EGG, ZESTY BUTTERMILK RANCH

**SOUTHWEST KALE CAESAR | 15**  
KALE & HEIRLOOM ROMAINE, SHAVED PARMESAN  
ANCHO CROUTONS, PEPITAS, AVOCADO  
PINK PEPPERCORNS, CHIPOTLE CAESAR

**CHOPPED GREEK | 16**  
GARBANZO BEANS, CUCUMBER, CHERRY TOMATOES  
KALAMATA OLIVES, RED ONION, FETA  
SWEET RED PEPPER, PEPPERONCINI  
GREEK LEMON YOGURT DRESSING

**GOLDEN TEMPLE | 18**  
GRILLED OR FRIED SHRIMP, SPINACH, JICAMA  
CARROTS, CUCUMBER, MANDARINS, CASHEWS  
CITRUS VINAIGRETTE

**GARDEN OF EDEN SIDE SALAD | 8**  
FIELD GREENS, CUCUMBER, CARROTS  
CELERY, CHERRY TOMATOES  
HONEY CILANTRO CITRUS VINAIGRETTE

### ADD TO ANY SALAD

CRISPY TOFU | 6

PRIME TRI-TIP | 16

WILD NORDIC SALMON FILET | 17

ALL NATURAL RED BIRD CHICKEN | 12

5 GRILLED ARGENTINE RED SHRIMP | 18

**MAMA E'S FAMOUS CHICKEN TORTILLA SOUP – CUP \$4 | BOWL \$8**

SAVORY & SPICY TO WARM THE SOUL—FRESH CHIPS, CILANTRO, LIME, QUESO FRESCO

*\*These items are served raw or undercooked, or contain ( may contain) raw or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

22% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

## Entrées

### PRIME STEAKS | 55

ALL CUTS ARE USDA PRIME

\*RIBEYE 12 OZ

OR

\*FILET MIGNON 8 OZ

SERVED WITH

PEPPERED BACON & TOMATO JAM

GRILLED BROCCOLINI

TRUFFLE FRIES OR GARLIC PARMESAN WHIPPED  
POTATOES

STEAK FRITES | 27

MARINATED & GRILLED TRI-TIP

SOUTHWEST CHIMICHURRI, TRUFFLE FRIES

PECORINO ROMANO, BLACK GARLIC RANCH

ROASTED HALF RACK OF LAMB | 32

CITRUS OLIVE CHUTNEY, FINGERLING POTATOES

ROASTED CARROTS WITH PISTACHIO DUKKHA

CRISPY DUCK CONFIT | 32

ORANGE GINGER GLAZED CRISPY DUCK LEG

SESAME SCALLION RICE, SNOW PEAS, CARROTS

BROCCOLI, PEPPERS, GINGER TERIYAKI SAUCE

CHICKEN PICCATA | 25 (GF)

RED BIRD BREAST, LEMON CAPER HERB SAUCE

SEASONAL VEGETABLES

GARLIC PARMESAN POTATOES

GARDEN OF EDEN STIR FRY | 22 (GF)

SNOW PEAS, CARROTS, BROCCOLI, PEPPERS

GINGER TERIYAKI SAUCE, SESAME SCALLION RICE

## Pasta & Seafood

PESTO LINGUINE | 22

BABY SPINACH, TOMATO BASIL SALSA

BLACK OLIVES, ARTICHOKE HEARTS

CREAMY PESTO SAUCE, GRILLED SOURDOUGH,  
SHAVED PARMESAN

BOLOGNESE | 28

SLOW SIMMERED BEEF RAGU, GARLIC HERB

PAPPARDELLE, GRILLED SOURDOUGH, SHAVED  
PARMESAN

SEAFOOD SCAMPI | 38

ALASKAN SNOW CRAB & ARGENTINE RED SHRIMP

LINGUINE, WINE HERB SAUCE, GARLIC, LEMON

GRILLED SOURDOUGH, SHAVED PARMESAN

\*WILD NORDIC SALMON FILET | 32

SWEET POTATO LATKES

POMEGRANATE GLAZED CARROTS

SPICED PECAN AND FRESH HERB SALAD

\*JUMBO SCALLOPS | 38

DAYBOAT DRY SEA SCALLOPS

CRISPY & CREAMY POLENTA CAKES

ROMESCO SAUCE, GRILLED BROCCOLINI

CRISPY PROSCIUTTO

FISH N CHIPS | 24

BEER BATTERED ICELANDIC FRESH COD, CHIPS

LEMON CAPER DILL TARTAR SAUCE

SESAME GINGER KALE SLAW

SHRIMP N CHIPS | 22

5 ARGENTINE RED SHRIMP, CHIPS

BANG BANG SAUCE, ORANGE

SESAME GINGER KALE SLAW

### A LA CARTE

TRUFFLE PARMESAN FRIES 9 / SWEET POTATO FRIES 8 / REGULAR FRIES 6 / SESAME GINGER KALE SLAW 4

SEASONAL VEGETABLES 5 / CRISPY TOFU 6 / \*WILD NORDIC SALMON FILET 17 / \*5 GRILLED ARGENTINE RED SHRIMP 18

ALL NATURAL RED BIRD CHICKEN 12 / TRI-TIP 16

## Desserts

CHOCOLATE FLOURLESS TORTE 9 / SEASONAL CHEESECAKE 9 / SEASONAL ICE CREAM CAKE 12

HONEY LAVENDER POTS DE CRÈME 9 / GAYLE'S LOCAL TRUFFLES: SINGLE 5 — TRIO 12

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