

FAMOUS WHITE **SANGRIA** 6/19
our ridiculous signature recipe with fresh-cut fruit

SHAKIN' **LEMONADE** 10
featuring grey goose vodka and fresh rosemary

MARGARITA 9
housemade fresh juice sweet & sour

WINE

WHITES

SPARKLING	gls/btl
Argyle, Willamette Valley, 02	11/32
Perrier-Jouet, France, NV	55
ROSÉ	
Copain, Anderson Valley, 08	7/19
PINOT GRIGIO	
Tiefenbrunner, Italy, 07	7/23
SAUVIGNON BLANC	
Buttonwood, Santa Ynez, 07	6/19
Cakebread, Napa Valley, 07	11/36
Westerly, Santa Ynez, 07	25
Fiddlehead 'Hunnysuckle,' S Ynez, 03	49
Peter Michael 'L-Aprés-Midi,' Sonoma, 07	74
CHARDONNAY	
Sanford, Santa Barbara, 07	8/26
Au Bon Climat, Santa Ynez, 06	10/34
Lioco, Sonoma Valley, 07	12/38
Alma Rosa 'El Jabali,' Santa Rita, 05	42
Patz and Hall 'Hyde,' Carneros, 07	43
Stag's Leap 'Karia,' Napa, 06	53
Tor 'Durell Vineyard,' Sonoma, 06	75
WHITE BLEND	
Arcadia (La Grande Orange), S. Africa, 05	7/19
Tangent 'Ecclestone,' Central Coast, 06	8/24
RIESLING	
O'Reilly's, Yakima Valley, 07	7/24

REDS

PINOT NOIR	gls/btl
Poppy, Monterey, 07	8/26
Melville, Santa Rita, 07	10/38
Roco, Willamette Valley, 06	42
Scherrer, Russian River Valley, 05	48
Copain, 'Tous Ensemble', Anderson V, 07	52
Flowers, Sonoma Coast, 07	59
Fiddlehead 'Fiddlestix,' S Rita, 05	62
Sineann, Yamhill County, 08	65
Calera 'Mills,' Mt. Harlan, 05	68
MERLOT	
Velvet Devil, Columbia Valley, 07	7/22
Cafaro, Napa Valley, 05	10/38
Neyers, Napa Valley, 06	52
Paradigm, Napa Valley, 05	61
ZINFANDEL	
Nalle, Dry Creek, 06	10/34
Brown Estate, Napa Valley, 06	52
Outpost, Howell Mountain, 05	65
CABERNET	
Clos LaChance, Central Coast, 06	6/19
Rancho Sisquoc, Santa Barbara, 06	7/24
Owen Roe 'Sharecropper,' Columbia, 07	9/34
Jax, Napa Valley, 05	52
Darioush 'Caravan,' Napa Valley, 05	58
Faust, Napa Valley, 05	72
Plumpjack Estate, Napa, 06	98
Nickel & Nickel, 'Sullenger,' Oakville, 05	112
SYRAH	
Copain 'Tous Ensemble', Mendocino, 07	9/29
Ojai 'Thompson,' Santa Barbara, 03	62
RED BLEND	
Orin Swift 'The Prisoner,' Napa, 07	42
PORT	
Taylor Fladgate 10 Year Tawny	8

Corkage · first bottle n/c · additional bottles \$5

BEER ON LINE all \$6

Mirror Pond Ale, Oregon
Eagle Rock Brewery 'Manifesto,' Los Angeles
Craftsman 1903 Lager, Pasadena

SALADS

- LGO CAESAR 13***
whole leaf romaine, house-made croutons and reggiano parmesan
- BRUSSELS SPROUT SALAD 15**
with aged manchego, dried berries, smoked almonds, and honey mustard vinaigrette (add bacon n/c)
- SPINACH SALAD 14***
baby spinach with blue cheese, apple, Belgian endive and our roasted pecan vinaigrette
- TUNA SASHIMI SALAD 15**
mixed greens, carrots, cucumber, red onion and avocado with ginger lime dressing and sushi-grade tuna
- WEDGE SALAD 13***
iceberg wedge, maytag bleu cheese, tomatoes, bacon and red onion chopped or not
- * \$6 with entree

VERY SPECIAL

- ROASTED ORGANIC CHICKEN 19**
Jidori chicken with sautéed spinach, mashed potatoes and pan drippings (allow 17 minutes)
- TURKEY MEATLOAF 21**
with sautéed spinach, mashed potatoes and a mushroom gravy
- CRISPED ACQUA PAZZA 22**
fresh pacific white fish, sautéed spinach, fingerling potatoes, cherry tomatoes
- SHORT RIBS 23**
tender beef short ribs, vegetables, fresh herbs and red wine jus (add egg n/c)
- DIXIE PAN-FRIED CHICKEN 19**
crispy chicken with mashed potatoes served warm - picnic style
- BONE IN FILET MIGNON 27**
mesquite-grilled certified angus beef with vegetables and mashed potatoes
- ROAST PRIME RIB OF BEEF 24**
certified angus beef with mashed potatoes, vegetables and classic horseradish
- NEW YORK STRIP STEAK 27**
14 oz. center cut certified angus beef with french fries and vegetables

FOR KIDS WE LOVE all \$5

- GRILLED CHEESE
MAC 'N CHEESE
FISH TACOS
PB & J ROLLS
n/c 4-6 pm

OUR SWEET WORLD all \$8

- RED VELVET CAKE
KEY LIME PIE
CHOCOLATE NOUVEAU CAKE
SUPER SUNDAE
FEATURED DESSERT

Proudly Serving

- CARMELA ICE CREAM**
Handmade locally
by Jessica Mortarotti

FRENCH PRESS COFFEE & ESPRESSO DRINKS

Featuring MR. ESPRESSO
oakwood-roasted organic coffee
from Oakland, CA

EXECUTIVE CHEF: Jorge Gomez

APPETIZERS

- GUACAMOLE AND CHIPS 9**
with charred tomato salsa, all house-made
- DEVILED EGGS 4/7**
a café favorite, bacon optional
- SHRIMP CEVICHE 14**
avocado, tomatoes, jicama and lime juice with house-made tortilla chips
- CHICKEN NACHITOS 14**
guacamole, salsa, black beans, sour cream with choice of organic chicken or green chili
- 'NEW STYLE' SASHIMI 13**
choice of sushi-grade yellowtail and/or ahi tuna with red and green chiles and ponzu sauce
- TUNA TARTAR 14**
premium fresh tuna with guacamole, shredded radish and tortilla chips

TACO PLATTERS

with black beans, basmati rice, guacamole, charred salsa and made-to-order corn tortillas

- GRILLED AHI TUNA 20**
sushi grade ahi, grilled rare, with chipotle aioli
- RIBEYE STEAK 22**
mesquite-grilled medium rare with charred tomato salsa
- SWORDFISH 21**
hardwood-grilled, guaranteed best in town
- VEGETARIAN 16**
market vegetables
- SHORT RIB 20**
chef's favorite with pico de gallo

BURGERS

with fries, cottage cheese, or coleslaw your choice of a toasted bun or homemade English Muffin

- CHEESEBURGER 13**
ground-to-order with lettuce, tomatoes, pickle, onion, Russian dressing, and grated cheddar
- SANTA FE DEPOT BURGER 13**
with wood-fired poblano chili, grated cheddar and chipotle aioli
- SHANGRI-LA VEGETARIAN BURGER 12**
made here - fresh grains, nuts, and seeds
- TUNA BURGER 13**
"best ever" pan-seared medium rare with avocado, tomatoes, and lettuce

ON THE SIDE all \$3

- RICE & BEANS
COLESLAW
FRENCH FRIES
HANDMADE SPÄTZLE
MAC 'N CHEESE
MASHED POTATOES
FARMERS MARKET VEGETABLES

LGO Famous Housemade
ENGLISH MUFFINS
Individual \$2
1/2 dozen \$8

COOL DRINKS

- Coke with pure sugar cane 3
Orangina 3
Old Fashioned Root Beer 2.5
Sprite, Diet Coke 2
LGO Arnold Palmer 3
Perrier 3