

INSALATA'S

Restaurant and Takeout

dinner

tapas, mezze, and piccolo

house baked focaccia

whipped feta, za'atar 7

hummus

"green goo," sumac, pine nuts, warm pita 9
add calabrian chili 2

carrot almond muhammara

carrots, almonds, sesame shatta, chili urfa, cilantro, warm pita 10

mezze plate

falafel with tahini, hummus, smokey chickpeas, olives, cucumber, fennel and quinoa salad, sumac onions, za'atar pita 21

hamachi crudo

avocado, radish, citrus, cucumber, pomegranate jus, shishito peppers, amphora green chili oil* 19

mussels

vadouvan curry broth, saffron, makrut lime, tomatillo salsa verde, toasted focaccia 15

roasted brussels sprouts

brussels sprouts, delicata squash, tahini yogurt, mustard vinaigrette, bread crumbs, pumpkin seeds, lemon gremolata 12

eggplant fries

crispy eggplant, mint cilantro chutney 10

moroccan lamb kefta

lamb meatballs, spicy tomato shakshuka, manouri cheese, pickled chilies, grilled flatbread* 15

marinated olives 6

anchovy stuffed spanish olives 5

greens and things

syrian fattoush salad

romaine lettuce, toasted pita, feta cheese, onions, cherry tomatoes, olives, cucumber, cilantro, mint, lemon vinaigrette 15

pear and grape salad

market pears and grapes, fennel, slivered almonds, pecorino cheese, white almond romesco, maple caraway vinaigrette, mint, dill 15

arrowhead cabbage wedge

arrowhead cabbage, endive, fuyu persimmons, pomegranate seeds, blue cheese, speck, honey hazelnut mustard vinaigrette, fines herbs, cacao hazelnut brittle 14

today's seasonally inspired soup 11

pasta and grains

italian sausage ziti

italian sausage, broccolini, calabrian chili, fennel breadcrumbs, bagna cauda pine nuts, pecorino 24

butternut squash agnolotti

baharat spiced butternut squash, goat cheese, roasted garlic, chanterelle mushrooms, fennel, roasted squash sauce, crispy sage, pepitas, grana padano 26

middle eastern inspired vegetarian platter

lemony lentils, curried spinach, delicata squash, tomato-pistachio relish, turkish yogurt, couscous 23

meat and poultry

yogurt marinated grilled chicken

red kuri squash, baby kale, cilantro, dill, preserved lemon, tahini yogurt, sesame zhoug 27

maple leaf farms duck breast

pan roasted duck breast, farro, quinoa and rice pilaf, roasted sweet potatoes, sage, apple pine nut puree, caramelized apples, pomegranate jus 35

snake river farms bavette steak

grilled american wagyu, truffled melted leeks, crispy steak potatoes, maitake mushrooms, pearl onions, salsa verde, sauce robert* 34

merguez lamb burger

house made lamb merguez patty, manchego cheese, dill pickles, sumac onions, tzatziki, soft herb salad, zhoug spiced french fries* 23

seafood

salmon tagine

pumpkin coconut tagine, roasted pumpkin, brussels sprouts, israeli cous cous, castelvetro olives, preserved lemon, fried garlic, lemon yogurt, herbs* 35

alaskan halibut

pan roasted halibut, smokey sunchoke chowder, yukon gold potatoes, leeks, beech mushrooms, preserved lemon, dill* 34

water served on request

our corkage policy is \$25 per 750 ml bottle. we allow a maximum of 2 bottles per reservation.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

cocktails

mela d'oro bourbon, amaro, apple, rosso vermouth 14

lucky penny suyo pisco, pineapple rum, oloroso sherry, lime 14

tropico mezcal, strawberry infused campari, vermouth, passionfruit, almond orgeat, lime 14

paloma italiano tequila, grapefruit, cocchi rosa, soda 13

dusk till dawn no. 2 mezcal, ancho chili, campari, spanish vermouth, orange bitters 14

negroni classico st. george botanivore gin, gran classico, punt e mes 14

treasure chest ghia aperitivo, passion fruit, almond orgeat, lime 9 non-alcoholic

wine by the glass

sparkling

nv cava cuvee brut nature anne marie, catalonia, spain 13

nv rosé of pinot noir & gamay "cuvée crochet" maison crochet, lorraine, france 15

2018 riesling/pinot noir extra brut domaine christophe mittnacht, crémant d'alsace, france 15

white

2020 kerner niklas, süditrol doc, alto adige, italy 15

2021 sauvignon blanc land of saints, santa barbara, california 15

2021 sauvignon blanc domaine sylvain bailly, sancerre, france 19

2018 pinot auxerrois / sylvaner les vins pirouettes, alsace, france 17

2020 chardonnay/sauvignon blanc rose & son, santa ynez valley, california 15

2021 chardonnay adelaida, paso robles, california 16

pink

2021 rosé pinot noir private property, monterey, california 15

red

2019 pinot noir two messengers, maison l'envoye, willamette valley, oregon 16

2020 pinot noir anthill farms, anderson valley, california 20

2020 frappato gurrieri, sicily, italy 15

2021 cabernet franc lieu dit, santa ynez valley, california 17

2020 tempranillo 'diego magaña' anza, rioja, spain 17

2019 zinfandel macauley, napa valley, california 18

NV bordeaux blend cain 'nv 17 cuvée' napa valley, california 18

2019 syrah 'p.s.' piedrassasi, santa barbara county, california 15

beer

cans 16 oz.

ledge bier pilsner great notion, portland, oregon 8

lady hefeweizen nost brewing, fort monroe, virginia 7

thumb splitter pale ale great notion, portland, oregon 8

vaguely melancholy west coast ipa nost brewing, fort monroe, virginia 9

juice invader hazy ipa great notion, portland, oregon 9

west coast ipa is dead ipa alvarado street brewery, salinas, ca 9

cans 12 oz.

slush strawberry lemon sour ale prairie, mcalester, oklahoma 6

bottle 12 oz.

cider le père jules, normandie, france 6

non alcoholic pilsner einbecker, germany 6

house soda

strawberry-coriander shrub 7

grapefruit-thyme 6

ginger-cardamom 6