

INSALATA'S

Restaurant and Takeout

brunch

tapas, mezze, and piccolo

hummus

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

haydari

yogurt, grated beet, dill, five seed crunch,
ras el hanout, warm pita 10

mezze plate

falafel with tahini, hummus, smokey chickpeas, olives,
cucumber, fennel and quinoa corn salad, sumac
onions, za'atar grilled flatbread 22

eggplant fries

crispy eggplant, mint cilantro chutney 10

marinated olives 6

anchovy stuffed spanish olives 5

greens and things

grilled tomo tuna salad

lacinato kale, cabbage, carrots, cashews, cucumber,
radish, avocado, asian pear, cilantro, basil, sesame
ginger vinaigrette, five seed crunch* 28

fallsalata

organic mixed greens, baby kale, sliced fennel, treviso,
apple, kumquat, roasted delicata squash, croutons,
manouri cheese, pepitas, sunflower seeds, pecorino
cheese, pomegranate vinaigrette 24

mista salad

organic lettuces, prosciutto, pickled red onions, grana
padano cheese, pine nuts, radish, balsamic
dressing 12
add grilled fillet of salmon* 27

syrian chicken fattoush salad

romaine lettuce, toasted pita, feta cheese, red onion,
cherry tomatoes, olives, cucumber, cilantro, mint,
lemon vinaigrette 24
salmon fattoush* 30
split fattoush additional 4

combination plate 22

soup of the day with chicken fattoush
substitute salmon* 29

moroccan seven vegetable tagine

tomato chickpea stew, spinach cous cous pilaf, turkish
yogurt, preserved lemon, pistachios, golden raisins 24

today's seasonally inspired soup 11

breakfast

custard french toast

house made brioche, vanilla-almond custard, hobbs
bacon, market fruit, maple syrup* 20

turkish omelet

three egg omelet, chanterelle mushrooms, manouri
cheese, soft herbs, crème fraiche, house potatoes,
mixed green salad* 21

avocado toast

two poached eggs, hass avocado, calabrian chile, five
seed crunch, daikon radish, mandarin orange, grilled
sourdough, crème fraiche* 17
add smoked salmon* 21

shakshouka

two baked eggs, spiced tomato sauce, potatoes, olives,
roasted red peppers, yogurt, preserved lemon, pickled
fresno chillies, grilled levan* 19

eggs benedict

two poached eggs, smoked pork loin, sautéed spinach
and mushrooms, house made chive biscuit, potatoes,
hollandaise sauce* 21

corned beef hash

poached eggs, braised corned beef, butternut squash,
crispy yukon potatoes, pickled onions, mustard seed
hollandaise sauce* 27

sandwiches

insalata's burger

ground chuck, sharp white cheddar cheese,
zhoug pickles, harissa aioli, red onion,
seeded buttermilk bun, shoestring potatoes* 19

merguez lamb burger

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

sides

hobbs bacon 6

brunch potatoes, crème fraiche, green onions 7

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

peach bellini white peach puree, prosecco 13

mimosa fresh squeezed orange juice, sparkling wine 12

campfire tales mezcal, cold brew coffee liqueur, amaro, crème de cacao, habanero, cinnamon, cream 14

gin & tonic botanist gin, fever tree tonic, juniper berries, grapefruit, thyme 13

bloody mary vodka, tomato, horseradish, worcestershire, lemon, aleppo salt 12

spirit free spritz ghia aperitif, soda, grapefruit, orange, thyme non-alcoholic 8

wine by the glass

sparkling

2021 brut prosecco millesimato, ardenghi, italy 13

MV rosé of pinot noir poe 'ultraviolet' napa, california 14

2022 chenin blanc maître de chai, wilson's vineyard, clarksburg, california 18

white

2022 albariño 'vinho branco' márcio lopes, vinho verde, portugal 13

2021 sylvaner abazzia di novacella, alto adige, italy 15

2022 sauvignon blanc guilhem & jean-hugues 'goisot' burgundy, france 17

2022 vermentino chateau de roquefort 'les genets' cotes de provence, france 19

2022 sauvignon blanc/chardonnay 'dragon' luigi baudana, langhe, piedmonte, italy 16

2021 gewürztraminer blue quail, mcfadden family vineyard, potter valley, california 12

2021 chardonnay bonterra, mendocino, california 16

pink

2022 rosé of pinot noir private property, monterey, california 15

red

2022 pinot noir 'two messengers' maison l'envoye, willamette, oregon 17

2021 pinot noir 'cuvée olympé' david trousselle, hautes côtes de beaune, burgundy, france 22

2020 sangiovese poggiosecco, chianti, tuscany, italy 15

2021 cabernet franc philippe alliet, chinon, loire valley, france 19

2020 syrah domaine des entrefaux, crozes-hermitage, rhone valley, france 19

nv cabernet sauvignon/merlot 'nv12 cuvée' cain, napa valley, california 18

beer

cans 16 oz.

reach for the saaz lager original pattern, oakland, california 7

true kolsch german kolsch-style ale almanac beer co. alameda, california 8

la belle hélène farmhouse ale with asian pear, vanilla, rose hips & honey cellador, torrance, california 10

curt reynolds pale ale cooperage brewing co. santa rosa, california 8

hoppy little trees ipa cooperage brewing co. santa rosa, california 8

forgotten opportunity hazy ipa original pattern, oakland, california 8

kaleidoscope hazy ipa parliament, rohnert park, california 8

12 oz.

cider le père jules, normandie, france 8

non alcoholic pilsner einbecker, germany 6

house soda

grapefruit-thyme 6

ginger-cardamom 6