

# 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

#### tombo tuna beet nicoise

chermoula rubbed tuna, beets, little gem lettuces,  
snap peas, haricot verts, radish, cucumber, olives,  
croutons, green goddess dressing, soft boiled egg\* 28

#### springsalata

spiced salmon skewer, asparagus, fennel, baby kale,  
tangelo, shaved cucumber, carrot ribbons, radish, tiny  
croutons, manouri cheese, mint, five seed crunch,  
cumin caper vinaigrette 27

#### 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, hedgehog 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\* 22

#### 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, french fries\* 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, prosecco 12

grapefruit spritz mommenpop ruby grapefruit aperitif, elderflower, sparkling wine 13

banana bread old fashioned bourbon, crème de banana, black walnut, angostura bitters 14

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

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

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

peach bellini white peach puree, prosecco 13

mimosa fresh squeezed orange juice, sparkling wine 12

the perfect match mommenpop blood orange aperitif, st. george spiced pear liqueur, lemon, sparkling wine, angostura bitters 13

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

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

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

### white

2022 melon de bourgogne domaine de la geraudrie, muscadet, loire, france 13

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

2021 sylvaner abazzia di novacella, alto adige, italy 15

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

2023 sauvignon blanc stolpman, santa barbara, california 16

2021 chardonnay matera, oak knoll, napa valley, california 16

### pink & orange

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

2022 riesling/gewurztraminer 'eros de david' les vins pirouettes, alsace, france 17

### red

2022 pinot noir 'two messengers' maison l'envoye, willamette, oregon 18

2022 garnacha/cariñena 'seré' joseph maria vendreel montsant, catalunya, spain 12

2020 sangiovese poggiosecco, chianti, tuscany, italy 15

2021 syrah p.s. piedrasassi, santa barbara, california 18

2017 malbec siesta, tahuantinsuyu, mendoza, argentina 19

2021 cabernet sauvignon/cabernet franc arnot roberts, california 20

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

### beer

cans 16 oz.

twilight sparkling peach and apricot ale almanac, alameda, california 8

pils american pilsner parliament, rohnert park, california 8

flow west coast pale ale almanac, alameda, california 9

patience grasshopper ipa original pattern, oakland, california 9

escape from here hazy ipa alvarado street brewing, monterey, california 9

12 oz.

cider le père jules, normandie, france 8

non alcoholic pilsner einbecker, germany 6

### house soda

grapefruit-thyme 6

ginger-cardamom 6