

SOUPS

SOUP OF THE DAY made daily, seasonal local ingredients	7.0
SPANISH GAZPACHO smashed avocado, crispy corn tortillas, micro cilantro	9.5

SALADS

SUMMER SQUASH + RANCHO GORDO BEANS red endives, parsley, pecorino, aged sherry vinaigrette, anchovy caper tapenade toast	11.0
MARINATED BAY SHRIMP NICOISE field greens, blue lake beans, poached potato, egg, nicoise olives, aioli, red wine vinaigrette	12.5
WARM GAME HEN BREAD SALAD county line arugula, currants, reggiano, grain mustard vinaigrette	13.5
HEARTS OF ROMAINE smoked bacon, ricotta salata, shaved nante carrots, creamy buttermilk herb dressing	11.0

ENTREES

WARM VEGETARIAN QUICHE OF THE DAY seasonal salad, red wine vinaigrette	12.0
OPEN FACE SUMMER RATATOUILLE SANDWICH aioli, shaved reggiano, assorted olives, arugula	12.0
GRILLED BASQUE CHICKEN ROMESCO fulton valley chicken leg, sweet peppers, mushrooms, chorizo, aged sherry, soft polenta	13.0
ARTISANAL CHARCUTERIE cured meats, aged queso manchego, mustard, olives, baguette	13.5
HOBB'S SMOKED BACON + TROUT PO' BOY lemon tartar sauce, french fries, pickled jalapeno slaw	13.5

KIDS

PASTA + TOMATO SAUCE orecchiette "little ears" pasta, tomato basil sauce, parmesan	8.0
HOT DOG ¼ pound all beef, panorama bun, coleslaw, french fries	8.5

GRAB + GO

daily pre-made fresh sandwiches & salads
 located in our deli display

Executive Chef: Lance Dean Velasquez

McCalls respects our environment. We buy locally-grown produce, locally raised meats and support small-scale, sustainable farming whenever possible. We also compost and recycle more than 80% of our garbage. Please join us in protecting our natural resources.

WINES BY THE CARAFE

	250ml / 500ml
SAUVIGNON BLANC murphy goode	8.0 / 16.0
SAUVIGNON BLANC lapostolle casa	8.0 / 16.0
SAUVIGNON BLANC cloudy bay	15.0 / 30.0
CHARDONNAY hess	8.0 / 16.0
CHARDONNAY ledgewood creek	7.5 / 15.0
PINOT NOIR de loach	8.0 / 16.0
CABERNET SAUVIGNON kunde	9.0 / 18.0
TERMES numanthia	15.0 / 30.0
MALBEC massimo	7.5 / 15.0
RIOJA valdemar	7.0 / 14.0
CAVA poema (glass/ full bottle)	8.0 / 32.0
HOUSE SANGRIA	8.0 / 16.0

HALF BOTTLES

BRUT korbel .187ml	9.5
BRUT chandon .375ml	27.5
SANCERRE les charmes .375ml	19.0

BEER

SIERRA NEVADA	5.0
ANCHOR STEAM	5.0
CORONA	5.0
RACER 5	5.0
SCRIMSHAW	5.0
BERSALIS BELGIAN ALE	8.0
ST. AMAND BELGIAN BLOND	8.0
CHIMAY	8.5

COFFEE + ESPRESSO + MORE

COFFEE	1.75
ICED COFFEE	2.1
CAFÉ LATTE	3.0
CAPPUCCINO	3.0
ESPRESSO	1.75
MOCHA	3.5
HOT CHOCOLATE	2.5
HOT TEA	1.75
ICED TEA	2.25
MILK	1.75
HOUSE LEMONADE	3.5
VODKA LEMONADE	9.0

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