



SPEND QUALITY TIME

EXPRESS LUNCH 9.95

1st course cup soup / small salad

* 2nd course entree (half portion)

& one soft beverage

44 North Baldwin, Sierra Madre, CA 91024 / 626.355.5945

LUNCH (Please no substitutions)

appetizers

Flat bread <i>with olive oil & herbs</i>	3
Crisp House-made Corn Tortilla Chips & House made Salsa	3
Bruschetta <i>fresh Roma tomato, basil, garlic & olive oil on grilled baguette</i>	6
Fresh House-made Classic Guacamole & Crisp House made Corn Tortilla Chips	7
Crispy Goat Cheese Quesadilla <i>with baby spinach, caramelized onion & white mushrooms served with a mild red Chipotle sauce</i>	8
Crab Cakes <i>with red pepper aioli</i>	11
Coconut Shrimp <i>with caramelized onion-red wine dipping sauce</i>	11
Pepperoni Pizza (8 inch) <i>pepperoni, house made marinara & three cheeses</i>	10
Fresh Pesto & Three Cheese Pizza (8 inch)	10

soups

Spicy Tortilla (or) Chef's Special Soup	bowl 6
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salads

* Mango & Grilled Chicken <i>with greens, black beans, Roma tomato, cheese & honey-mustard vinaigrette</i>	12
* Pear <i>mixed greens, endive, crumbled Danish bleu cheese, candied walnuts, french pear and Champagne vinaigrette</i>	12
* Caesar <i>with grilled Adobado chicken, romaine, Romano & crouton</i>	11
* Warm Spinach and Smoked Apple Bacon <i>with pan roasted chicken breast</i>	12
* Chicken Adobado Tostada <i>crisp corn tortilla, black beans & chopped greens, tossed with red wine vinaigrette & pico de gallo, topped with guacamole, cheese & sour cream</i>	12
* Grilled Fresh Atlantic Salmon <i>chopped tomato, cucumbers, pepitas, fresh herbs, cotija cheese & vinaigrette</i>	13

sandwiches (with frites, yam fries or dressed greens)

* Grilled Vegetable <i>with grilled garden vegetables, baby spinach, pepper jack cheese and smokey tomato mayo</i>	10
* Chicken Club <i>with applewood smoked bacon, chicken breast, lettuce, Roma tomato, red onion, Swiss and pesto mayo on Italian ciabatta</i>	11
* Turkey & Ham Croissant <i>smoked turkey, ham, Swiss cheese, mayo, lettuce and tomato on a fresh butter croissant</i>	11
* Roast Beef <i>slow roasted sliced Angus beef, crispy onions, fire roasted mild Anaheim chili, vine ripe tomato, pepper jack and smokey Anaheim chili mayo</i>	12
* Feta <i>with fresh julienne basil, baby spinach, red onion, vine ripe tomato and extra virgin olive oil on a french baguette</i>	10

entrees

* Shrimp Scampi Linguini <i>shrimp sauteed in butter, lemon, capers, red chili flakes and white wine tossed with linguini</i>	16
* Grilled Salmon Spagettini <i>with seasonal vegetable and basil-herb sauce</i>	16
* Homemade Three Cheese Ravioli <i>with a white wine-wild mushroom-basil cream sauce</i>	12
* Fettuccine <i>with grilled chicken in an herb-sundried tomato-white mushroom cream</i>	13
* Penne <i>with Italian sausage, Kalamata olives, tossed with a house made marinara sauce topped with Romano</i>	14
Roasted Vegetable Chilaquiles <i>roasted vegetable & tortilla casserole, baked with three cheeses & Chipotle salsa on a black bean sauce topped with sour cream</i>	12
Jerk Chicken <i>topped with cilantro-lime cream and served with black beans, white rice & jicama slaw</i>	12
Hanger Steak <i>with tomato-pepita salad, black bean charros & warm flour tortilla</i>	14

comidas mexicanas

* Grilled Soft Taco Plate <i>with grilled chicken or steak, rice & beans</i>	11
* Grilled Fresh Fish Taco Plate <i>with rice & beans</i>	13
Burrito Vegetarian <i>mixed greens, tomato, beans, cheeses, guacamole & sour cream</i>	9
Big Madre Burrito <i>beans, rice, cheeses, grilled chicken or steak with guacamole & sour cream</i>	12
Grilled Chicken or Grilled Steak Burrito <i>beans & pico de gallo</i>	11

(An 18% Gratuity may be added on groups of 5 or more)