

# Costero

CALIFORNIA BAR + BISTRO

## SMALL PLATES

### Roasted tomato - fennel soup 7

Basil, California extra virgin olive oil

### Focaccia bread 4

Sun dried tomato tapenade

### Tuna poke 14

Ahi tuna, crushed wasabi-avocado, meyer lemon aioli

### Roasted cauliflower 9

Vadouvan, aged vella jack cheese, pine nuts, garlic

### Burrata & prosciutto 14

Grilled stone fruit, arugula, pomegranate-balsamic

### Salmon belly tartare 12

Red onion crème fraiche, radish, tomatoes, capers, chives

### Brussels sprout with pancetta 10

Balsamic vinegar, sea salt

### Monterey Bay calamari 14

Spicy aioli, lemon

### Oven roasted artichokes 13

Meyer lemon aioli, salsa verde

### Chipotle fish tacos 18

Pacific halibut, cabbage, pico de gallo, yogurt-cilantro crema

### Carlsbad mussels 13

Vermouth broth, nduja, grilled ciabatta

### Broccolini 10

Charred with sea salt, garlic, pickled chili calabria, lemon

### California cheese and charcuterie 22

Served with honeycomb, almonds, membrillo, cornichons, whole grain mustard and crostini

## SALADS

### Kale & stone fruit 13

Brussel sprouts, pecorino, raisins, pine nuts, goji berries, mint vinaigrette

### County line baby beets 15

Goat cheese mousse, asparagus, radish, pistachios, petite greens

### Kenter farms mixed greens 11

Cucumber, radish, tomatoes, meyer lemon vinaigrette

### Freekeh, farro & red quinoa 12

Pistachios, kale, peppadews, black currant-herb vinaigrette

### Roma crunch & avocado 13

Grilled corn, vella jack, red onion, cherry tomatoes, cilantro, radish, chipotle yogurt

## PIZZAS

### Spicy lamb sausage 18

Fresh ricotta, mint, piquillo peppers, little lamb cheese

### Wild mushrooms 18

Caramelized leeks, sundried tomato, mozzarella, scamorza

### Margherita 16

Mozzarella, San Marzano tomato sauce, basil

### Bianca 18

Prosciutto, wild arugula, mozzarella, asiago cheese, truffle oil

### Roasted vegetables 16

Mozzarella, scamorza, tomato sauce, eggplant, artichokes, zucchini, peppers

### Broccolini & fennel sausage 17

Mozzarella, pecorino, cherry tomatoes, calabria chili, caramelized onion

## SANDWICHES

Served with choice of fries or coleslaw

### Mezzanotte 16

Pulled pork, back bacon, habenero pickled onions, mustard, wheat bun

### Cheeseburger 16

fiscalini smoked cheddar, tomato, lettuce, onion, brioche bun, roasted garlic aioli

### Olvera street bacon cheeseburger 17

Avocado, asadero cheese, grilled onion and jalapeno, tomato, lettuce, chipotle aioli, brioche bun

### Veggie Burger 16

Fresh avocado, fresh mozzarella, tomato, lettuce, onion, pickles

### Cali-Turkey Burger 16

Monterey Jack, avocado, Anaheim peppers, chipotle aioli, tomato, lettuce, onion, wheat bun

### Tuna steak burger 22

Mango-papaya guacamole, wasabi, cucumber, spicy onions, wheat bun

### Korean bbq chicken baguette 16

Chicken breast, kimchi, bean sprouts, lettuce, cilantro, spicy aioli

### Roasted turkey ciabatta 16

Scamorza, heirloom tomato, arugula, rosemary aioli

## MAIN

### Beef short rib lasagna 29

Braised short ribs, fresh ricotta cheese, spinach, béchamel

### Cioppino 33

Pacific coast seafood & shellfish, saffron-fennel broth, grilled rustic bread

### Hand rolled garganelli pasta 23

Sausage, cherry tomatoes, kale, breadcrumbs & vella jack cream

### Pacific halibut 29

Mango-papaya salsa, cilantro crushed potatoes, broccolini, piquillo emulsion

### Pappardelle 22

Wide ribbon pasta, wild mushroom ragout, asiago cheese

### Pan seared scallops 27

Squid ink couscous, caponata, cauliflower puree, pancetta vinaigrette

### Costero Seafood Spaghetti 29

Mussels, clams, shrimp, scallop, calamari, Calabria chili, San Marzano tomato sauce

### Petaluma half chicken 26

Dijon marinade, artichokes, roasted potatoes, kale, peas, natural juices

### Pan roasted salmon 29

Rancho gordo red quinoa, corn, peas, turmeric-citrus sauce, apple-radish

### Beef tenderloin 39

Sweet potato rosti, wilted arugula, honshimeji mushrooms, cabernet jus

### Lamb chops 39

Peperonata, giant beans, pioppini mushrooms, Coachella desert arugula, lamb-port sauce

### Short ribs ramen bowl 22

Ginger-anise braised angus beef, hardboiled egg, bok choy, miso broth, nori, scallions

### Bone in ribeye 46

Heirloom potatoes, yellow & green beans, peppadew-chimichurri

*Executive Chef Orazio Parisi*