

KAFÉ NEO

WOODSTONE TAVERNA

STARTERS

DUNGENESS CRAB DIP | 21

FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF MELTED CHEESES. SERVED W/TOASTED BREAD

STUFFED ARTICHOKE BOTTOMS | 17

DUNGENESS CRAB STUFFING & PARMESAN CHEESE SERVED W/PESTO AIOLI

CALAMARI TENDERS | 17

FLASH FRIED. SERVED W/SERRANO AIOLI

FIRECRACKER SHRIMP | 17

LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI & SERVED ON A BED OF CRISPY ROMAINE

BACON WRAPPED DATES | 13

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

STEAK BITES | 15

SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC BUTTER. SERVED W/BREAD

KOBE BEEF SLIDERS* | 17 ADD FRIES + 4

THREE AMERICAN KOBE BEEF PATTY SLIDERS, W/BACON, BRIE CHEESE, CRISPY ONIONS, TOMATO & GARLIC AIOLI ON BRIOCHE BUNS

GYRO SLIDERS | 17 ADD FRIES + 4

THREE TRADITIONAL LAMB/BEEF GYROS, TZATZIKI, TOMATO, RED ONION & FETA

CHICKEN WINGS | 13

BBQ, BUFFALO OR CHIMICHURRI

CHICKEN SOUVLAKI | 15

GREEK MARINATED GRILLED CHICKEN SERVED W/TZATZIKI & HARISSA

EMPANADAS | 13

GOLDEN BROWN PASTRIES STUFFED W/CHICKEN, MOZZARELLA & SPICY HARISSA

MOZZARELLA STICKS | 13 **V**

SERVED W/MARINARA

CRISPY BRUSSELS SPROUTS | 13 **V**

BRUSSELS TOSSED W/PARMESAN CHEESE & LEMON JUICE. DRIZZLED W/BALSAMIC REDUCTION

ROASTED CAULIFLOWER | 14 **V**

PEPITAS, PAPRIKA, FETA, OLIVE OIL & LEMON JUICE

HUMMUS PLATE | 14 **V**

HUMMUS, TOMATO, CUCUMBER, FETA & GREEK OLIVES**. SERVED W/PITA

HARISSA HUMMUS | 11 **V**

SERVED W/VEGGIES & PITA CHIPS

FALAFEL & TZATZIKI | 13 **V**

HOUSE MADE FRIED FALAFEL PATTIES ON A BED OF LETTUCE. SERVED W/TZATZIKI

BASKET OF FRIES | 7 **V**

GREEK W/FRY SAUCE, CAJUN W/GARLIC AIOLI OR SWEET POTATO FRIES W/SERRANO AIOLI

SOUPS / SALADS

ADD-ONS

GRILLED CHICKEN OR GYRO MEAT +6

GRILLED STEAK +10 SHRIMP +10

SALMON +11 LAMB +9 FALAFEL **V** +6

HAM & BACON CHOWDER | 7/9

APPLEWOOD SMOKED BACON, SMOKED HAM & CHEDDAR CHEESE. SERVED W/WARM BREAD

AVGOLEMONO SOUP | 6/8

CHICKEN & RICE IN AN EGG-LEMON BROTH. SERVED W/HOUSE MADE PITA CRACKERS

CAESAR SALAD | 7/13

ROMAINE HEARTS, PARMESAN CHEESE & GARLIC CROUTONS TOSSED IN A CREAMY CAESAR DRESSING

WEDGE SALAD | 9/15

ROMAINE WEDGE W/BLEU CHEESE CRUMBLES, BACON, TOMATO & BLEU CHEESE DRESSING

SEASONAL GREENS | 9/13 **V**

LOCAL SOURCED GREENS, BLUE CHEESE, APPLES, BLUEBERRIES, RASPBERRIES, CANDIED PECANS & BALSAMIC VINAIGRETTE

GREEK SALAD | 8/14 **V**

ROMAINE, FETA, GREEK OLIVES**, GREEN PEPPER, TOMATO, CUCUMBER, RED ONION, PEPPERONCINI & GREEK DRESSING OF TZATZIKI & RED WINE VINAIGRETTE

KAFÉ NEO BOWLS

ADD-ONS

GRILLED CHICKEN OR GYRO MEAT +6

GRILLED STEAK +10 SHRIMP +10

SALMON +11 LAMB +9 FALAFEL **V** +6

APOLLO ANCIENT GRAIN BOWL | 15 **V**

ANCIENT GRAINS, OLIVE OIL, LEMON ZEST & TOASTED GARLIC, TOPPED W/**ROASTED BEETS & SWEET POTATOES, LIMA BEANS & SHREDDED KALE W/GREEK DRESSING. TOPPED W/HARISSA & GREEK YOGURT TAHINI DRESSING

NEO POWER BOWL | 15 **V**

MARINATED GARBANZO BEANS, QUINOA, ROASTED RED PEPPER, RED ONION, SHREDDED CABBAGE, PARSLEY & CILANTRO, TOPPED W/**ROASTED BEETS & SWEET POTATOES, BABY LIMA BEANS & SHREDDED KALE W/GREEK DRESSING. TOPPED W/HARISSA & GREEK YOGURT TAHINI DRESSING

GREEK...TERIYAKI BOWL | 15 **V**

OOPS, NOT SO GREEK BUT DELICIOUS! RICE PASTA PILAF, TOPPED W/SWISS CHEESE, GRILLED PINEAPPLE, RED ONIONS & TOMATOES, TOPPED W/TERIYAKI SAUCE

* SOME VEGETABLES MAY CHANGE SEASONALLY.

V VEGETARIAN

 SPICY

RELEASE DATE AUG. 2024

*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS • **GREEK OLIVES MAY HAVE PITS
GLUTEN FREE PITA +1.5 EXTRA • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE

FLATBREADS

BBQ CHICKEN | 22

GRILLED CHICKEN BREAST, BACON, RED ONION & MOZZARELLA ON A BBQ SAUCE BASE

PESTO CHICKEN | 18

PARMESAN, ROASTED PEPPERS, SPINACH, CARAMELIZED ONIONS & PESTO

GRILLED STEAK* | 24

BISTRO FILET, MUSHROOMS, RED ONIONS, ARUGULA, GORGONZOLA & BALSAMIC REDUCTION

MEAT LOVERS | 19

SAUSAGE, PEPPERONI, CARAMELIZED RED ONIONS, BACON BITS & MOZZARELLA ON A MARINARA SAUCE BASE

MARGHERITA | 17 V

TOMATOES, CRISPY BASIL, OLIVE OIL & MOZZARELLA ON A MARINARA SAUCE BASE

VEGGIE SUPREME | 17 V

BLACK OLIVES, GREEN PEPPER, ONION, MUSHROOM, TOMATOES & MOZZARELLA ON A MARINARA SAUCE BASE

BRIE & APPLES | 20 V

CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

CAPRESE | 21 V

MOZZARELLA, TOMATO, CRISPY BASIL, PESTO & DRIZZLED W/BALSAMIC REDUCTION

ENTRÉES

TAVERNA FILET & FRITES* | 27

SHOULDER TENDERLOIN, COMPOUND BUTTER, FRIES & GRILLED ASPARAGUS

BLACKENED RIB EYE* | 47

12oz BLACK RIB EYE SERVED W/GARLIC MASHED POTATOES, ASPARAGUS & DEMI GLAZE HERB BUTTER

GRILLED PORK CHOPS | 26

DRIZZLED W/ORANGE GLAZE SAUCE & SERVED W/GARLIC MASHED POTATOES & GREEN BEANS

PAN SEARED SALMON* | 27

SEASONED PACIFIC SALMON, SERVED W/BROCCOLINI, GARLIC MASHED POTATOES & A LEMON-BUTTER SAUCE

FISH 'N CHIPS | 23

BEER BATTERED FISH STEAKS SERVED W/COLESLAW, TARTAR SAUCE & FRIES

PENNE A LA MARINARA | 19 V

CHICKEN +6 | GRILLED STEAK +12 | SHRIMP +12 | SALMON +13
PENNE PASTA IN A MARINARA SAUCE, TOPPED W/FETA CHEESE & CRISPY BASIL

FETTUCCINE ALFREDO | 21 V

CHICKEN +6 | GRILLED STEAK +12 | SHRIMP +12 | SALMON +13
FETTUCCINE PASTA TOSSED IN A HOUSE-MADE CREAMY GARLIC WHITE SAUCE & TOPPED W/PARMESAN CHEESE

GRILLED TACOS* | 23

CHOOSE ONE: SALMON, AHI TUNA, COD, SHRIMP, PORK BELLY, GRILLED CHICKEN OR GRILLED STEAK
W/SPICY AIOLI, MANGO SALSA & A ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/FRIES

PRIME RIB DIP | 19

SLOW COOKED PRIME RIB SLICES ON GRILLED ARTISAN BREAD W/CREAMY HORSERADISH SAUCE, CARAMELIZED ONIONS & SWISS CHEESE. SERVED W/AU JUS & FRIES

CRISPY CHICKEN SANDWICH | 19

BREADED CHICKEN, GARLIC AIOLI, APPLEWOOD BACON, CHEDDAR CHEESE, TOMATOES & ONIONS ON A BRIOCHE BUN. SERVED W/FRIES

TAVERNA BURGER* | 22 ADD AN EGG +2

TWO BEEF / PEPPERONI PATTIES, CHEDDAR, TOMATO, LETTUCE, APPLEWOOD SMOKED BACON, OVERSIZED ONION RING & SERRANO AIOLI. SERVED W/FRIES

TAVERNA LAMB BURGER* | 21

A FULL ¾ POUND LAMB PATTY, FETA, CARAMELIZED ONIONS, LETTUCE, HARISSA & TZATZIKI ON A BRIOCHE BUN. SERVED W/SWEET POTATO FRIES

GYROS

ADD ON'S

FETA ON GYRO +1.5

CUP OF HAM & BACON CHOWDER + 4

CUP OF AVGOLEMONO + 4

SIDE GREEK SALAD, SIDE CAESAR SALAD + 4
FRIES + 4

GREEK FRIES, TRUFFLE GARLIC FRIES + 5

SUB GLUTEN-FREE OR WHOLE WHEAT PITA + 1.5

CLASSIC GYRO+ | 10.25

FLAME BROILED SEASONED GYRO MEAT*, TOMATO, RED ONION, LETTUCE & TZATZIKI

LAMB GYRO | 12.5

SPICE RUBBED & SLOW ROASTED LEG OF LAMB, LETTUCE, TOMATO, RED ONION & TZATZIKI

STEAK GYRO* | 13

CHARBROILED STEAK, SPRING MIX LETTUCE, BASIL PESTO, TOMATO, SAUTÉED ONIONS, MUSHROOMS & TZATZIKI SAUCE

CHICKEN BREAST GYRO | 10.25

MARINATED & CHARBROILED CHICKEN BREAST W/LETTUCE, TOMATO, RED ONION & TZATZIKI

CHICKEN CAESAR GYRO | 10.5

MARINATED & CHARBROILED CHICKEN BREAST W/TOMATO, ROMAINE, PARMESAN & CAESAR DRESSING

NEO CHICKEN GYRO | 10.75

MARINATED & CHARBROILED CHICKEN BREAST W/TOMATO, RED ONION, AVOCADO, SUNDRIED TOMATO, LETTUCE, BASIL PESTO & TZATZIKI

CHICKEN TERIYAKI GYRO | 11.25

MARINATED & CHARBROILED CHICKEN BREAST W/SWISS CHEESE, MAYO, GRILLED PINEAPPLE, TOMATO, RED ONION, LETTUCE & TERIYAKI SAUCE

SALMON GYRO* | 14

SAUTÉED WILD SALMON, DILL TZATZIKI, TOMATO, CARAMELIZED ONION, AVOCADO & ROMAINE LETTUCE

FIRECRACKER SHRIMP GYRO | 13

SHRIMP LIGHTLY DUSTED & DEEP FRIED THEN TOSSED IN SRIRACHA AIOLI W/ROMAINE LETTUCE, TOMATO & RED ONION

VEGETARIAN GYROS

FALAFEL GYRO | 10.5 V

HOUSE MADE FALAFEL PATTIES, LETTUCE, TOMATO, RED ONION & TZATZIKI OR HUMMUS

VEGETARIAN GYRO | 10.5 V

FETA CHEESE, TOMATO, RED ONION, GREEN PEPPER, CUCUMBER, LETTUCE, OIL & VINEGAR, & TZATZIKI

VEGAN DELIGHT GYRO | 10.75 V

HUMMUS, AVOCADO, PINE NUTS, ROASTED RED PEPPER, RED ONION, TOMATO, CUCUMBER & LETTUCE. SERVED ON WHOLE WHEAT PITA

GRECIAN GYRO | 10.75 V

BASIL PESTO, HUMMUS, CUCUMBER, TOMATO, RED ONION, SUNDRIED TOMATOES, PINE NUTS, LETTUCE & FETA

HOUSE-MADE SAUCE

+ 1.5 TO ADD AS AN EXTRA

- CHIMICHURRI • GARLIC AIOLI • TARTAR SAUCE •
- BUFFALO • SERRANO AIOLI 🌶️ • TZATZIKI •
- CREAMY HORSERADISH 🌶️ • GARLIC PARMESAN •

V VEGETARIAN 🌶️ SPICY

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