

## STARTERS

<b>Hummus</b> <i>lemon, cumin, tahini, with tomato, sumac, baked to order flatbread</i>	9
<b>Falafel Bites</b> <i>chickpea croquettes, with cucumber, pickled shallots, curry yogurt</i>	8
<b>Wood Roasted Goat Cheese</b> <i>Crow's Dairy goat cheese, sweet peppers, concentrated tomato, sage lavash</i>	10
<b>Lamb Meatballs</b> <i>all-natural lamb, toasted almonds, seasonal vegetable salad, pomegranate BBQ*</i>	9
<b>Chicken Meatballs</b> <i>all-natural chicken breast, prosciutto, organic tomato sauce, freshly grated parmesan</i>	8
<b>Fire Roasted Shrimp</b> <i>harissa marinated sweet shrimp, local vegetables, tomato, olives, feta*</i>	13
<b>Crab Cakes</b> <i>red crab meat, panko, citrus beets, avocado mousse, tomato-mango salad, tarragon</i>	12
<b>Duck Rillettes</b> <i>duck confit, whole grain mustard, garlic confit, Medjool date dressing, local pistachio, house toast</i>	14
<b>Sweet Potato Dumplings</b> <i>steamed, sweet potato mousse, braised radicchio, bee pollen, savory walnuts</i>	11
<b>Seasonal Organic Vegetables</b> <i>wood roasted seasonal local organic vegetables, preserved lemon vinaigrette</i>	6

## SOUP + SALADS ADD GRILLED OR BLACKENED CHICKEN OR SHRIMP \$5.00

<b>Daily Soup</b> <i>Chef's selection</i>	5
<b>House Salad</b> <i>local organic baby greens, vegetable slaw, citrus beets, savory almonds, preserved lemon vinaigrette</i>	6
<b>Caesar Salad</b> <i>organic romaine, tapenade croutons, fresh lemon, light Caesar dressing</i>	8
<b>Calistro Caprese</b> <i>Arizona tomatoes, house mozzarella, pickled shallots, walnut pesto vinaigrette</i>	10
<b>Beet Salad</b> <i>organic beets, farmer's cheese, almonds, fresh orange, fennel pollen</i>	11
<b>Chop Salad</b> <i>all-natural chicken, romaine, mango, mozzarella, roasted pepper, tomato, fennel, avocado, blue cheese dressing</i>	13
<b>Steak Salad</b> <i>harissa marinated filet, mango, baby greens, pickled shallots, feta, harissa vinaigrette, candied walnuts*</i>	15

## GRILL + FLATBREADS ADD SOUP, SIDE SALAD, OR HERB FRIES \$3.00

<b>Calistro Taco</b> <i>choice of braised pork or grilled fish with vegetable slaw, pickled shallots, hand stretched flour tortilla</i>	5 ea
<b>Street Taco</b> <i>blackened chicken breast or sweet shrimp, bib lettuce, fresh orange segments, feta, hand stretched flour tortilla</i>	5 ea
<b>Caprese Panini</b> <i>Arizona tomatoes, house mozzarella, pickled shallots, butter lettuce, walnut pesto vinaigrette</i>	10
<b>Chicken Pesto Panini</b> <i>chicken breast, walnut pesto, house mozzarella, concentrated Arizona tomato</i>	10
<b>Pulled Pork Panini</b> <i>braised pork shoulder, oven dried organic tomatoes, slaw, house BBQ sauce</i>	11
<b>Short Rib Panini</b> <i>red wine braised beef, house mozzarella, pickled shallots, horseradish-lemon vinaigrette</i>	13
<b>BBQ Sirloin Burger</b> <i>ground in house, sharp cheddar, oven dried organic tomatoes, butter lettuce, house BBQ sauce*</i>	13
<b>Calistro Flatbread</b> <i>organic tomatoes, walnut pesto, house mozzarella, fresh basil</i>	12
<b>Chicken Sausage Flatbread</b> <i>house sausage, house mozzarella, pomegranate BBQ glaze</i>	14
<b>Duck Confit Flatbread</b> <i>duck confit, portabella mushrooms, red onion, fontina cheese, Medjool date BBQ</i>	16
<b>Mediterranean Flatbread</b> <i>prosciutto, house sausage, olives, bell peppers, house mozzarella, feta, preserved lemon</i>	16

## ENTRÉE

<b>Seasonal Fish</b> <i>wilted local baby greens, sweet pepper piperade, whole grain mustard, herb crust*</i>	27
<b>Arctic Char</b> <i>slow roasted, fresh crab and organic vegetable hash, citrus pickled beets, tarragon-mustard *</i>	28
<b>Vegetarian Plate</b> <i>local organic vegetables, sweet potato dumplings, crispy portabella, tomato coulis, herb puree, feta</i>	20
<b>Chicken Schnitzel</b> <i>all-natural chicken breast, warm potato salad, preserved lemon, braised radicchio</i>	22
<b>Filet Mignon</b> <i>all-natural local beef, fingerling potatoes, roasted cauliflower, caramelized onions, tamarind bearnaise*</i>	30
<b>Pork Roast</b> <i>wood roasted all natural pork, harissa spiced, sweet potato mash, chimichurri sauce, red wine reduction</i>	25
<b>Short Rib</b> <i>all natural local beef, red wine braised, mashed potatoes, bourbon spiked tomato chutney, pickled onions rings</i>	26
<b>Chicken Pasta Puttanesca</b> <i>house chicken sausage, house pasta, oven dried olives, sweet pepper sofrito, parmesan</i>	19
<b>Shrimp Pasta</b> <i>fire roasted sweet shrimp, house pasta, local vegetables, tomato confit, baby spinach, fontina*</i>	20
<b>Crab Cakes</b> <i>red crab meat, wood roasted organic vegetables, baby greens, preserved lemon, tarragon</i>	22