

LUNCH MENU

11:30am – 2pm



STARTERS & SALADS

SOUP DU JOUR 14

Soup of the Day

HUMMUS PLATE 13

Crudités & Pita Bread

AHI TUNA TARTARE 18

Cucumber, Avocado, Mango, Wonton Crisps

FRIED CALAMARI 17

House-Made Batter with Jalapeno, Sweet Chili

SMOKED SALMON CAKES 15

Smoked Salmon, Potato Pancakes, Capers, Red Onion, Caper Aioli

CARMELIZED ONION FLATBREAD 14

Goat Cheese, Fresh Basil

PROSCIUTTO FLATBREAD 16

Honey, Gorgonzola, Caramelized Onions, Arugula

RUSTIC CAESAR SALAD 14

Romaine Lettuce, Grilled Bread & Parmesan

BEET & GOAT CHEESE 14

Goat Cheese, Arugula, Pine Nuts, Golden Balsamic Dressing

SUMMER COBB 17

Greens, Avocado, Bleu Cheese, Bacon, Egg, Red Onion, Asparagus, Grilled Chicken, Balsamic

GRILLED SALMON SALAD 26

Baby Spinach, Strawberries, Pine Nuts, Goat Cheese, Balsamic Glaze

CHINESE CHICKEN SALAD 17

Red Cabbage, Cilantro, Radish, Crispy Wonton Strips, White Sesame Seeds, Sweet Chili Sauce

Add To Any Salad

Salmon 12 / Chicken 8 / Shrimp 12 / Avocado 5

SANDWICHES & MAINS

THE MOSAIC BURGER 20

Spring Greens, Tomato, Charred Red Onion, Butter Pickle, Swiss or Cheddar Cheese

Add Bacon, Avocado, or Bleu Cheese +2

TOASTED BLT SANDWICH 20

Toasted Sourdough Bread, Mayo Aioli, Crisp Romaine Lettuce, Tomato, Apple wood Bacon

TURKEY CLUB SANDWICH 18

Whole Wheat Bread, Roasted Turkey, Tomato, Avocado, Apple Smoked Bacon, Spicy Sweet Mustard

BOLOGNESE 22

Penne Pasta, Sausage, Asparagus, Parmesan Cheese

LINGUINI WITH SHRIMP 24

Linguini, Garlic Aioli, Shrimp, Chili Flakes

GRILLED SALMON 35

Almond & Walnut Crusted Salmon, Mushroom, Asparagus Risotto

THE NEW YORK STRIP 38

Frites, Pommes Puree or Seasonal Vegetables

HALF ROASTED CHICKEN 28

Mashed Potatoes, Sautéed Spinach

All sandwiches served with fries or salad

BAR MENU



COCKTAILS 14

SPICY MARGARITA

Tequila, Lime, Agave, Spicy bitters

MOSAIC GIMLET

Vodka, Lime, Cranberry

DARK & STORMY

Santa Teresa 1796 & Dark Rum, Lime, Ginger Beer

GOLD RUSH

Bourbon, Lemon, Honey

LAVENDER MULE

Vodka, Lime, Cassis, Ginger Beer

OLD FASHIONED

Bourbon, Sugar, Bitters, Orange Oils

BEER 8

LIGHT LAGER

Abita Light, Louisiana

LAGER

Corona Extra, Mexico

BLOND ALE

Fire Stone 805, California

AMERICAN IPA

Lagunitas, California

AMERICA IPA

Uinta Hop Nosh, Utah

AMERICAN PORTER

Black Butte Porter, Oregon

SPARKLING

CHAMPAGNE

19/75

Eidsiek Monipole, Côte de Provence, France

WHITE

PINOT GRIGIO

13/52

Lagaria, Delle Venezie, Italy

SAUVIGNON BLANC

15/45

Edna Valley, Central Coast, California

CHARDONNAY

16/61

Charles Krug, Los Carneros, United States

PINK

ROSÉ

15/55

Whispering Angel, Chateau d'Esclans

RED

PINOT NOIR

14/56

Kali Hart, Monterey, United States

SYRAH

15/56

Eberle Paso Robles, California

MALBEC

17/70

Don Rodolfo, Mendoza, Argentina

CABERNET SAUVIGNON

16/53

Louis M Martini, Sonoma County, United States

NON-ALCOHOLIC

MOCKTAILS 8

GINGER BEER

Lime, Ginger Beer

LEMON-LIME SODA

Lemon, Lime, Agave, Club

GRAPEFRUIT SODA

Grapefruit, Lime, Agave, Club

Evian & Badoit Water 1 L

7

Coke, Diet Coke, Sprite

5

Ice Tea/Arnold Palmer/Ice Coffee

5

Orange, Grapefruit, Pineapple

7

Coffee

5

Espresso/Americano/Latte

5

Tea, Rishi Tea Selection

5