

PATRONA



LUNCH

June 19 · 2026

STARTERS

| | |
|---|----------------|
| Marinated Olives | 8 |
| <i>Good Faith Farms Olives, Calabrian Chili, Lemon, Rosemary VG · GF · BZ</i> | |
| Marcona Almonds | 5 |
| <i>Oil Roasted and Salted VG · GF · BZ</i> | |
| Oysters on the Half Shell* | 3.50 ea |
| <i>Mignonette and Cocktail Sauces GF · BZ</i> | |
| Classic Shrimp Cocktail | 16 |
| <i>4 Jumbo Wild Caught Shrimp, Classic Cocktail Sauce, Lemon GF · BZ</i> | |
| Fried Brussels Sprouts* | 14 |
| <i>Pickled Red Onion, Chopped Egg, Parmesan, Caesar Dressing, Toasted Breadcrumbs V</i> | |
| Potato Croquettes | 12 |
| <i>Please Inquire About Seasonal Flavors</i> | |
| Gorgonzola Flatbread | 18 |
| <i>Figs in Port with Bechamel Sauce, and Toasted Walnuts V</i> | |
| East Side Ranch Beef Slider* | 10 |
| <i>Cheddar Cheese, Burger Sauce, Lettuce, Caramelized Onion, and Pickle</i> | |

SALADS

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| Local Organic Greens | 10 |
| <i>Shaved Fennel, Carrots, and Radish, tossed in Balsamic Vinaigrette V · GF · BZ</i> | |
| Little Gem Caesar* | 17 |
| <i>Shaved Parmesan Reggiano and Garlic Croutons · Add Anchovy 2 BZ</i> | |
| Roasted Beet | 17 |
| <i>Topped with Gorgonzola and Candied Walnuts, tossed in Sherry-Shallot Vinaigrette V · GF · BZ</i> | |
| The New Wedge | 18 |
| <i>Chilled Iceberg Lettuce, Bacon, Sprouts, Cucumber, Radish, Toasted Nuts and Seeds, Herb Buttermilk Dressing GF on request</i> | |

SANDWICHES

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|---|-----------|
| House Made Veggie Burger Wrap | 20 |
| <i>Tzatziki, Feta Cheese, Pickled Zucchini and Onion, Whole Wheat Wrap V (VG on request) · BZ</i> | |
| Chipotle Chicken Sandwich | 21 |
| <i>Bacon, Avocado, Pepperjack, Lettuce, and Chipotle Aioli on Schat's Hoagie</i> | |
| East Side Ranch Cheeseburger* | 21 |
| <i>Cheddar Cheese, Lettuce, Tomato, Red Onion, Pickle, Burger Sauce, Grainsong Sesame Bun</i> | |
| French Onion Steak Sandwich | 25 |
| <i>Thinly Sliced John Ford Beef, Gruyere Cheese, Arugula, Aioli, and French Onion Jus</i> | |

ENTREES

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|---|-----------|
| Marinated and Grilled Tofu | 27 |
| <i>Super Grain Mix, Seasonal Vegetables, Roasted Garlic, Arugula V · BZ (VG/GF on request)</i> | |
| Seafood Pasta | 38 |
| <i>Shrimp, Scallops, Mussels, and Clams in White Wine Cream Sauce topped with Parmesan</i> | |
| Fish and Chips | 27 |
| <i>PBR Beer Battered Halibut, House Cut Shoestring French Fries, Remoulade, and Lemon</i> | |
| 16 oz Steak Frites* | 57 |
| <i>John Ford Ribeye with House Cut Shoestring Fries, Aioli, Side Salad, and Choice of Sauce</i> | |

Sandwiches served with green salad or house cut shoestring fries.

Salad add-ons: Avocado 2.50 · Tofu 3 · Chicken 6 · Shrimp 10

Steak sauces: Gorgonzola Cream, P-130 House Made Steak Sauce, or Chimichurri

Entrée add-ons: Shrimp Scampi 12 · Sautéed Mushrooms 8

V Vegetarian · VG Vegan · GF Gluten Free · BZ Blue Zones Inspired

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity is added to parties of 6 or more.*

PATRONA

DINNER

June 19 · 2026

SNACKS

| | |
|---|----------------|
| Oysters on the Half Shell* | 3.50 ea |
| <i>Served with Mignonette and Cocktail GF · BZ</i> | |
| Marcona Almonds | 5 |
| <i>Oil Roasted and Salted GF · VG · BZ</i> | |
| Marinated Olives | 8 |
| <i>Good Faith Farms Olives, Lemon, Rosemary, Calabrian Chili, Extra Virgin Olive Oil GF · VG · BZ</i> | |
| Pickled Vegetables | 12 |
| <i>Please Inquire About Seasonal Flavors GF · VG · BZ</i> | |
| House Made Focaccia Bread | 6 |
| <i>Served with Spring Hill Farms Salted European Butter V</i> | |
| Duck Fat Popcorn | 7 |
| <i>Liberty Farms Duck Fat, Himalayan Pink Salt GF</i> | |

STARTERS

| | |
|---|-----------|
| Classic Shrimp Cocktail | 16 |
| <i>4 Jumbo Wild Caught Prawns, Classic Cocktail Sauce, Lemon GF · BZ</i> | |
| Potato Croquettes | 12 |
| <i>Please Inquire About Seasonal Flavors</i> | |
| Fried Brussels Sprouts* | 14 |
| <i>Pickled Red Onion, Chopped Egg, Caesar Dressing, Parmesan, Toasted Breadcrumbs</i> | |
| Shrimp Lettuce Cups | 18 |
| <i>Lightly Fried Argentinian Red Shrimp tossed in Creamy Sweet Chili Glaze GF</i> | |
| Gorgonzola Flatbread | 18 |
| <i>Figs in Port with Bechamel Sauce and Toasted Walnuts V</i> | |
| East Side Ranch Beef Slider* | 10 |
| <i>Cheddar Cheese, Burger Sauce, Red Onion, Tomato and Pickle</i> | |

SALADS

| | |
|---|-----------|
| Local Organic Greens | 10 |
| <i>Shaved Fennel, Radish, and Carrots, tossed in Balsamic Vinaigrette VG · GF · BZ</i> | |
| Little Gem Caesar* | 17 |
| <i>Parmesan Reggiano Curls and Garlic Croutons · Add Anchovy 2 BZ</i> | |
| Roasted Beet Salad | 17 |
| <i>Topped with Gorgonzola and Candied Walnuts, tossed in Sherry-Shallot Vinaigrette V · GF · BZ</i> | |
| The New Wedge Salad | 18 |
| <i>Chilled Iceberg, Bacon, Sprouts, Cucumber, Radish, Nuts and Seeds, Herb Buttermilk Dressing GF</i> | |

ENTREES

| | |
|--|-----------|
| Grilled Red Wine Tofu | 28 |
| <i>Super Grain Pilaf, Seasonal Vegetables, Arugula, and Roasted Garlic V · BZ (GF/VG on request)</i> | |
| Miso Glazed Pacific Halibut | 38 |
| <i>Sautéed Mushrooms and Bok Choy, Ginger, Garlic, Tamari Butter, Super Grain, Crispy Mushrooms</i> | |
| Seafood Pasta | 38 |
| <i>Shrimp, Scallops, Mussels, and Clams in a White Wine Cream Sauce, topped with Parmesan Cheese</i> | |
| Crispy Chicken Hindquarter | 32 |
| <i>Confit Mary's Organic Chicken, Whipped Potatoes, Bacon Braised Cabbage, Dijon GF</i> | |
| Char Broiled Local Rib Eye* | 57 |
| <i>16 oz John Ford Steak, Whipped Potatoes, Seasonal Vegetables, Fried Onions, and choice of Sauce</i> | |

Steak sauces: Gorgonzola Cream, P-130 House Made Steak Sauce, or Chimichurri

Add-ons: Shrimp Scampi 12 · Sautéed Mushrooms 8

V Vegetarian · VG Vegan · GF Gluten Free · BZ Blue Zones Inspired

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