

SHREDDED KALE + QUINOA SALAD / sunflower seeds, grapes, preserved lemon, manchego, parmesan	15.
LGO CAFÉ BRUSSEL SPROUT SALAD / the original, almonds, dried berries, manchego	15.
HOUSE MADE FRENCH FRIES / idaho potato, hand cut	7.
BAKED MAC + CHEESE / green chile, brown rice pasta - gluten free! (<i>house made chorizo +3 or pancetta +3.</i>)	15.
BACON WRAPPED DATES / medjool dates, smoked almonds, goat cheese, manchego	13.
TUNA TATAKI / daikon sprouts, spicy ginger vinaigrette	14/24.
PRIME RIB FRENCH DIP NIK NIKS / sliced to order, house made jus, mayo, the original king's hawaiian roll	18.
CRISPY LOBSTER NIK NIKS / pancetta, tomato, spicy russian, the original king's hawaiian roll	24.

FROM OUR LOCAL MARKET

GRILLED ROMANESCO

sofrito, roasted red pepper,
shallot, hazelnut
10.

SICILIAN STYLE SQUASH

spaghetti squash, italian pepper,
capers, pepitas, currants,
sweet sherry vinegar
10.

AVOCADO TOAST

bub and grandma's red wheat
sourdough, coastal farms baby
tomato, burrata
13.

CAULIFLOWER "FRIED RICE"

sugar snap peas, carrot, market fruit,
chiles, spicy sambal, fried egg, sesame
14.

CRISPY BRUSSELS SPROUTS

roasted apples, pomegranate,
thyme, meyer lemon lebni
11.

WINTER PANZANELLA

roasted beets, heirloom carrots, swiss
chard, bub & grandmas toast, goat
cheese, pickled horseradish
10.

CRISPY CHICKEN SANDWICH / jidori chicken breast, fennel-apple slaw, spicy mayo	16.
AHI BURGER / sushi grade tuna, hand ground and seared rare, avocado, spicy mayo on toast or a bun	17.
THE MISFIT BURGER** / grass run farms beef, cheddar, tomato, onion, mayo, house made pickles (<i>+ cage free fried egg n/c</i>)	16.
GREEN CHILE BURGER** / grass run farms beef, roasted fresh anaheim chilies, cheddar (<i>+ cage free fried egg n/c</i>)	16.
<i>we recommend our burgers rare or medium rare / any burger served on gluten free bread or adam + eve style n/c</i>	
INGO'S TASTY DINER VEGGIE BURGER / vegan black bean burger, cashew cheese, tomato, pickle, red wheat sourdough	15.
MUSHROOM CARBONARA / king oyster mushroom "pappardelle", california truffle butter, grana padano	18.
CIOPPINO / manilla clams, tiger prawns, salmon, spicy tomato broth, grilled bread	24.
DELICIOUS BBQ SALMON / served with arugula salad... omega-3 galore	23.
SEARED SCALLOPS / piquillo pepper romesco, marcona almond, citrus	24.
SAIGON CRISPY CHICKEN / jidori organic chicken, very f#%!ing spicy galangal dipping sauce	25.
PAN SEARED FILET MIGNON / choice of: mixed greens + goat cheese or french fries	27.
OVEN ROASTED CHICKEN / jidori organic chicken, white wine, garlic, fresno chili, market greens	25.

GELATO / vanilla, mint chocolate chunk, pistachio, chocolate or raspberry 5. ea
the misfit serves only small batch grateful spoon gelato made using 100% all natural ingredients - enjoy!

** the artisan meat for our burgers is ground for service - it is grass-fed and naturally high in omega 3, low in fat, and 100% drug free.
we can accommodate vegan, vegetarian or gluten free requests... just ask!

please inform us if you have any allergies before ordering, we are here to help

consuming raw or undercooked meat, poultry, seafood, and eggs may increase the risk of food borne related illness.