



## appetizers

Corn Soup  
*grilled corn—lobster salsa*  
15

Crispy Lobster Paella  
*pea shoot herb salad, lemon vinaigrette*  
22

Ricotta Cavatelli  
*fava beans, bacon, tomato broth, pecorino*  
18

Arugula & Strawberries  
*crunchy goat cheese, pickled leeks, poppy dressing*  
17

Sunflower Salad  
*golden beets, seeds, parmesan, sherry vinaigrette*  
15

Porcini Truffle Risotto  
*organic egg yolk, parmesan*  
22

Gravy Meatball Sliders  
*two little owl originals*  
12

## seasonal vegetables

String Beans  
*chiles, sesame seeds, mint, oyster sauce*  
15

Eggplant Parmesan  
*tomato basil sauce, arugula salad*  
17

Grilled & Roasted Corn  
*spicy Mexican style*  
14

Zucchini & Squash  
*capers, olives, basil*  
14

French Fries  
*chile aioli*  
11

## little owl t-shirt

*short sleeve 25 | long sleeve 30*

## chef Joey Campanaro

*we offer full-service events production specialized in catering private parties*

*\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
\* contains meat \**

## entrées

Chicken Breast  
*asparagus home fries, sherry jus*  
23

Pork Enchiladas  
*tomatillo salsa, bean salad, poached egg*  
21

Surf & Turf Tacos  
*refritos, salsa ranchera, guacamole, arroz*  
26

8 oz. Bacon Cheeseburger & Fries\*  
*American cheese, pickle, sesame seed bun*  
19

Roasted Scottish Salmon\*  
*avocado mousse, radishes, green beans*  
27

Grilled Big Eye Tuna  
*asparagus salad tonnato*  
24

Turkey Meatloaf  
*sweet peas*  
18