



# BAR TRAZA

## field

Olives + Almonds (v) (gf) 8

Chips + Guacamole (v) (gf)  
FIRE ROASTED SALSA 14

Corn Fritters (v)  
KAFFIR LIME, GARLIC, BIRD'S EYE CHILI SAUCE 9.75

Mediterranean Street Fries (v)  
GARLIC, FETA, DILL SOUR CREAM 7

Grains + Greens (v)  
QUINOA, FARRO, ARUGULA, AVOCADO, ALMOND,  
FETA, FIG, HONEY, LEMON VINAIGRETTE 14.25

## sea

Shrimp Caesar \*  
GRILLED SHRIMP, BLACK KALE, PARMESAN,  
CROUTON, AVOCADO, CAESAR DRESSING 16.5

Beer Battered Haddock  
FRIES, SLAW, TARTAR SAUCE 19.5

Fish Tacos\* (gf)  
QUESO FRESCO, LIME CREMA, SLAW,  
CORN TORTILLA 17

Ahi Tuna\* (gf)  
RARE, AVOCADO, CUCUMBER, CREMA, STICKY RICE,  
HARISSA AIOLI 17.5

Chef Emmanuel Trejo  
Executive Chef Adam Solowitz

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.p65warnings.ca.gov/restaurant](http://www.p65warnings.ca.gov/restaurant)

## range

Wings + Drums (gf)  
BUFFALO OR HONEY BBQ 16.75

Nachos (gf)  
CHORIZO, BLACK OLIVES, THREE CHEESE BLEND,  
CILANTRO, DILL SOUR CREAM 18

Cheeseburger\*  
CHEDDAR CHEESE, TOMATO, LETTUCE,  
CANTINA SAUCE, CARAMELIZED ONIONS,  
BRIOCHE, SEASONED FRIES 18.5  
*+SUBSTITUTE THE IMPOSSIBLE PATTY - ALL THE FLAVOR,  
AROMA AND BEEFINESS OF MEAT, BUT JUST PLANTS*

Pastrami Sliders  
MANCHEGO CHEESE, PESTO AIOLI, SLAW,  
AMOROSO BUN, SEASONED FRIES 17

## pantry

Chocolate Brownie (v)  
SERVED WARM, CARAMEL 7  
SERVED A LA MODE +3

Raspberry White Chocolate  
Cheesecake (v)  
BERRY COULIS 8

(gf) gluten-free  
(v) vegetarian

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

## vino

Whites 6oz 9oz

Maschio 11.5 -  
SPARKLING PROSECCO, ITALY

Conundrum 11.5 15.75  
WHITE BLEND, CALIFORNIA

Kris 12.5 17.25  
PINOT GRIGIO, ITALY

Decoy by Duckhorn 13 18  
SAUVIGNON BLANC,  
SONOMA COUNTY, CA

SL5 11.25 15  
FRANCE, CALIFORNIA

Wente 12.50 17.25  
CHARDONNAY, CALIFORNIA

Reds 6oz 9oz

Meiomi 15.75 21.75  
PINOT NOIR  
SANTA BARBARA, CA

Honoro Vera 10 13.75  
MERLOT, SPAIN

Charles Smith 12 16.50  
Boom Boom! Syrah  
COLUMBIA VALLEY, WA

Louis M. Martini 12.5 17.25  
CABERNET SAUVIGNON,  
CALIFORNIA

Barossa Valley 13 18  
RED BLEND, SOUTH AUSTRALIA

## cocktails

Rock Star Martini  
GREY GOOSE VODKA, PASSOA PASSION  
FRUIT LIQUOR, MONIN CINNAMON, LIME 15

Bramble On  
BELVEDERE PEACH NECTAR VODKA,  
MONIN PEACH, LEMON, ORANGE JUICE 15.50

Tropicali  
CRUZAN MANGO RUM, MANGO REAL, LIME,  
CRUZAN BLACK STRAP RUM, MINT 12.75

Chipotle Paloma  
SAUZA SILVER TEQUILA, ANCHO REYES LIQUOR,  
LIME, Q GRAPEFRUIT, TAJIN SPICE 15

Apple Pear Whiskey Sour  
MAKER'S MARK BOURBON, BARMALADE  
APPLE-PEAR, FRESH LEMON 12

Pink Ribbon  
KETEL ONE BOTANICAL GRAPEFRUIT,  
RASPEBERRY, LEMONADE, CLUB SODA 13

## brews

Domestic + Imported  
BUDLIGHT 7  
COORSLITE 7  
MILLERLITE 7  
CORONA EXTRA 8  
HEINEKEN 8

Draft  
16oz 9 / 22oz 11  
FIRESTONE WALKER 805 ALE  
LAGUNITAS IPA  
STONE RIPPER PALE ALE  
BALLAST POINT SCULPIN IPA  
NEW BELGIUM VODOO RANGER AMERICAN HAZE  
STELLA ARTOIS  
#TRENDING BREW