



XIX TAKEOUT / PATIO MENU

June 1st – June 6th

APPETIZERS

Wagyu Beef Gyoza 16

Scallions, chili oil, ponzu butter sauce

Double Smoked Bacon Wrapped Scallop 24

Tomato-bacon jam, cauliflower puree, Dijon cream

Korean Fried Cauliflower “KFC” 16

Gochujang sauce, sesame seeds

Ahi Tuna Twists 20

Spicy Thai noodles, cilantro, Asian slaw, cilantro aioli

Gorgonzola Mussels 30

Red onions, leeks, gorgonzola, fresh cream, garlic, espresso aioli, hand cut Kennebec fries

Bang Bang Tiger Prawns 22

Seaweed dust, avocado, tomato relish, sriracha aioli

Gull Valley Tomato Bruschetta 18

House-whipped ricotta, aged balsamic reduction, EVOO

Maple Sticky Baby Back Ribs 18

Marinated cucumbers, Thai chilis, maple-ginger glaze

Mini Tenderloin Sliders 16

Cheddar cheese, red pepper aioli, mini brioche buns

Mongolian Beef Bowl 19

Jasmine rice, 63 degree egg, pickled red onion, Asian slaw, diced tomato, cucumbers, green onion

Pepperoncini Calamari 22

Crispy calamari, banana peppers, pepperoncinis, spicy marinara sauce

Fried Chicken Katsu 15

Spicy aioli

Buffalo Hot Wings 17

Ranch dipping sauce

Shake Shake Parmesan Fries 12

Hand cut Kennebec potatoes, XIX seasoning salt, Parmesan cheese, truffle aioli

Margherita Flatbread 15

Tomato, fresh basil, mozzarella, roasted garlic, basil aioli

FROM THE GARDEN

Gull Valley Caprese Salad 18

Bocconcini, mixed cherry tomatoes, smoked tomato vinaigrette, basil, aged balsamic

Kale Caesar Salad 18

Fresh kale, baby romaine, crispy farro, Pecorino cheese, roasted garlic salsa verde dressing

California San Mateo Salad 18

Organic greens, feta cheese, toasted cashews, fresh berries, honey mustard vinaigrette

Add Chicken or Ahi Tuna 8

ENTREES

Alberta Prime Burger 22

Artisan bun, shake shake aioli, shredded lettuce, shaved pickle, beefsteak tomato, double smoked bacon, American cheddar. Served with hand cut Kennebec fries.

Coconut Salmon 38

Cinnamon 9-grain rice, Thai red curry coconut cream, tiger prawns phyllo, grilled asparagus

Wagyu Beef Ricotta Gnocchi 34

House made ricotta gnocchi, roasted tomato Pomodoro, Pecorino cheese

Goat Cheese-Crusted Beef Tenderloin 52

Sauteed heirloom carrots, fresh corn, mushrooms, baby potatoes, arugula, cherry tomatoes, honey mustard drizzle

Hoisin-Glazed Beef Short Ribs 43

Seasonal vegetables, jumbo crispy onion rings, Béarnaise sauce

Australian Lamb Chop 45

Chimichurri sauce, turmeric cream, sweet potato

Atlantic Lobster Ravioli 38

Spicy sambuca prawns, rose sauce

*** plant-based options and kid's menu available upon request ***



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June 4th SUSHI Feature

Available after 4pm

Sushi Combo 25

Salmon Nigiri
Albacore Tuna Nigiri
Crispy Uramaki Roll
Spicy Ahi Tuna Roll

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Salmon & Albacore Tuna Sashimi 24

12 pieces of sashimi

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Aburi-Style Salmon Sushi 22

Pressed and torched sushi, salmon, spicy tuna, jalapenos,
chili aioli, sesame seeds