



# TAFT·DÍAZ

## LUNCH

### S T A R T E R S

<b>Cheese &amp; Provisions</b> Cured Meat · Preserves · Seasonal Cheeses	28G
<b>Meatballs</b> Roasted Tomatoes · Italian Style Meatballs · Brûlée Burrata	22

### T A C O S

<b>Al Pastor</b> Option of Carrot or Pork · Roasted Pineapple · Salsa Verde	6G
<b>Black Cod</b> Beer Batter · Lemon Aioli · Chicharron	9
<b>New York</b> Flour Tortilla · Soy Marinated Tomato · Cheese Crust	8
<b>Sea Donkey</b> Flour Tortilla · Shrimp Al Pastor · Roasted Pineapple · Slaw	7
<b>Tempura Artichoke</b> Salsa Macha · Marinated Mushrooms · Aioli	5V

### S O U P S · S A L A D S

<b>Signature Corn &amp; Truffle Soup</b> Pecorino · Roasted Corn · Burgundy Truffle	12v
<b>Smoked Tomato Soup</b> Shaved Sourdough · Cherry Tomato	9
<b>Caesar Salad</b> Bibb Lettuce · Pecorino · Melba · House Caesar Dressing	12
<b>Taft Salad</b> Artisan Lettuce · Goat Cheese · Seasonal Fruits	10
Honey Vinaigrette · Caramelized Pecans	
ADD Grilled or Hot Chicken   7 Salmon   9	

### S A N D W I C H E S

<b>Reuben</b> Pastrami Slice · Sauerkraut · Swiss Cheese · Rye Bread	14
<b>Taft Burger</b> Aged Cheddar · Onion Soubise · Chorizo Aioli	14

### P O W E R L U N C H | 15

**Entree With Choice of Small Soup or Half Salad and Dessert**

Entree Choices	Salad Choices	Soup Choices
½ Reuben	Taft Salad	Corn & Truffle Soup
5 oz Taft Burger	Caesar Salad	Smoked Tomato Bisque

Two Taft Tacos  
\$3 extra charge for each New York or Black Cod taco

### **Dessert**

Scoop of Seasonal Sorbet

G Gluten Free  
V Vegetarian  
\*Spicy

We are proud to work with local farmers to provide organic seasonal ingredients.  
Bodega Loya · Full Circle Mushrooms · Sun City Roots

Executive Chef Erick Rocha