



# TAFT·DÍAZ

## LUNCH

### S T A R T E R S

- Cheese & Provisions** Cured Meat · Preserves · Seasonal Cheeses |28G
- Meatballs** Roasted Tomatoes · Italian Style Meatballs · Brûlée Burrata |22

### T A C O S

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

### S O U P S · S A L A D S

- Signature Corn & Truffle Soup** Pecorino · Roasted Corn · Burgundy Truffle |12V
- Smoked Tomato Soup** Shaved Sourdough · Cherry Tomato |9
- Caesar Salad** Bibb Lettuce · Pecorino · Melba · Black Garlic Caesar Dressing |12
- Taft Salad** 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

- Reuben** Pastrami Slice · Sauerkraut · Swiss Cheese · Rye Bread |14
- Taft Burger** Aged Cheddar · Onion Soubise · Chorizo Aioli |15

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

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

Entree	Choices	Salad	or	Soup	Choices
½ Reuben		Taft Salad		Corn & Truffle Soup	
Duck Flautas		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