

# TAZZA KITCHEN

## DINNER MENU

### SNACK/START

#### CHIPS & GUACAMOLE

pico de gallo, lime 9.5 *gf*, v — add queso (+4.5)

#### CHIPS & QUESO

white cheese sauce with salsa roja, pickled jalapeños 8.9 *gf*, v

#### TK NACHOS

housemade queso, avocado tomatillo salsa, pico de gallo, black beans, cilantro 14.9 *gf*, v  
— choice of chicken adobo, pork carnitas, or braised beef short rib (+1.5)

#### TUNA TARTARE\*

avocado, chipotle mayo, pumpkin seeds, capers, crispy shallots, cilantro, tortilla chips 13.9 *gf*

#### CAST IRON GOAT CHEESE

marinara, parsley, brick oven bread 9.9 v

#### MEATBALLS

pork, beef, veal, tomato sauce, grana padano, parsley, brick oven bread 11.9

#### BRICK OVEN BRUSSELS SPROUTS

bourbon bacon jam, tomato jam, pickled mustard seeds 12.5 *gf*

### TACOS

*Two corn tortillas with choice of one side. Substitute a third taco for the side for an additional charge.*

#### PORK CARNITAS

avocado tomatillo salsa, onion, cilantro 12.9 *gf*

#### BRAISED BEEF SHORT RIB

chipotle salsa, chimichurri crema, onion, cilantro 12.9 *gf*

#### CHICKEN ADOBO

guacamole, pico de gallo, cilantro 12.9 *gf*

#### CHILI MARINATED SHRIMP

ijicama slaw, creamy avocado salsa 13.5 *gf*

*Mix any two tacos for the average price.*

### WOOD FIRED PIZZA

#### MARGHERITA

fresh BUF mozzarella, basil 11.9 v

#### SPICY SAUSAGE & BLACK PEPPER HONEY

aged provolone, fresh BUF mozzarella 15.9

#### PROSCIUTTO & ARUGULA

fresh BUF mozzarella, grana padano 15.9

#### WHITE

béchamel, grana padano, fresh BUF mozzarella, caramelized onions, bacon 14.9

### SALAD

*Add: grilled chicken 5 (gf), pork carnitas 5 (gf), braised beef short rib 6.5 (gf), shrimp 7.5 (gf), crab cake 12, salmon\* 13 (gf), seared ahi tuna\* 13 (gf), steak\* 18 (gf)*

#### SIMPLE

mixed greens, roasted cherry tomato, crispy shallots, roasted shallot vinaigrette 9.9 *gf*, v

#### CRUNCHY POTATO & ARUGULA

house smoked mozzarella, toasted almonds, maple vinaigrette 11.9 *gf*, v, x

#### MIXED GREENS & GOAT CHEESE

toasted pumpkin seeds, seasonal fruit, pickled fennel, red onions, cucumbers, citrus vinaigrette 11.9 *gf*, v

#### CAESAR

romaine, grana padano, brown butter croutons 9.9

#### WEDGE

iceberg, creamy gorgonzola dressing, gorgonzola crumbles, pickled red onions, salt, pepper, bacon, balsamic reduction, roasted cherry tomatoes 12.5 *gf*

#### KALE & CHILIES

toasted pine nuts, lemon parmesan vinaigrette, chili pequin, grana padano 10.5 *gf*, v, x

#### HAWAIIAN

creamy vodka tomato sauce, fresh BUF mozzarella, spicy sausage, fresh pineapple 15.9

#### FREESTYLE

tomato sauce, fresh BUF mozzarella 11.9  
— plus cost of toppings (*limit 3 toppings*)

**MEATS:** pepperoni 2.5, spicy sausage 2.5, bacon 2.5, chicken adobo 2.5, meatballs 2.5, prosciutto 3.5

**VEGGIES:** basil .50, jalapeños 1, caramelized onions 1.5, black pepper honey 1.5, red onions 1.5, roasted cherry tomatoes 2, arugula 2, mushrooms 2.5

### MAINS

#### ROASTED SPAGHETTI SQUASH

black garlic, farro, peperonata, toasted pine nuts, grana padano, fresh herbs 18.9 v, x  
— pairs well with chicken adobo (+5) or shrimp (+7.5)

**BRICK OVEN CRAB CAKES** / coleslaw, scallions, lemon dressing, french fries 29.9

**CREOLE SHRIMP AND GRITS** / creamy white grits, bacon, sautéed shallots and garlic 23.9 *gf*

#### BRICK OVEN SALMON\*

stir fried red rice, glazed string beans, bacon, whipped goat cheese 27.9 *gf*

**BOLOGNESE PASTA** / fresh tagliatelle pasta, pork, beef and veal bolognese ragu, grana padano 18.9

#### BASIL CHICKEN ALFREDO

fresh fusilli pasta, basil, chili flake 18.9

**CHEESEBURGER\*** / Seven Hills beef, sharp cheddar, lettuce, tomato, dijonnaise, locally baked roll 14.9  
(add avocado +1.5, egg +2, bacon +2.5)

**FLAT IRON STEAK\*** / creamy peppercorn potatoes, salsa verde, baked egg 29.9 *gf*  
— Add a crab cake +12

### DESSERT

#### FLOURLESS CHOCOLATE CAKE

whipped cream 8.9 *gf*, v

**TIRAMISU** / classic recipe 9.5 v

**KEY LIME PIE** / blackberry sauce, whipped cream, lime zest 8.9 v

### BOWLS

#### HARVEST BOWL

farro, kale, fried sweet potatoes, roasted carrots, shallots, garlic, creamy tomato sauce, almonds, ricotta salata cheese 13.9 v, x  
— pairs well with flat iron steak\* (+18)

#### BAJA BOWL

green rice, black beans, kale, tomatillo sauce, pickled red onions, crema, cilantro 14.5 *gf*, v  
— includes choice of chicken adobo, pork carnitas, braised beef short rib (+1.5), shrimp (+2.5), crab cake (+7), salmon\* (+8), or seared ahi tuna\* (+8)

#### HONEY HARISSA BOWL

pearled couscous, honey harissa vinaigrette, fresh herbs, roasted cherry tomatoes, roasted carrots, feta, red onion, cucumber, tzatziki 14.9 v  
— includes choice of chicken adobo, pork carnitas, braised beef short rib (+1.5), shrimp (+2.5), crab cake (+7), salmon\* (+8), or seared ahi tuna\* (+8)

#### MEDITERRANEAN BOWL

hummus, lentils, tomatoes and olives, pickled fennel, pickled red onions, arugula, seared halloumi cheese, baked pita 13.9 v  
— pairs well with shrimp (+7.5), crab cake (+12), salmon\* (+13), or seared ahi tuna\* (+13)

### SIDES

#### ROASTED BEETS

spicy peanut salsa, black pepper honey 5 *gf*, v, x

#### SWEET POTATOES

romesco, ricotta salata cheese 5 *gf*, v, x

#### SIMPLE SALAD

mixed greens, roasted cherry tomato, crispy shallots, roasted shallot vinaigrette 6 *gf*, v

#### CAESAR SALAD

romaine, grana padano, brown butter croutons 6

#### BLACK BEANS

crema, pico de gallo 5 *gf*, v

**FRIED GREEN RICE** 5 *gf*, v

**FRENCH FRIES** 5 *gf*, v

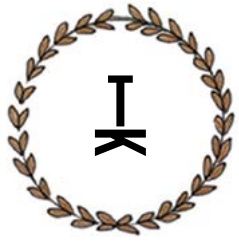
*A gratuity of 20% will be added to all parties of 10 or more.*

*\* Cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*gf We are not a gluten-free facility, but this item is safe for most gluten sensitivities.*

*v Vegetarian      x Contains tree nuts*

*Please notify your server of any food allergies.*



## SEASONAL COCKTAILS



### PALOMA

lunazul reposado tequila, grapefruit, lime, fizz  
11



### ESPRESSO MARTINI

luksusowa vodka, kahlua, espresso  
14



### BLUE FLAME\*

evan william's bourbon, benedictine, blueberry, thyme, lemon, egg white  
13



### DAXACA OLD FASHIONED

corralejo reposado tequila, pelotón de la muerte mezcal, mole bitters  
14



### RED SANGRIA

red wine, applejack brandy, spiced liqueur, triple sec, citrus  
11/24



### PAINKILLER

pusser's rum, coconut, pineapple, orange, nutmeg  
13



### CAMERA SHY

cirrus vodka, becherovka, grapefruit oleo, lime, fizz, rosemary  
12



### VIEUX CARRÉ

old overholt rye whiskey, remy martin, carpano antica sweet vermouth, benedictine, psychauds & angostura bitters  
15



### HOUSE RULES

broker's gin, applejack brandy, domaine de canton ginger liqueur, apple, basil, sichuan peppercorn, lemon  
13



### ELEVATOR LOVE LETTER

cirrus vodka, licor 43, blueberry, thyme, cranberry, lemon, lime  
12



### CENTERFOLD

(non-alcoholic)  
pomegranate, coconut, pineapple, lime, cinnamon  
6



### SHAPESHIFTER

lunazul blanco tequila, kahlua, gingersnap, lime, black walnut bitters  
13 x



### GOODFELLA

evan william's bourbon, disaronno amaretto, campari, orange bitters  
14



### GO GO JUICE

(non-alcoholic)  
chai tea, apple, basil, sichuan peppercorn, lemon, mint  
6

OUR COCKTAILS START WITH  
FRESH, HIGH QUALITY  
INGREDIENTS.

FOR RESERVATIONS & MORE INFO VISIT  
**TAZZAKITCHEN.COM**

\* Consuming raw eggs may increase your risk of foodborne illness.

DON'T SEE WHAT YOU'RE LOOKING FOR?  
JUST ASK!