



TAZZA KITCHEN

LUNCH 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

CHICKEN TORTILLA SOUP

crispy tortilla strips, cilantro, lime 9.9 *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

jicama 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

KALE & CHILIES

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

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.

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,
green peppers 2, roasted cherry tomatoes 2,
arugula 2, mushrooms 2.5*

SANDWICHES

Comes with choice of one side.

CHEESEBURGER*

Painted Hills beef, sharp cheddar, lettuce,
tomato, dijonnaise, locally baked roll 14.9
(add avocado +1.5, egg +2, bacon +2.5)

GRILLED CHICKEN

lettuce, tomato, bacon, cheddar, red onion,
romesco, locally baked roll 14.9 x

TK BLT

roasted tomato purée, smoked mozzarella,
bacon, arugula, garlic aioli 14.9

MAIN

BRICK OVEN CRAB CAKES

coleslaw, scallions, lemon dressing,
french fries 29.9

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

CHICKEN TORTILLA SOUP

crispy tortilla strips, cilantro, lime 5 *gf*

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

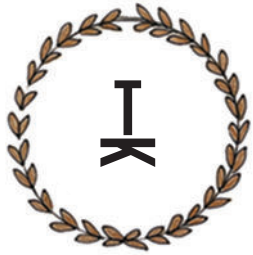
CAESAR SALAD

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



SEASONAL COCKTAILS



PALOMA

el jimador reposado tequila,
grapefruit, lime, fizz
11



BLUE FLAME*

old forester bourbon, krupnikas,
blueberry, thyme, lemon, egg white
13



PAINKILLER

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



HOUSE RULES

beefeater gin, applejack brandy, domaine
de canton ginger liqueur, apple, basil,
sichuan peppercorn, lemon
13



SHAPESHIFTER

el jimador blanco tequila, kahlua,
gingersnap, lime, black walnut bitters
13 x



DAXACA OLD FASHIONED

corralejo reposado tequila, mezcal,
mole bitters
14



CAMERA SHY

luksusowa vodka, krupnikas,
grapefruit oleo, lime, fizz, rosemary
12



ELEVATOR LOVE LETTER

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



GOODFELLA

old forester bourbon, disaronno
amaretto, campari, orange bitters
14



ESPRESSO MARTINI

luksusowa vodka, kahlua,
espresso
14



RED SANGRIA

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



VIEUX CARRÉ

old overholt rye whiskey, remy martin,
cocchi di torino sweet vermouth, benedictine,
peychauds & angostura bitters
15



CENTERFOLD

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



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!

