

TAZZA KITCHEN

LUNCH MENU

SNACK/START

CHIPS & GUACAMOLE

pico de gallo, lime 9.9 *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 TOSTADA*

chopped sushi-grade tuna tossed in ponzu sauce,
chili-lemon mayo, capers, fresh herbs, avocado
12.9 *gf*

CAST IRON GOAT CHEESE

marinara, parsley, brick oven bread 10.5 *v*

MEATBALLS

pork, beef, veal, tomato sauce, grana padano,
parsley, brick oven bread 12.9

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 13.5 *gf*

BRAISED BEEF SHORT RIB

chipotle salsa, chimichurri crema, onion,
cilantro 13.9 *gf*

CHICKEN ADOBO

guacamole, pico de gallo, cilantro 13.5 *gf*

CHILI MARINATED SHRIMP

jicama slaw, avocado tomatillo salsa 13.9 *gf*

Mix any two tacos for the average price.

WOOD FIRED PIZZA

MARGHERITA

fresh BUF mozzarella, basil 12.5 *v*

SPICY SAUSAGE & BLACK PEPPER HONEY

aged provolone, fresh BUF mozzarella 16.5

PROSCIUTTO & ARUGULA

fresh BUF mozzarella, grana padano 16.5

WHITE

béchamel, grana padano, fresh BUF mozzarella,
caramelized onions, bacon 15.5

SALAD

Add: grilled chicken 5.5 (*gf*), pork carnitas 5.5 (*gf*),
braised beef short rib 6.5 (*gf*), shrimp 7.5 (*gf*),
crab cake 13, salmon* 13 (*gf*), seared ahi tuna* 13 (*gf*),
steak* 19 (*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 12.5 *gf, v, x*

MIXED GREENS & GOAT CHEESE /

toasted pumpkin seeds, seasonal fruit, pickled fennel,
red onions, cucumbers, citrus vinaigrette 12.5 *gf, v*

CAESAR

romaine, grana padano, brown butter croutons 9.9

WEDGE

iceberg, creamy gorgonzola dressing, gorgonzola
crumbles, pickled red onions, bacon, balsamic
reduction, roasted cherry tomatoes 13.5 *gf*

KALE & CHILIES /

toasted pine nuts, lemon parmesan
vinaigrette, chili pequin, grana padano 11.5 *gf, v, x*

QUICHE & GREENS

applewood smoked bacon, caramelized onion,
provolone cheese, served with a simple salad 13.9

PEPPERONI & ZUCCHINI

olive oil base, garlic, chili roasted zucchini,
fontina cheese, parmesan cream drizzle 15.5

FREESTYLE

tomato sauce, fresh BUF mozzarella 12.5
– 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

SANDWICHES

Comes with choice of one side.

CHEESEBURGER*

Allen Brothers beef, sharp cheddar, lettuce,
tomato, dijonaise, locally baked roll 15.9
(add avocado +1.5, egg +2, bacon +2.5)

GRILLED CHICKEN

lettuce, tomato, bacon, cheddar, red onion,
romesco, locally baked roll 15.5 *x*

TK BLT

roasted tomato purée, smoked mozzarella,
bacon, arugula, garlic aioli 15.5

CRAB CAKE

coleslaw, scallions, creamy lemon dressing,
arugula, locally baked roll 19.9

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 hanger steak* (+19)

BAJA BOWL

green rice, black beans, kale, tomatillo sauce,
pickled red onions, crema, cilantro 15.5 *gf, v*
– includes choice of chicken adobo, pork carnitas,
braised beef short rib (+1.5), shrimp (+2.5), crab
cake (+8), 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 15.9 *v*
– includes choice of chicken adobo, pork carnitas,
braised beef short rib (+1.5), shrimp (+2.5), crab
cake (+8), 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 (+8),
salmon* (+13), or seared ahi tuna* (+13)

SIDES

ROASTED BEETS

spicy peanut salsa, black pepper honey 5.5 *gf, v, x*

SWEET POTATOES

romesco, ricotta salata cheese 5.5 *gf, v, x*

SIMPLE SALAD

mixed greens, roasted cherry tomato, crispy
shallots, roasted shallot vinaigrette 6.5 *gf, v*

CAESAR SALAD

romaine, grana padano, brown butter croutons 6.5

BLACK BEANS

crema, pico de gallo 5 *gf, v*

FRIED GREEN RICE 5 *gf, v*

FRENCH FRIES 5 *gf, v*

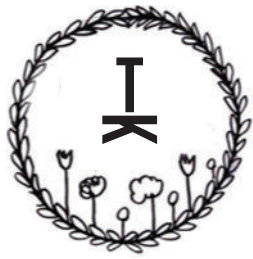
A gratuity of 20% will be added to all parties of 10 or more.

* 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



HEY DUDE

evan william's bourbon, st. germain, amaro nonino, lemon, mole bitters
14



PINEAPPLE DAIQUIRI

stiggins' fancy pineapple rum, lime, sugar
12.5



QUIET ON SET

broker's gin, cucumber dry vermouth, cointreau, green tea & ginger shrub, lime, black pepper
13.5



SADDLE UP

pelotón de la muerte mezcal, ramazzotti rosato, campari, lime, rhubarb bitters
13.5



PALOMA

lunazul reposado tequila, grapefruit, lime, fizz
11.5



MARGARITA

lunazul blanco tequila, citronge, lime, salt
13



BZZZ ME IN

lunazul reposado tequila, lychee liqueur, mango, chili, lime, angostura bitters
13



BIRD OF PARADISE

cirrus vodka, banane du brésil, licor 43, strawberry grapefruit oleo, lemon, tiki bitters
13.5



SMOOTH OPERATOR

evan william's bourbon, amaro montenegro, chili cocchi rosa, banane du brésil, tiki bitters
14



ESPRESSO MARTINI

luksusowa vodka, kahlua, espresso
14



WHITE SANGRIA

white wine, peach brandy, rum, triple sec, citrus
11/24



PISCO SOUR*

pisco, lime, sugar, eggwhite*, angostura bitters
12



RUBY FALLS

[non-alcoholic]
strawberry grapefruit oleo, hibiscus tea, lemon
7



LIKE THE SUN

[non-alcoholic]
mango, green tea & ginger shrub, chili, lime, fizz
7

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!