TAZZA KITCHEN

DINNER 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 15.5 *gf, v*
– choice of chicken adobo, pork carnitas, or braised beef short rib (+1)

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 10.9 *v*

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

BRICK OVEN BRUSSELS SPROUTS
bourbon bacon jam, tomato jam, pickled mustard seeds 11.5 *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 13.9 *gf*

BRAISED BEEF SHORT RIB
chipotle salsa, chimichurri crema, onion, cilantro 14.5 *gf*

CHICKEN ADOBO
guacamole, pico de gallo, cilantro 13.9 *gf*

CHILI MARINATED SHRIMP
jicama slaw, avocado tomatillo salsa 14.5 *gf*

Mix any two tacos for the average price.

gf We are not a gluten-free facility, but this item is safe for most gluten sensitivities.
v Vegetarian x Contains tree nuts

WOOD FIRED PIZZA

MARGHERITA
fresh BUF mozzarella, basil 12.9 *v*

SPICY SAUSAGE & BLACK PEPPER HONEY
aged provolone, fresh BUF mozzarella 16.5

PROSCIUTTO & ARUGULA
fresh BUF mozzarella, grana padano 16.9

WHITE
béchamel, grana padano, fresh BUF mozzarella, caramelized onions, bacon 15.9

PESTO & VODKA
house made creamy vodka tomato sauce, fresh BUF mozzarella, fresh basil pesto 15.5 *v, x*

FREESTYLE
tomato sauce, fresh BUF mozzarella 12.9
– 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*

SALAD

Add: beets 2 (gf, v), 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 10.5 *gf, v*

CRUNCHY POTATO & ARUGULA / house smoked BUF mozzarella, toasted almonds, maple vinaigrette 12.9 *gf, v, x*

ARUGULA & GOAT CHEESE / roasted cherry tomatoes, butter roasted pecans, roasted garlic vinaigrette 12.9 *gf, v, x*

CAESAR / romaine, grana padano, brown butter croutons 10.5

KALE & CHILIES / toasted pine nuts, lemon parmesan vinaigrette, chili pequin, grana padano 11.9 *gf, v, x*

SANDWICHES

Comes with choice of one side.

CHEESEBURGER* / Angus beef, sharp cheddar, lettuce, tomato, dijonnaise, locally baked roll 16.5
(add avocado +1.5, egg +2, bacon +2.5)

STEAK & CHEESE* / aged provolone, peperonata, TK aioli, locally baked roll 17.5

MAINS

WOOD OVEN CHICKEN THIGHS
masala spices, almonds, dukkah, rice pilaf, charred marinated red onion, tzatziki, fresh herbs 19.9 *gf, x*

BRICK OVEN CRAB CAKES
coleslaw, scallions, creamy lemon dressing, french fries 32.5

SHRIMP & WINTER GREENS
shaved brussels sprouts in a maple lime vinaigrette, bitter greens, feta, citrus segments 23.5 *gf*

BRICK OVEN SALMON*
stir fried red rice, glazed string beans, bacon, whipped goat cheese 29.5 *gf*

BOLOGNESE PASTA
fresh pappardelle pasta, pork, beef, and veal bolognese ragu, grana padano 19.5

BASIL CHICKEN ALFREDO
fresh tagliatelle pasta, basil, chili flake 19.9

BISTRO STEAK* / creamy cauliflower purée, roasted carrots, leeks, and potatoes, chimichurri 32.9 *gf*

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.*
Some items served at this establishment may contain foreign-imported shrimp. Ask for more information.

ALLERGY STATEMENT: If you have a food allergy, please notify us. We take pride in preparing our food from scratch every day. For your well-being, please alert us if you have any allergies or dietary restrictions as not all ingredients are listed on the menu. While we take great care to safely accommodate allergies, we are not an allergen-free dedicated facility so there is always a slight risk of cross contamination, especially for those with very sensitive allergies. Scan the QR code for detailed allergy and ingredient information.

BOWLS

HARVEST BOWL / farro, kale, fried sweet potatoes, roasted carrots, shallots, garlic, creamy tomato sauce, almonds, ricotta salata cheese 14.5 *v, x*
– pairs well with steak* (+19)

BAJA BOWL / green rice, black beans, kale, tomatillo sauce, pickled red onions, crema, cilantro 15.9 *gf, v*
– includes choice of chicken adobo, pork carnitas, braised beef short rib (+1), shrimp (+2), crab cake (+7.5), salmon* (+7.5), or seared ahi tuna* (+7.5)

HONEY HARISSA BOWL / pearled couscous, honey harissa vinaigrette, fresh herbs, roasted cherry tomatoes, roasted carrots, feta, red onion, cucumber, tzatziki 16.5 *v*
– includes choice of chicken adobo, pork carnitas, braised beef short rib (+1), shrimp (+2), crab cake (+7.5), salmon* (+7.5), or seared ahi tuna* (+7.5)

MEDITERRANEAN BOWL / hummus, lentils, tomatoes and olives, pickled fennel, pickled red onions, arugula, seared halloumi cheese, baked pita 14.5 *v*
– pairs well with shrimp (+7.5), crab cake (+13), salmon* (+13) or seared ahi tuna* (+13)

SIDES

ROASTED BEETS / spicy peanut salsa 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 6.9 *gf, v*

CAESAR SALAD / romaine, grana padano, brown butter croutons 6.9

BLACK BEANS / crema, pico de gallo 5 *gf, v*

FRIED GREEN RICE 5 *gf, v*

FRENCH FRIES 5 *gf, v*

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 9.5 *v*

SEASONAL COCKTAILS



ESPRESSO MARTINI

titos vodka, kahlua, espresso
14



ORANGE CRUSH

absolut vanilla vodka, cointreau, orange, lemon, lime
12.5



FITZGERALD

tanqueray gin, lemon, sugar, angostura bitters
11.5



BLACK MANHATTAN

old overholt rye whiskey, averna amaro, orange & chocolate bitters
14.5



MEZCAL SOUR*

pelotón de la muerte mezcal, lime, sugar, eggwhite*
14



SIDECAR

remy martin, cointreau, lemon, sugar rim
15



COOL CAT

goslings black seal rum, banane du brésil, chai, chile de árbol, lime
13.5



STICKS & STONES

lunazul reposado tequila, applejack brandy, cherry heering, lime
12.5



WINTERBERRY

titos vodka, chambord, cranberry, lime, plum bitters
13.5



SANGRIA

red wine, applejack brandy, rum, triple sec, ginger, citrus
11.5/25



JUNA

(non-alcoholic)
hibiscus tea, pineapple ginger oleo, lemon, rosewater
7



ROSY CHEEKS

(non-alcoholic)
cranberry, pomegranate, raspberry, lemon, fizz, rosemary
7



MISCHIEF

tanqueray gin, sweet vermouth, allspice dram, raspberry, pomegranate, lime
13.5



BIG SIPPA

evan william's bourbon, fernet branca, frangelico, kahlua, mole bitters
13 *x*

OUR COCKTAILS START WITH
FRESH, HIGH QUALITY
INGREDIENTS.

FOR RESERVATIONS & MORE INFO VISIT
TAZZAKITCHEN.COM

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

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