VERDE
RESTAURANT

FOR THE TABLE

CAULIFLOWER $15
harrisa labneh glaze, red chermoula, micro cilantro

GRILLED SNAP PEAS $14
snap peas, garlic labneh, citrus, herbs

ROASTED PICKLED CARROTS $16
creme verde sauce, spiced pepitas

CHARRED CABBAGE $15
charred cabbage, yogurt, romesco

BLISTERED SHISHITOS $16
sweet & sour glaze, sesame seeds, parmesan

SALMON CRUDO $18
cucumber, citrus, dill, aleppo pepper

FRIES $9
parmesan, garlic, parsley

BREAD & BUTTER $12
house baked olive oil bread, whipped butter

CHIPS & DIP $16
caramelized onion, sour cream, chips

SOUP & SALAD

FARMERS MARKET SOUP $15
made from scratch daily, ask your server

ROASTED BEET SALAD $16
belgian endive, blue cheese, apples, candied walnuts, lemon vinaigrette

LITTLE GEM CAESAR $17
lemon anchovy vinaigrette, lots of parm

TRICOLORE SALAD $19
arugula, radicchio, endive, parmesan, red wine vinaigrette

PROTEIN GRAIN BOWL
tehachapi grain project sonora grain, broccolini, avocado, tabbouleh
vegetarian $22 / **salmon** $35 / **steak** $35 / **chicken thigh** $25

ENTREES

CHEESEBURGER $24
house brioche bun, double angus patties, carmalized onion, new school american cheese, lettuce, pickles, thousand island, fries

FENNEL CRUSTED 12OZ BONE-IN PORK CHOP $35
green beans, honey mustard sauce, crispy shallot

LEMON & SUMAC CHICKEN $36
de-boned chicken, butter potatoes, roasted tomato, garlic sauce, italian salsa verde

STEAK TAGLIATA $45
flat iron steak, balsamic, crispy potatoes, arugula salad

ATLANTIC SALMON $37
romesco, sweet pepper, charred corn, herb oil

RAINBOW TROUT PICCATA $34
lemon, butter, caper sauce, asparagus

**OUTSIDE DESSERT FEE IS $5 PER PERSON

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS; ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

THANK YOU FOR DINING AT VERDE

We are passionate about the farm-to-table philosophy, with a deep commitment to biodynamic, seasonal ingredients that support health, vitality, and longevity. Our menu evolves with the seasons, showcasing the freshest produce at its peak to create dishes that are both nourishing and memorable. At Verde, we believe food should be a celebration of nature's bounty. To complement your meal, we invite you to explore our thoughtfully curated selection of seasonal wines from around the world, along with handcrafted drinks made from house-made infusions and botanicals.

COCKTAILS

CLASSIC COCKTAIL $17
wanna know? ask your server

THE CELERY STALKER $18
tequila blanco, celery shrub, lemon

GIN THERE DONE THAT $18
gin, lime, savoia

ALL BETS ARE OFF $18
vodka, pomegranate, cucumber, lemon

REALLY? CARROT? $19
carrot infused vodka, pineapple, dill, lemon

NUTTY BY NATURE $18
bourbon, nocino, bitters

CIGARETTES & COFFEE $19
rye, amari, havana bitters, coffee bean

NA COCKTAILS

TRUST FALL $13
tell us what you don't like

MINT CONDITION $13
mint, lemon, sparkling water

ORANGE YOU GLAD $13
orange, pineapple, vanilla bean

WINE

PROSECCO $15/60
sorgente. friuli, italy

ROSE $15/60
j mourat. loire valley, france

KERNER $16/64
kurtatsch. alto adige, italy

SAUVIGNON BLANC $18/72
adele rouze. quincy, france

CHARDONNAY $18/72
thevenet. macon, france

SCHIAVA $16/64
erste+neue. alto adige, italy

PINOT NOIR $21/84
lussier. anderson valley

RED BLEND $25/100
aleksander. paso robles

CABERNET SAUVIGNON $21/84
obsidian ridge. lake county

WANNA BYOB?!

CORKAGE IS **FREE**
2 bottle max

verdeverjus

BEER

PFEIFFER
lager
$8

DAILY IPA
ipa PINT
$10

DAILY BEER
ask your server
$MP

POINTS?! **SCAN HERE**

Verde Guest (USERNAME + PASSWORD)