



SUNSET MENU

served 3pm - close | dinner entrées 5pm - close wed-sat

WINES BY THE GLASS

montpellier chardonnay, napa 8/28
pedroncelli chardonnay, russian river 9/32
william hill chardonnay, central coast 10/34
la playa sauvignon blanc, chile 8/28
the seeker sauvignon blanc, marlborough 9/32
chateau de la roche sauvignon blanc, loire valley 10/34
lagaria pinot grigio, italy 8/28
pino cellars pinot gris, oregon 10/34
fess parker riesling, santa barbara 8/28
six degrees rosé, california 9/32
saracco moscato d'asti, italy 8/28

ravage cabernet, california 8/28
rare earth^ cabernet, california 8/28
louis martini cabernet, sonoma 10/34
gainey vineyards merlot, santa ynez valley 8/28
meiomi pinot noir, california 9/32
laurelwood pinot noir, willamette valley 10/34
finca el origen malbec, argentina 9/32
harlow ridge zinfandel, lodi 8/28

^organic

please see our wine list for more wines by the bottle

APPETIZERS

soup du jour cup 4 bowl 6
chef's inspiration

wings* 10
bleu cheese dipping sauce

pork belly tacos* 12
jalapeno & whole grain mustard bbq sauce, cilantro

sliders 10 (2 per order; add a 3rd for 3)
ground beef* brown sugar bacon, jalapeno bbq sauce,
onion rings, micro cilantro, fries
pork belly* cabbage, jalapeno bbq sauce, cilantro, fries

shrimp ceviche 14
shrimp, tomato, cucumber, avocado, cilantro,
jalapeno, lemon

SALADS

house salad 10
mixed greens, tomato, carrot, radish, choice of dressing

cucumber, tomato & radish salad 14
english cucumber, cherry tomatoes, heirloom tomatoes,
radish, lemon, parsley, red wine vinaigrette

roasted beet salad 16
roasted beets, goat cheese, arugula, pine nuts, honey

cobb salad* 14
romaine, grilled chicken, bacon, avocado, cherry tomatoes,
gorgonzola, choice of dressing

salmon spinach salad* 18
grilled salmon, spinach, avocado, strawberry, cilantro, lime,
citrus vinaigrette

hummus 12
roasted red peppers, pita bread, lemon

crabcakes* 16
arugula salad, remoulade, grilled lemon

grilled asparagus 12
served with grilled lemon

fresh veggies 12
asparagus, broccolini, baby carrots, tomato,
cucumber, green goddess dressing

☺ HAPPY HOUR SPECIALS, 3p-6p daily ☺

draft beer 4 well drinks 5 house wine btg 6
25% off listed appetizer prices

caprese salad 12
tomato, basil, fresh mozzarella

escena wedge 12
iceberg lettuce, bacon, gorgonzola cheese, cherry
tomatoes, capers, choice of dressing

melon, basil & feta salad 14
watermelon, basil, mint, feta, balsamic reduction

caesar salad 12
romaine hearts, croutons, shaved parmesan,
caesar dressing,

add to any salad*

chicken 6 shrimp 7 salmon 8 turkey 4

BEVERAGES

coffee 3
hot tea 4
espresso/latte/cappuccino/macchiato 5

iced tea or soda 3
juice or milk sm 3 lg 5
hot chocolate 5



BURGERS

escena burger* 16

half-pound beef or turkey patty, lettuce, tomato, red onion, choice of side

beyond™ burger 16

beyond™ burger patty, romaine hearts, tomato, avocado, herb mayo, choice of side

add-ons

american, swiss, cheddar, or pepperjack cheese 2
bacon, grilled mushrooms, melted onions, jalapeño, egg* 2
avocado 3

side choices

seasonal fruit, steak fries, shoestring fries, coleslaw, tomato
add for each additional side 4

DINNER ENTRÉES served wednesday - saturday 5p-close

chicken milanese 22

served over smashed fingerling potatoes with an arugula fennel salad

lemon pasta 20

fettucine, cauliflower, chickpeas, arugula, lemon cream sauce

roasted garlic & rosemary chicken 24

roasted chicken, smashed potato, scallions, baby carrots

grilled portobello mushroom 22

grilled portobello mushroom, tomato, basil, garlic, lemon

escena fried chicken 24

smashed potato, savory cabbage slaw

grilled salmon 26

grilled salmon, basil, mint, cherry tomato, lemon, jasmine rice, grilled broccolini

filet* 30

grilled filet, brown butter potatoes, roasted carrot, grilled asparagus

grilled halibut 28

grilled halibut, horseradish purple potato, lemon, grilled asparagus

surf & turf* 36

grilled filet, grilled shrimp, smashed potatoes, broccolini

grilled citrus herb shrimp 26

grilled shrimp, jasmine rice, grilled asparagus, lemon

sides

*seasonal vegetables 5 asparagus 8 broccolini 8 jasmine rice 5
fingerling potato 6 steak fries 5 shoestring fries 5*

DESSERTS

tiramisu 10 apple blossom 10 chocolate lava cake 10 citrus cheesecake 9

AFTER DINNER DRINKS

espresso martini absolut vanilla, kahlua, espresso 10 | irish coffee tullamore dew whiskey, coffee 8

chocolate martini absolut vanilla, godiva milk and white chocolate 10

truffle martini absolut, frangelico, coffee 10 | mexican coffee patron café dark, kahlua, coffee 10

snow cap absolut vanilla, frangelico, coffee 10 | haute & steamy godiva milk chocolate, absolut vanilla, coffee 10

Planning a party or special event?

Weddings, rehearsal dinners, birthday parties, celebrations of life, business meetings... we've got you covered, inside or outside. Whether it's just a few close friends or associates, or all of your friends and their friends, too, chances are we've got a space for you.

Please leave your contact information at the host stand or visit our weddings & events page at escenagrill.com, and we'll help you get the party started.

We strive to source our meats, herbs, and produce from local providers to the extent possible. 20% gratuity is applied to all parties 6 or more guests. A charge of \$4.00 may be added to entrée plate split/share requests.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain pre-existing medical conditions. Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences. Menu items and prices are subject to change.

Questions, comments, concerns? Please let us help. Thank you!