

APPETIZERS

FARMERS MARKET CRUDITÉ (VEG)	12
rosemary garlic hummus with feta cheese. chipotle ranch. fresh veggies. grilled flatbread.	
WARM POTATO CHIP STACK	12
applewood smoked bacon. green onions. cabrales blue cheese. buffalo sauce.housemade potato chips. fondue melted.	
TOMATO AND MOZZARELLA BRUCHETTA (VEG)	12
roasted tomatoes. fresh mozzarella. basil. balsamic reduction.	
VOLANTI MEATBALLS	12
house blend of veal. sausage. ground sirloin. marinara. parmesan.	
SPINACH AND ARTICHOKE DIP (VEG)	13
spinach. artichoke. gruyere. fontina. reggiano fondue. house chips.	
QUESO FUNDIDO (VEG)	13
broiled mexican cheese. house peppers. warm flour tortillas.	

SOUP & SALADS

add protein to any salad: chicken +6. steak +8. shrimp +8. salmon +10.

SCRATCH SOUP OF THE DAY	cup 6 bowl 9
FARMERS MARKET SALAD (GF) (VEG)	13
today's freshest veggies from local farms. crow's dairy goat cheese. zesty lime vinaigrette.	
ACHIOTE CHICKEN SALAD	14
achiote chicken. black beans. tomatoes. roasted corn. feta. tortilla strips. romaine lettuce. chipotle ranch dressing.	
ASIAN ROUTE SALAD	14
napa cabbage. grilled chicken. carrots. red & green peppers. almonds. scallions. wonton strips. sesame ginger vinaigrette.	
PERUVIAN SALAD (GF) (VEG)	13
quinoa. arugula. cucumbers. tomatoes. golden raisins. almonds. radish. mint. olive oil. lemon juice.	

HOUSE FAVORITES

EXOTIC MUSHROOM BRUSCHETTA (VEG)	16
chipotle cream sauce. artisan bread. tomatoes. avocado. cotija cheese.	
*AHI TUNA BOWL	18
tartare. avocado. wonton bowl. honey wasabi drizzle.	
*SHRIMP TOWER	18
mexican shrimp. wasabi aioli. rice. avocado. cucumbers. soy caramel reduction.	

ENTREES

sandwiches and burgers served with house french fries. sweet potato fries or side salad +3. gluten free bread +2.

CUBAN	14	HOUSE SPAGHETTI	18
provolone cheese. pulled pork. prosciutto. ciabatta bread. pickled onions. salsa verde. grain mustard aioli.		angel hair pasta. freshly made marinara sauce. housemade meatballs.	
BOMB RUEBEN	18	WILD MUSHROOM CHIPOTLE PASTA (VEG)	18
pastrami. sauerkraut. havarti cheese. thousand island dressing. fried jalapenos. marble rye.		tagliatelle pasta. wild mushroom. spicy cream sauce. fresh tomatoes. avocado. queso fresca. add protein: chicken +6 steak +8 shrimp +8 salmon +10	
PESTO PORTOBELLO SANDWICH	16	GREEN CHILE MAC N' CHEESE	18
grilled portobello. roasted peppers. grilled onion. provolone cheese. focaccia bread.		roasted green chile. scallions. buttered bread crumbs. add protein: chicken +6 steak +8 shrimp +8 salmon +10	
*VOLANTI BURGER	16	IRISH ORGANIC GRILLED SALMON (GF)	36
angus burger. aged cheddar cheese. applewood bacon. pickled onions. arugula. tomatoes. chipotle aioli.		chimichurri sauce. seasoned fingerling potatoes. grilled seasonal veggies.	
*WILD MUSHROOM BURGER	17	SANTA FE CHICKEN (GF)	28
angus burger. wild mushrooms. caramelized onions. havarti cheese. chipotle aioli.		grilled red bird chicken. poblano peppers. onions. roasted corn. peruvian mashed potatoes. grilled asparagus.	
*BLACK & BLUE BURGER	18	VEGAN TAMALES (GF) (VEG)	16
angus burger. caramelized onions. applewood bacon. fried egg. cabrales blue cheese. chipotle aioli.		ground roasted corn. green chili. flax seed. quinoa. tomatillo salsa. southwest coleslaw.	
*STEAK AND FRITES (GF)	32	PASTEL ESPANOL	18
prime 8oz grilled flat iron steak. arugula. truffle and parmesan frites.		corn tortillas. chicken. sour cream. cheese. green chillies. corn.	
PORK CHOP	36	MAHI MAHI TACOS (GF)	18
blue cheese crusted +3 bone in 14oz. center cut. house marinated. peruvian mashed potatoes. grilled asparagus.		three blackened mahi mahi tacos. chopped mexican slaw. citrus. chipotle aioli. housemade corn tortillas.	
*CHEF'S CHOICE HAND CUT STEAK	MP	PORK TACO PLATTER (GF)	26
blue cheese crusted +3 sides: veggies +5 green chili mac +8 frites +8 house potatoes +7 peruvian mashed potatoes +8		slow cooked pork. marinated in house five spice blend. tomatillo salsa. mexican slaw. chipotle aioli. housemade corn tortillas. served on warm himalayan salt stone and cast iron skillet.	

*These items contain ingredients that may be undercooked. Consuming raw undercooked meats, cold treats, seafood, shellfish or eggs may increase your risk to foodborne illness.

APPETIZERS

FARMERS MARKET CRUDITÉ (VEG)	12
rosemary garlic hummus. feta cheese. fresh veggies. grilled flatbread.	
WARM POTATO CHIP STACK	12
applewood smoked bacon. green onions. cabrales blue cheese. buffalo sauce.housemade potato chips. fondue melted.	
TOMATO AND MOZZARELLA BRUCHETTA (VEG)	12
roasted tomatoes. fresh mozzarella. basil. balsamic reduction.	
VOLANTI MEATBALLS	12
house blend of veal. sausage. ground sirloin. marinara. parmesan.	
SALT AND PEPPER WINGS	12
house dry rub chicken wings. served with chef special chipotle ranch.	

SOUP & SALADS

add protein to any salad: chicken +6. steak +8. shrimp +8. salmon +10.

SCRATCH SOUP OF THE DAY	cup 6 bowl 9
FARMERS MARKET SALAD (GF) (VEG)	13
today's freshest veggies from local farms. crow's dairy goat cheese. zesty lime vinaigrette.	
ACHIOTE CHICKEN SALAD	14
achiote chicken. black beans. tomatoes. roasted corn. feta. tortilla strips.romaine lettuce. chipotle ranch dressing.	
ASIAN ROUTE SALAD	14
napa cabbage. grilled chicken. carrots. red & green peppers. almonds. scallions. wonton strips. sesame ginger vinaigrette.	
PERUVIAN SALAD (GF) (VEG)	13
quinoa. arugula. cucumbers. tomatoes. golden raisins. almonds. radish. mint. olive oil. lemon juice.	

HOUSE FAVORITES

EXOTIC MUSHROOM BRUSCHETTA (VEG)	16
chipotle cream sauce. artisan bread. tomatoes. avocado. cotija cheese.	
*AHI TUNA BOWL	18
tartare. avocado. wonton bowl. honey wasabi drizzle.	
*SHRIMP TOWER	18
mexican shrimp. wasabi aioli. rice. avocado. cucumbers. soy caramel reduction.	

ENTREES

sandwiches and burgers served with house french fries. sweet potato fries or side salad +3. gluten free bread +2.

*BLTA	13	*VOLANTI BURGER add egg +2.	16
applewood bacon. tomatoes. avocado. arugula. chipotle aioli. sourdough bread.		angus burger. aged cheddar cheese. applewood bacon. pickled onions. arugula. tomatoes. chipotle aioli.	
CUBAN	14	*THE CHAD add egg +2.	14
provolone cheese. pulled pork. prosciutto. ciabatta bread. pickled onions. salsa verde. grain mustard aioli.		chicken breast. aged cheddar cheese. applewood bacon. pickled onions. arugula. tomatoes. chipotle aioli.	
ROASTED BIRD	14	*WILD MUSHROOM BURGER	17
roasted turkey. provolone. arugula. avocado. cranberry mayo. prairie bread panini.		angus burger. wild mushrooms. caramelized onions. havarti cheese. chipotle aioli.	
MEDITERRANEAN TUNA	13	*BLACK & BLUE BURGER	18
capers. dill. cilantro. green onion.		angus burger. caramelized onions. applewood bacon. fried egg. cobrales blue cheese. chipotle aioli.	
PESTO CHICKEN SALAD SANDWICH	13	FIVE SPICED TACOS (GF)	15
rotisserie chicken. pesto aioli. celery. lettuce. tomato.		three pork tacos. tomatillo salsa. chopped mexican slaw. chipotle aioli. housemade corn tortillas.	
BOMB RUEBEN	18	MAHI MAHI TACOS (GF)	18
pastrami. sauerkraut. havarti cheese. thousand island dressing. fried jalapeños. marble rye.		three blackened mahi mahi tacos. citrus. chopped mexican slaw. chipotle aioli. housemade corn tortillas.	
PESTO PORTOBELLO SANDWICH	16	VEGAN TAMALES (GF) (VEG)	16
grilled portobello. roasted peppers. grilled onion. provolone cheese. focaccia bread.		ground roasted corn. green chili. flax seed. quinoa. tomatillo salsa. southwest coleslaw.	
VOLANTI TENDERLOIN SLIDERS	13		
two savory sliders. caramelized onions.arugula. horseradish aioli. sesame challah slider buns.			

*These items contain ingredients that may be undercooked. Consuming raw undercooked meats, cold treats, seafood, shellfish or eggs may increase your risk to foodborne illness.

BRUNCH COCKTAILS

TABLESIDE MIMOSA

house sparkling 23 | sylvbar 38 | vevue clicquot 150
served with 8oz of choice juice:
orange. cranberry. grapefruit. additional juice +3.

POSTCARDS TO ANYWHERE 13

stamp +2
hendricks gin. spirulina. muddled mint. cucumber. lime.

\$7 BLOODY MARY OR MIMOSA

DESIGNATED DRIVER 7

iconic cocktail cascara vanilla. ginger.
lemon. sparkling water.

BRANDY ALEXANDER 15

korbel brandy. creme de cacao. cream.
nutmeg. marshmallow.

BREAKFAST

*THE FLY BY

two local eggs. fingerling potato hash. toast. house chiltepin
sausage or applewood smoked bacon.

*FARMERS MARKET OMELET (VEG)

local eggs. gruyere. chives. roasted tomatoes. mushrooms. avocados.
queso fresco. basil. served with fingerling potato hash.

*SAUSAGE OMELET

local eggs. chiltepin sausage. sharp cheddar. chives. served with
fingerling potato hash.

*AVOCADO TOAST (VEG)

local nine grain toast. over medium eggs. crows dairy chevre. avocado.
house cilantro serrano pesto. local greens. house vinaigrette.

14 *BK SANDWICH 14

over medium eggs. ciabatta. local cheese. fire roasted tomatoes.
basil. served with fingerling potato hash.
choice of applewood bacon or house chiltepin sausage.

15 *BREAKFAST BURRITO 14

scrambled eggs. spicy sausage. cheese blend.
potato hash. green onion.

15 *CHILAQUILES (VEG) 14

house tortilla chips. fried eggs. sour cream. avocado.
cotija. house red sauce.

14 *STEAK AND EGGS 28

prime 8oz grilled flat iron steak. two local eggs. potato hash.

SOMETHING SWEET

add blueberries. bananas. toasted walnuts +2

SMOTHERED PANCAKES (VEG) 12

housemade pancakes. cinnamon. butter. pure maple syrup.

CHALLAH FRENCH TOAST (VEG) 12

cinnamon toasted challah. cinnamon. butter. pure maple syrup.

CELEBRATION CAKES (VEG) 15

pancakes but, better!

LUNCH

*AHI TUNA BOWL

tartare. avocado. wonton bowl. honey wasabi drizzle.

*SHRIMP TOWER

mexican shrimp. wasabi aioli. rice. avocado. cucumbers.
soy caramel reduction.

EXOTIC MUSHROOM BRUSCHETTA (VEG)

chipotle cream sauce. artisan bread. tomatoes. avocado. cotija cheese.

ACHIOTE CHICKEN SALAD

achiote chicken. black beans. tomatoes. roasted corn. feta. tortilla strips.
romaine lettuce. chipotle ranch dressing.

ASIAN ROUTE SALAD

napa cabbage. grilled chicken. carrots. red & green peppers. almonds.
scallions. wonton strips. sesame ginger vinaigrette.

18 *BLTA 13

add egg +2.
applewood bacon. tomatoes. avocado. arugula. chipotle aioli.
sourdough bread.

18 BOMB RUEBEN 18

pastrami. sauerkraut. havarti cheese. thousand island dressing.
fried jalapeños. marble rye.

16 *VOLANTI BURGER 16

add egg +2.
angus burger. aged cheddar cheese. applewood bacon. pickled onions.
arugula. tomatoes. chipotle aioli.

14 VEGAN TAMALES (GF) (VEG) 16

ground roasted corn. green chili. flax seed. quinoa. tomatillo salsa.
southwest coleslaw.