

STARTERS

SCRATCH SOUP OF THE DAY	cup 7 bowl 12
FARMERS MARKET CRUDITÉ (VEG)	16
rosemary garlic hummus. feta cheese. fresh veggies. grilled flatbread.	
TOMATO & MOZZARELLA BRUCHETTA (VEG)	12
roasted tomato. 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.	

SALADS

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

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 bean. tomato. roasted corn. feta. romaine lettuce. tortilla strip. chipotle ranch dressing.	
ASIAN ROUTE SALAD	14
napa cabbage. grilled chicken. carrot. red & green peppers. almond. scallion. wonton strip. sesame ginger vinaigrette.	
PERUVIAN SALAD (GF) (VEG)	13
quinoa. arugula. cucumber. tomato. golden raisin. almond. radish. mint. olive oil. lemon juice.	

HOUSE FAVORITES

EXOTIC MUSHROOM BRUSCHETTA (VEG) 16

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

*AHI TUNA BOWL 24

tartare. avocado. wonton. honey wasabi drizzle.

*SHRIMP TOWER 24

mexican shrimp. wasabi aioli. rice. avocado. cucumber. 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 <i>add egg +2</i>	16
applewood bacon. tomato. avocado. arugula. chipotle aioli. sourdough bread.		angus burger. aged cheddar cheese. applewood bacon. pickled onion. arugula. tomato. chipotle aioli.	
CUBAN	14	*THE CHAD <i>add egg +2</i>	14
provolone cheese. pulled pork. bacon. ciabatta bread. pickled onion. salsa verde. grain mustard aioli.		chicken breast. aged cheddar cheese. applewood bacon. pickled onion. arugula. tomato. chipotle aioli.	
ROASTED BIRD	14	*WILD MUSHROOM BURGER	17
roasted turkey. provolone. arugula. avocado. cranberry mayo. prairie bread panini.		angus burger. wild mushroom. caramelized onion. havarti cheese. chipotle aioli.	
MEDITERRANEAN TUNA	13	*BLACK & BLUE BURGER	18
capers. dill. cilantro. green onion.		angus burger. caramelized onion. applewood bacon. fried egg. cabrales blue cheese. chipotle aioli.	
PESTO CHICKEN SALAD SANDWICH	13	MAHI MAHI TACOS (GF)	18
rotisserie chicken. pesto aioli. celery. lettuce. tomato.		three blackened mahi mahi tacos. citrus. chopped mexican slaw. chipotle aioli. housemade corn tortillas.	
BOMB REUBAN	18		
pastrami. sauerkraut. havarti cheese. thousand island dressing. fried jalapeño. marble rye.			
VEGAN TAMALE (GF) (VEG)	16		
ground roasted corn. green chili. flax seed. quinoa. tomatillo salsa. southwest coleslaw.			

*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.



STARTERS

SCRATCH SOUP	cup 7 bowl 12
FARMERS MARKET CRUDITÉ (VEG)	12
rosemary garlic hummus with feta cheese. chipotle ranch. fresh veggies. grilled flatbread.	
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.	
FRESH BURRATA	16
house roasted tomato. cilantro serrano pesto. pistachio. balsamic glaze.	

SALADS

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

HOUSE SALAD	half 6 full 11
ACHIOTE CHICKEN SALAD	15
achiote chicken. black bean. tomato. roasted corn. feta. romaine lettuce. tortilla strip. chipotle ranch dressing.	
ASIAN ROUTE SALAD	15
napa cabbage. grilled chicken. carrots. red & green peppers. almond. scallion. wonton strip. sesame ginger vinaigrette.	
PERUVIAN SALAD (GF) (VEG)	14
quinoa. arugula. cucumber. tomato. golden raisin. almond. radish. mint. olive oil. lemon juice.	
GOLDEN AND RUBY BEET SALAD	15
arugula. crows dairy goat cheese. dried cherry. sherry vinaigrette.	

HOUSE FAVORITES

EXOTIC MUSHROOM BRUSCHETTA (VEG) 16

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

*AHI TUNA BOWL 24

tartare. avocado. wonton. honey wasabi drizzle.

*SHRIMP TOWER 24

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

ENTREES

LOBSTER MAC & CHEESE	32	MAHI MAHI TACOS	18
romano. sharp cheddar. breadcrumbs.		three blackened mahi mahi tacos. citrus. chopped mexican slaw. chipotle aioli. housemade corn tortillas.	
PORK CHOP 14oz. blue cheese crusted +3	42	WILD MUSHROOM SHRIMP PASTA	32
bone in. center cut. house marinated. peruvian mashed potatoes. grilled asparagus.		grilled jumbo shrimp. tagliatelle pasta. chipotle. spicy cream sauce. wild mushroom. fresh tomato. avocado. queso fresca.	
BRAISED SHORT RIBS	44	*VOLANTI BURGER	18
featured risotto. grilled baby carrot.		angus burger. aged cheddar cheese. applewood bacon. pickled onion. arugula. tomato. chipotle aioli. served with french fries.	
*STEAK AND FRITES	32	*WILD MUSHROOM BURGER	24
prime 8oz. grilled flat iron steak. arugula. truffle & parmesan frites.		angus burger. wild mushroom. caramelized onion. havarti cheese. truffle aioli. served with french fries.	
SESAME CRUSTED SALMON	39	VEGAN TAMALES	18
herb mashed potatoes. grilled vegetables. soy glaze.		ground roasted corn. green chili. flax seed. quinoa. tomatillo salsa. southwest coleslaw.	
CHILEAN SEA BASS 6oz.	56		
roasted potatoes. charred cauliflower. lemon caper butter sauce.			
SANTA FE CHICKEN	28		
grilled red bird chicken. poblano pepper. onion. roasted corn. peruvian mashed potatoes. grilled asparagus.			

FEATURED STEAKS

served with chive mashed potatoes & grilled baby vegetables

PRIME FILET MIGNON 8oz. | 65

PRIME BONE IN 18oz. RIBEYE | 65

SIDES

CHIVE WHIPPED POTATOES 9	GRILLED VEGETABLES 12	BALSAMIC BRUSSEL SPROUTS 14
PERUVIAN MASHED POTATOES 12	MAC & CHEESE 12	FEATURED RISOTTO 14
GRILLED BABY CARROTS 12	GRILLED ASPARAGUS 12	LOBSTER MASHED POTATOES 28



COCKTAILS

BY THE BOTTLE

house sparkling 25 | syltbar 38
 roederer estate 59 | vueve clicquot 150
 served with 8oz of choice juice:
 orange. cranberry. grapefruit. additional juice +3.

BOTTOMLESS MIMOSA

but not completely bottomless!
 served with 8oz of choice juice:
 orange. cranberry. grapefruit.

30
(per person)

BRUNCH

*THE FLY BY

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

*FARMERS MARKET OMELET (VEG)

local eggs. gruyere. chives. roasted tomato. mushroom. avocado.
 queso fresco. basil. served with fingerling potato hash.

*SAUSAGE OMELET

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

*BK SANDWICH

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

14

*BREAKFAST BURRITO

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

15

*CHILAQUILES (VEG)

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

15

*STEAK AND EGGS

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

14

SWEET POTATO HASH

arugula. mushroom. onion. crows dairy goat cheese.
 over easy eggs.

14

14

28

14

SOMETHING SWEET

add blueberries. bananas. toasted walnuts +2

CHALLAH FRENCH TOAST (VEG) 14

cinnamon toasted challah. cinnamon. butter. bourbon infused maple syrup.

BANANAS FOSTER GRANOLA BOWL 14

greek yogurt. banana brûlée. house granola. local honey. berries. roasted almond. shaved coconut.

BERRY PANCAKE TOWER 14

farmers market berries. bourbon infused maple syrup.

FEATURED QUICHE

french pastry crust filled with savory chef's choice filling.

*LOBSTER AVOCADO TOAST

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

*AHI TUNA BOWL

tartare. avocado. wonton. honey wasabi drizzle.

*SHRIMP TOWER

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

PASTEL ESPANOL

corn tortilla. chicken. sour cream. cheese.
 green chillies. corn. fried eggs.

14

GOLDEN & RUBY BEET SALAD

arugula. crows dairy goat cheese. dried cherry.
 sherry vinaigrette.

24

*BLTA

applewood bacon. tomato. avocado. arugula.
 chipotle aioli. sourdough bread. french fries.

24

BOMB REUBEN

pastrami. sauerkraut. havarti cheese. thousand island dressing.
 fried jalapeño. marble rye. french fries

24

*VOLANTI BURGER *add egg +2*

angus burger. aged cheddar cheese. applewood bacon.
 pickled onion. arugula. tomato. chipotle aioli. french fries

18

VEGAN TAMALE (GF) (VEG)

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

14

13

18

16

16

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