



THE PRESERVE

Lunch Menu



Starters

DAILY SOUP Cup 5 Bowl 7
GLUTEN FREE SOUP Cup 5 Bowl 7

Salads

THE COBB (vg) 12 Small 9
iceberg lettuce, grilled chicken, bacon, bleu cheese, eggs,
tomatoes, green onions, avocado, choice of dressing

TOPOPO (vg, gf) 14
chipotle chili tortilla shell, grilled chicken, iceberg lettuce,
beans, peas, tomatoes, bell peppers, pepper jack,
cheddar, avocado, cilantro lime vinaigrette

SMOKED SALMON SALAD 16
orange ginger honey smoked salmon, spinach, romaine,
strawberries, dried cranberries, tomato, red onion,
toasted almonds, raspberry ranch dressing

Burgers

COWBOY BURGER 14
black angus beef burger, bbq sauce, onions rings,
pepper jack cheese, lettuce, tomatoes, choice of side

SALMON BURGER 14
grilled salmon patty, black garlic dill aioli, lettuce,
tomatoes, onions, kaiser roll, choice of side

PRESERVE BURGER 14
black angus beef burger, bacon, lettuce, tomatoes,
onions, cheddar cheese, choice of side

Sides

gilroy garlic fries, sweet potato fries, onion rings, cole slaw, fresh fruit

Sandwiches & Wraps

PRESERVE CARNE
ASADA QUESADILLA 15
carne asada, cheddar jack cheese, pinto beans,
green chilies, white flour tortilla, side of
guacamole, sour cream and salsa

TUNA MELT SANDWICH 11
albacore tuna, open faced english muffin,
american cheese, tomato, choice of side

GRILLED MEDITERRANEAN
VEGETABLE SANDWICH 14
focaccia bread, roasted peppers,
portobello mushrooms, arugula,
feta cheese, pesto, choice of side

PRESERVE REUBEN 13
thin sliced fire roasted brisket,
sauerkraut, 1000 island dressing,
rye bread, choice of side

GYRO SANDWICH 12
gyro meat, pita bread, tzatziki sauce,
red onion, cucumber, lettuce, tomato,
feta cheese, choice of side

FISH TACOS 13
beer battered fish tacos, sriracha aioli,
pico de gallo, avocado, queso fresco,
lime, corn tortillas, choice of side

Entrées

PASTA CARBONARA 16
penne pasta, creamy parmesan sauce, italian sausage, peas, bacon, egg

CHOPPED STEAK 13
fresh chopped black angus beef, caramelized onions, potato du jour, brandy green peppercorn sauce

BEER BATTERED FISH AND CHIPS 15
cole slaw and home made tartar sauce

\$4 split plate charge fee | sales tax and gratuities not included
some lunch items can be made gluten free, vegetarian – ask your server



Peter Budich
Executive Chef

Gilbert Zazueta
Restaurant Manager