

SMALL PLATES AT
THE PRESERVE



beef carpaccio 18

shaved tenderloin, capers, arugula, meyer lemon vinaigrette, shaved parmesan

tempura green beans 11

fried tempura battered green beans, with a spicy sriracha aoli & parmesan

bbq brisket sliders 14

3 mini kaiser buns with shredded bbq brisket, caramelized onions, red chile aioli, bread & butter pickle chip

bacon wrapped shrimp 16

jumbo shrimp, firecracker sauce, with superfood slaw

preserve burger 18

½ lb. Angus beef patty, cheddar cheese, bacon, signature chipotle sauce, butter lettuce, tomato & red onion

calamari 16

fried calamari rings on tomato sauce, with local micro greens

smoked salmon bruschetta 15

3 slices of toasted baguette, with cucumber dill cream cheese, & honey smoked salmon

tomato bruschetta 12

3 slices of toasted baguette, cherry tomato, basil, signature balsamic vinaigrette

caprese 12

layers of fresh mozzarella, heirloom tomato, & basil with extra virgin olive oil, balsamic glaze & smoked sea salt

burrata & prosciutto 16

fresh melon, arugula, meyer lemon vinaigrette

tenderloin tips 20

seared beef tips, wild mushrooms, caramelized onion jus, grilled baguette

***Some dishes may be available Gluten-Free | Bar Menu Not Available In The Dining Room.**

*** The use of a credit card for any transactions will incur a 3.5% convenience fee on the total, tax and gratuity.**

CONSUMER ADVISORY

The consumption of raw or undercooked meats, eggs, fish, poultry & some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. Menu revised 6/01/24