

SMALL PLATES

TRIO Spinach, Artichoke & Triple Cream Cheese Dip, Hummus, Kalamata Tapenade, Herbed Mozzarella Flatbread **11 v**
Add Fresh Vegetables or Flatbread **5**

SEARED AHI TUNA Arugula, Candied Garlic, Rosemary-Olive Oil, Soy **13 GF**

SMOKED SALMON + AVOCADO
SPRING ROLLS Feta, Jalapeño Syrup **13**

HOUSEMADE PRETZEL Bacon-Bleu Cheese Cream, German Mustard **7**

JALAPEÑO HUSHPUPPIES Honey Butter **8 v**

FRIED GOAT CHEESE Tempura Battered, Local Honey **8 v**

WHITE QUESO Tortilla Chips **10 v**
Add Chorizo or Quinoa **3**

SUITED & BOOTED VEGAN NACHOS
Corn Tortillas, Vegan Cheese, Impossible Beef, Vegan Chili, Jalapeño, Cashew Sour Cream, Guacamole, Cilantro, Tomato, Scallions **12 VG**

VEGAN GYOZA Wild Mushroom and Portobello Filled Dumplings, Daikon Salad, Ponzu Sauce **12 VG**

CREAMY LIME-CHIPOTLE SHRIMP
TOSTADAS Mole Amarillo, Scallions, Queso Cotija, Cilantro, Diced Tomato **12 GF**

VEGAN PORTOBELLO FRIES Parmesan Herb Crusted Portobello Mushrooms, Horseradish Comeback Sauce **10 VG**

SEASONAL FRUIT GF VG

PARMESAN RISOTTO GF V

SEASONED FRIES v
Choice of Ketchup or Housemade Spicy Fry Sauce

NAPA CABBAGE SLAW GF V

DRUNKEN BLACK BEANS GF VG

SEASONAL VEGETABLE GF VG

SIDE PLATES

6

MAINS *Ryan Parrott* HumanKind Executive Chef

PAN SEARED AIRLINE CHICKEN Parmesan Risotto, Bacon-Bleu Cheese Cream, Seasonal Vegetable **16 GF**

BLACKENED SHRIMP RISOTTO Wild Mushroom, Fried Carrot, Seasonal Vegetable **17 GF**

FISH & CHIPS Beer Battered Cod, Seasoned Fries, Caper Remoulade, Slaw **16**

SKIRT STEAK

Roasted Potatoes, Balsamic Grilled Red Onions, Shishito Peppers, Chimichurri **27 GF**

GREEN CURRY SCALLOPS

Jasmine Rice, Sautéed Spinach, Mango Salsa, Coconut Green Curry, Toasted Pepita Granola **29 GF**

MAC & CHEESE Pulled Chicken, 3-Cheese Cream, Tomato, Red Onion **15**

SWEET MUSTARD GLAZED SALMON Parmesan Risotto, Seasonal Vegetable **22 GF**

STEAK PASTA Beef Medallions, Mushroom, Onion, Port Wine Cream, Local Rigatoni, Local Goat Cheese **19**

TRES TACOS FROM THE SEA

Spicy Mayo, Napa Cabbage Slaw, Drunken Black Beans Choice of Ahi Tuna or Grilled Shrimp **16 GF**

VEGETARIAN + VEGAN

ROASTED ARTICHOKE RAVIOLI Truffle Artichoke Mousse, Lemon Cream, Red Onion **14 v**

VEGAN MEATLOAF Impossible Beef, Whipped Potatoes, Soy-Mushroom Gravy, Seasonal Vegetable **15 VG**

VEGAN QUINOA TACOS Three Corn Soft Tacos, Romaine Lettuce, Salsa, Avocado, Drunken Black Beans **13 GF VG**

CHICKEN FRIED PORTOBELLO Vegan Gravy, Seasoned Fries, Seasonal Vegetable **14 VG**

HONEY WALNUT CAULIFLOWER Beer Battered, Tangerine-Honey Glaze, Spiced Walnuts, Scallions, Garlic Chili Paste **14 VG**

VEGAN INDIAN TACO House Fry Bread, Chili, Romaine, Tomato, Cilantro, "Sour Cream" **14 VG**

VEGAN QUINOA-BLACK BEAN BURGER Romaine, Tomato, Onion, Spicy Mayo, Toasted Torta Bun, Choice of Side **13 VG**

FRIED AVOCADO WRAP Corn Flake Crusted Avocado, Spicy Mayo, Tomato, Napa Cabbage Slaw, Choice of Side **13 v**

VEGAN SLIDERS Impossible Beef, Vegan Mozzarella, Pickle, Crispy Onion, Choice of Side **14 VG**

RAINBOW PAD THAI Seasonal Rainbow Vegetables, Vegan Fish Sauce, Peanuts, Chili Paste, Tofu "Egg" **15 VG**

HOUSE FAVORITE

TIKKA MASALA Jackfruit, Carrots, Red Curry, Pistachio-Cilantro Gremolata, Seasonal Vegetable **15 GF VG**

Many of our dishes can be modified to suit a vegan diet. Please ask your server.

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

GREENS

A LITTLE SALAD Romaine, Creamy Parmesan Dressing, Heirloom Cherry Tomato, Croutons **5 v**

PICASSO HOUSE SALAD Greens, Toasted Almonds, Bleu Cheese, Mandarin Orange **7 GF V**

DRUNKEN PEAR Baby Spinach, Port Poached Pear, Spiced Pecans, Feta, Cider Pecan Vin **11 GF V**

STRAWBERRY SALAD Baby Spinach, Avocado, Bacon, Spiced Pecans, Poppy Seed Vin, Fried Goat Cheese **11**

COBB Bacon, Avocado, Hard Boiled Egg, Onion, Tomato, Bleu Cheese, Ranch Dressing **12 GF**

KSM BOWL Roasted Sweet Potatoes, Sweet Corn, Pickled Onions, Cucumber, Avocado, Quinoa, Heirloom Tomatoes, Feta, Tequila Smoked Tomato Vinaigrette **12 GF V**

TUNA POKE Edamame, Avocado, Wakame, Mandarin Orange, Jalapeño, Watermelon Radish **14 GF**

STEAK SALAD Mixed Greens, Bleu Cheese, Jalapeño Balsamic Vinaigrette, Sliced Apples, Toasted Walnuts, Grilled Skirt Steak, Balsamic Marinated Red Onion **16 GF**

ADD PROTEIN 6

STEAK • CHICKEN • SHRIMP • TUNA • SALMON

HOUSEMADE SOUPS

LOBSTER BISQUE

A House Favorite

SOUP OF THE DAY

Ask Server for Details

CUP 6 / BOWL 8

HOT SANDWICHES

Served with choice of side

Parmesan Risotto Add 2 **13** Housemade Soup Add 3

PICASSO BURGER Black Angus Beef, Bleu Cheese, Carmelized Onion, Horseradish Mayo, Brioche Bun

CHICKEN & AVOCADO Bacon, Swiss, Bourbon Honey Mustard

SPICY FRIED CHICKEN Napa Cabbage Slaw, Brioche Bun

PRESSED CUBAN Pulled Pork, Sliced Ham, Swiss, Pickle, Mustard

SCHNITZEL SAMMIE Breaded Pork Loin, Red Cabbage, Pickled Red Onion, Spicy Garlic Mayo

APRIL CHEF FEATURES

SMALL PLATES

VEGAN GYOZA Wild Mushroom + Portobello Dumplings, Daikon Salad, Yuzu-soy Dipping **15** VG

ASPARAGUS + STRAWBERRY SALAD Hearts of Palm, Egg "Mimosa", Champagne Vinaigrette **12** GF V

MAINS

HONEY WALNUT CAULIFLOWER Beer Battered, Tangerine-Honey Glaze, Spiced Walnuts, Scallions, Garlic Chili Paste **15** VG

GRILLED SKIRT STEAK Balsamic Grilled Red Onions & Shishito Peppers, Chimichurri, Peruvian Roasted Potatoes **28** GF

SEARED SCALLOPS Green Curry Coconut Sauce, Mango Cilantro Salsa, Coconut-Pepita Granola, Sautéed Spinach, Steamed Jasmine Rice **25** GF

DESSERT

LEMON MERINGUE "PIE" Powdered Sugar Rolled Lemon Drop Soft Cookies, Meringue Shards, Butterfly Pea Mousse **9**

SEASONAL SPIRITS

inspired cocktails from our friendly bar staff

VANILLA PASSIONFRUIT MULE
Vanilla Vodka, Passionfruit Syrup, Lemon, Ginger Beer **11** **ALYSSA**

MAGNOLIA Gin, Orange Liqueur, Lemon, Honey Simple, Rose Water, Topo Chico **11** **TOMMY**

BLACKBERRY LEMONADE
Lemon Vodka, Blackberries, Lemon Simple **11** **SAMANTHA**

ORANGE BLOSSOM MARTINI
Tanqueray Rangpur, Lemon, Orange Blossom Water **11** **RILEE**

K. DAIQUIRI White Harbor Rum, Brown Sugar-Pineapple Syrup, Aloe Liqueur, Jalapeño, Lime **11** **KD**

ROSE SPRITZER Ketel Grapefruit Rose, Orange Liqueur, Chambord, Grapefruit Topo Chico **11** **MADDY**

APRIL WINE FEATURES

BEYRA BRANCO - Portugal **8 / 12 / 32**

BEYRA TINTO - Portugal **8 / 12 / 32**

PICASSO CAFE

join us the
third Tuesday of each month

VEGGIE DINNER

MAY

Mediterranean
Vegetarian Inspired Fare

\$32

REGULAR

PRE-
\$12

2oz.
Wine Pairings

HOUSEMADE DESSERTS

Rachel Porter
HumanKind Pastry Chef

MOLTEN CHOCOLATE CAKE Vanilla Bean Ice Cream & Raspberry Coulis **8** V

CRÈME BRÛLÉE Classic Vanilla Crème Custard **8** GF

CHOCOLATE BUZZ BOMB Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache **8** GF

VEGAN AVOCADO MOUSSE Fresh Strawberries and Candied Pistachios **8** GF VG

DARK CHOCOLATE PISTACHIO CHEESECAKE Chocolate Caramel and Candied Pistachios **8**

BEIGNETS Four Fried French Pastries, Dusted with Powdered Sugar **6** VG

PICASSO FANCY COFFEE

Favor Extra Flavor? Vanilla, Caramel, Mocha, or White Chocolate Add .50 EA

PICASSO COLD BREW

Housemade Cold Brew, 18oz Btl. **6**

CAPPUCCINO

Espresso, Steamed Milk, Foam
SGL **5** DBL **6**

ESPRESSO SHOT

SGL **3** DBL **5**

AMERICANO

Espresso, Hot Water **4**

LATTE

Espresso, Steamed Milk, Light Foam
SGL **5** DBL **6**

WHITE CHOCOLATE RASPBERRY

White Chocolate Latte, Housemade
Raspberry Purée, Whipped Cream **6**

CUBAN ESPRESSO

Chilled Espresso, Turbinado Syrup **4**

DOGGIE DINING

Bone Appétit

GROUND BEEF STEW Peas n' Carrots, Bone Broth, Rice **5**

CHICKEN RISOTTO Peas, Parmesan **5**

VANILLA ICE CREAM Blueberries, Peanut Butter **5**

PUPPICINO Cup of Whipped Cream **3**



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. Our facility produces products containing nuts and shellfish. All ingredients and preparation methods may not be listed. Please inquire further if you have food allergies.