



TO START

GREENS

PHOENICIAN FRIES	6.5
sumac, parsley, and parmigiano reggiano	
FOCACCIA	8
prosciutto, arugula, crisp onions and shaved parmesan	
COD CROQUETTES	8
salted cod, potatoes, green onions, and pickled red onions, with an herb aioli	
MEATBALLS	9
savory bite-sized meatballs in marinara sauce	
GRILLED OCTOPUS	12
marinated, grilled octopus with fingerling potatoes and chimichurri sauce	
GRILLED ASPARAGUS	12
grilled asparagus, poached egg, parmigiano reggiano, crispy pancetta, and baby arugula with a lemon vinaigrette	
SMOKED AHI DIP	13
house made smoked ahi, hard boiled eggs, tarragon, and shallots with a lemon aioli	
FRIED CALAMARI & KAUAI SHRIMP	15
served with tempura zucchini and carrots, and a sriracha aioli	

CAESAR SALAD	9
local baby romaine, croutons, and shaved parmesan with caesar dressing	
BEET & ORANGE SALAD	12
roasted golden and red beets, orange segments, crispy spiced walnuts, and blue cheese, with an orange vinaigrette	
SPRING SALAD	13
spinach, seasonal fresh berries, goat cheese, heirloom tomatoes, and candied pecans with a balsamic vinaigrette	
BLACKENED AHI PANZANELLA SALAD	15
sushi grade ahi, tomatoes, hard boiled egg, sweet onions, pickled cucumber, and baguette squares with a lemon oregano vinaigrette	
SEAFOOD LOUIE	18
shrimp, crab, smoked fish, iceberg lettuce, heirloom tomatoes, hard boiled egg, and celery with russian dressing and crumbled feta	
ADD GRILLED CHICKEN	4.5
ADD SHRIMP	5

DAILY SOUP
ask your server for today's selection
5





SANDWICHES

all sandwiches come with a mixed green salad or substitute fries for \$1.50

CHICKEN PARMESAN	15
chicken breast, marinara, provolone, sliced, grilled tomato, parmesan, and fresh basil on a telera roll	
ITALIAN CLUB	16
prosciutto, salami, capocollo, avocado, lettuce, tomatoes, and bacon with a basil aioli on sourdough	
AHI SALAD SANDWICH	15
smoked ahi, avocado, tomatoes, and sprouts served on a telera roll	
BRAISED SHORT RIB SANDWICH	15
slow-braised short ribs topped with coleslaw on a telera roll	
TOMATO, BASIL & MOZZARELLA PANINI	15
HALF SANDWICH & CUP OF SOUP OR MIXED GREEN SALAD	13
1/2 sandwich options are limited to tomato, basil & mozzarella, and ahi salad sandwiches	
BETHEL BURGER	15
8 oz. wagyu beef, cooked to order, provolone, fried leeks, lettuce, tomato, and onions with a sun dried tomato aioli, on a kaiser roll	
ADD PROVOLONE	1.5
ADD BACON	2
ADD AVOCADO	1.5
ADD FRIED EGG	1.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.

ENTREES

WILD MUSHROOM BUCATINI	16
mixed wild mushrooms, spring squash, and carrot ribbons, sautéed in butter and olive oil, tossed in locally made bucatini, and topped with parmigiano reggiano	
SPAGHETTI & MEATBALLS	20
house made meatballs, marinara sauce and parmesan cheese served with garlic toast	
PAPARDELLE	17
locally made papardelle, short ribs, and cremini mushrooms, served in a sherry cream sauce	
FARRO RISOTTO	19
kabocha squash, shiitake mushrooms, caramelized leeks, sunchoke, parmesan cheese, and truffle oil	
HOUSE MADE RAVIOLI	MP
ask about today's featured ravioli	

SIDES

PASTA	7
choice of fresh pasta of the day with marinara or garlic butter sauce	
GREENS	7
sauteed chef's daily pick of greens or veggies	
FINGERLING POTATOES	5
PARMESAN ROASTED BRUSSELS SPROUTS	6
FOCACCIA	5

DESSERT

LOCALLY MADE GELATO	5
LOCALLY MADE SORBETTO	5
NECTARINE CAKE	5.5
with tahitian vanilla gelato	7.5
FLOURLESS CHOCOLATE CAKE	7.5
TIRAMISU	7.5
ladyfingers, hazelnut mascarpone and kona coffee liquor	