

CABLE55

BEGIN

roast kabocha soup **V G** 8.50

berber spice, mint yogurt, pumpkin seeds

lemon chicken & white bean soup 9.50

lemony chicken broth with white beans, vegetables and chicken served with a crouton and lemon wedges

mac n' cheese 9

cavatappi pasta, five cheese sauce

with bacon, mushrooms or tomatoes—add 2 ea

with chicken or chorizo—add 4 ea

margherita flatbread **V** 15

pepperoni flatbread 16

sriracha wings 15

spicy honey glaze

FRESH

cable caesar salad **V G** 10.50

butter lettuce, california chicories, roast garlic caesar dressing, toasted focaccia croutons

with chicken—add 6

*with salmon or prawns—add 7 ea**

cobb salad **G** 21

chopped lettuces, chicken, bacon, hard-boiled egg,

heirloom cherry tomatoes, kalamata olives, avocado,

point Reyes blue cheese, red wine vinaigrette

california crab toast **V** 18

avocado topped with gingered spicy dungeness crab

on toasted levain

winter chop salad **V G** 18

organic greens, shaved beets, roasted cauliflower, parsley,

chives & chopped pistachios, white balsamic vinaigrette

with midnight moon cheese

tapas plate **V** 21.50

local hummus, marinated olives, toasted pita,

roasted peppers with feta, watermelon radish

tandoori salmon rice bowl* **G** 24

steelhead salmon, brussel sprouts, roasted yams,

watermelon radish, cucumbers, pickled shimeji mushrooms, steamed

jasmine rice, mango chutney and lime

sweet potato & goat cheese flatbread **V** 15

thinly sliced sweet potatoes, sour cream,

Laura Chenel goat cheese, garlic

INDULGE

surf, turf & earth* 25.50

garlic herb-marinated hanger steak, prawn skewers and nachos served with melted cheddar cheese, pico de gallo,

sweet potatoes, greens & onions

cable55 bbq chicken **G** 19

organic half chicken doused in chef Mary's signature

bbq sauce, served with sweet potato hash

parc burger* 21.50

angus beef, thick-cut pepper bacon

caramelized beer onions, fiscalini cheddar, horseradish aioli,

choice of fries or green salad

gluten free bun—add 2

the impossible burger **V** 19

IMPOSSIBLE™ veggie burger, smoked fiscalini cheddar

caramelized beer onions on a pain de mie bun

choice of fries or green salad

gluten free bun—add 2

tomato rigatoni 20

fresh parmesan & basil

with bacon, mushrooms or tomatoes—add 2 ea

with chicken or chorizo—add 4 ea

*with salmon or prawns—add 7 ea**

hanger steak* 23

8oz butcher's cut served with

roasted fingerling potatoes, mushrooms

& red wine demi-glace

chicken & egg club sandwich* 21

roasted chicken breast, fried egg, jack cheese, avocado,

bacon, lettuce, tomato and garlic aioli on sourdough

choice of fries or a side salad

EXTRAS

roasted brussels sprouts **V G** 6

with garlic & sea salt

hummus and pita bread **V VN** 8

smoky almonds & crumbled feta

warmed focaccia **V** 5

charred red onion butter

roasted sweet potatoes **V VN G** 6.50

garlic, sea salt & olive oil

mixed marinated olives **V VN G** 7.50

roasted fingerling potatoes **V** 6

fries **V G** 5

V – vegetarian, **VN** – vegan, **G** – no added gluten

an 18% service charge will be added to parties of 5 or more

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

bubbles

	vintage	glass	btl
la marca <i>prosecco</i> veneto	NV	12	40
chandon <i>brut classic</i> california	NV	15	48
chandon <i>étoile rosé</i> carneros	NV	18	72
moet & chandon <i>brut imperial</i> epernay	NV		90
vueve clicquot <i>yellow label</i> reims	NV		95

white

	vintage	glass	glass + half	btl
joel gott <i>sauvignon blanc</i> napa valley	16	12	17	48
villa maria <i>sauvignon blanc</i> marlborough	15			62
cloudy bay <i>sauvignon blanc</i> marlborough	16			65
riverbank, wente <i>riesling</i> arroyo seco	15			52
chateau st. jean <i>chardonnay</i> north coast	16	12	16	
sonoma-cutrer <i>chardonnay</i> russian river	16	13	19	60
morning fog, wente <i>chardonnay</i> livermore valley	15			60
cakebread <i>chardonnay</i> napa valley	16			74
karia, stag's leap <i>chardonnay</i> napa valley	15			132
j winery <i>pinot gris</i> santa barbara	16	12	17	
alta luna <i>pinot grigio</i> italy	16	13	19	52
terlato family <i>pinot grigio</i> friuli	16			56
gundlach bundschu <i>gewürztraminer</i> sonoma coast	16			52
conundrum <i>25th anniversary blend</i> rutherford	14			65

rose

	vintage	glass	glass + half	btl
hogwash <i>rosé</i> napa valley	17	13	17	
elouan <i>rosé</i> oregon	15	15	22	60

red

	vintage	glass	glass + half	btl
parker station <i>pinot noir</i> central coast	16	13	17	48
davis bynum <i>pinot noir</i> california	16	17	25	70
twomey <i>pinot noir</i> anderson valley	15			116
torres celeste crianza <i>tempranillo</i> spain	15			52
terrazas altos del plata <i>malbec</i> mendoza	16	14	20	57
seven falls <i>merlot</i> willamette valley	15	13	17	48
ferrari carano <i>merlot</i> sonoma	16	16	23	64
storypoint <i>cabernet sauvignon</i> california	15	14	20	56
hess shirtail ranches <i>cabernet sauvignon</i> lake county	15	16	23	64
franciscan <i>cabernet sauvignon</i> napa valley	15	19	26	74
oberon <i>cabernet sauvignon</i> napa county	15			74
artemis, stag's leap <i>cabernet sauvignon</i> napa valley	14			165
zaca mesa z cuvée <i>red blend</i> santa ynez	16	15	22	60
le volte dell'ornellaia <i>tuscan blend</i> italy	15			60