


Santa Cruz Restaurant Week

October 12-19, 2016  \$35

First COURSE

(select one item)

Second COURSE

(select one item)

Third COURSE

(select one item)

Baby Greens Salad

cucumber, edamame, red onion, cashews, crispy wontons, rice wine vinaigrette

Wild Arugula Salad

pomegranate, apples, chevre, toasted walnuts

Marinated Prawn Kabobs

with pickled celery

Chicken Tortilla Soup

Beer Braised Brisket

garlic mashed potatoes, pickled red cabbage, Black Butte Porter gravy

Linguine with Clams

linguiça sausage, garlic, shallots, romesco sauce

New York Steak

roasted purple fingerling potatoes, corn, chimichurri

Basmati Rice Bowl

shiitake mushrooms, zucchini, bell peppers, pickled carrot, crispy tofu, tahini and lemon dressing

Chocolate Tart

whipped cream, fresh raspberries, shaved chocolate

Sorbet

choice of mango or raspberry

Pumpkin Cake

cream cheese frosting

Doughnut Holes

classic glaze or chocolate


Beverages, taxes and gratuity not included

Restaurant Week Menu served 5:00 pm until 10:30 pm




515
KITCHEN AND COCKTAILS

Artisanal Cocktails | Craft Beers | Fine Wines | Small Plates | Dinner

515 Cedar Street | Downtown Santa Cruz | 831.425.5051 | www.515santacruz.com |  @515santacruz

Open Monday thru Friday 4:00 pm until Last Call | Saturday and Sunday 10:00 am until Last Call
Happy Hour Daily 4:00 pm until 7:00 pm | Late Night Happy Hour Sunday, Monday, Tuesday 11:00 pm until Close