

THE LOCAL

EXECUTIVE CHEF

JOSHUA MIRANDA

The LOCALE

STARTERS

BEEF EMPANADA

served with cilantro aioli

6

SPINACH EMPANADA

served with cilantro aioli

6

MEATBALLS

pork and beef blend served with tamarind glaze

11

ROASTED CAULIFLOWER

whole roasted cauliflower served over jalapeño sauce, goat cheese crumble and crispy onions

15

COXINHA

fried dough stuffed with shredded chicken

10

FIRE N' WOOD WINGS

rosemary, roasted garlic and parmesan

15

TOSTADA

ciabata toast topped with sautéed mushrooms, garlic-infused EVOO and whipped sweet ricotta

11

OCTOPUS PLANTAINS

fried green plantain topped with sliced octopus and avocado salsa

14

SHRIMP AJILLO

shrimp sautéed in garlic infused EVOO served with ciabatta

14

PICANHA PLATTER

15 oz of sliced picanha served with garlic bread

24

FARMER'S GREENS

QUINOA SALAD

quinoa, arugula, cherry tomatoes, goat cheese, almonds, cranberry, lemon vinaigrette

14

CAESAR SALAD

romaine, croutons, parmesan cheese, house-made caesar dressing

12

Add:

chicken \$6, shrimp \$9, skirt steak \$11, salmon \$13

HANDHELDS SERVED WITH FRIES (PARMESAN TRUFFLE SALT OR YUCCA +\$3)

HOUSE BURGER

100% angus blend, manchego, caramelized onions on a brioche bun Add Bacon, Egg \$2

17

STEAK SANDWICH

skirt steak, balsamic, mozzarella, shishito pepper, basil aioli on a brioche bun

18

SHORT RIB TACOS

flour tortilla, shredded short rib, pickled red onion, cilantro cream

14

CARNE ASADA TACOS

flour tortilla, steak, salsa verde, radish

14

SHRIMP TACOS

flour tortilla, sautéed shrimp, mango pico de gallo, spicy mayo, cilantro

14

SIGNATURE ENTRÉES

PAPPARDELLE

braised short rib, spinach, tomatoes, parmesan cheese

25

FETTUCCINE ALFREDO

creamy parmesan sauce and grilled shrimp

26

CHICKEN RISOTTO

sous vide airline chicken breast, yellow chili risotto with caramelized white corn, pickled carrots, queso fresco and scallion oi

27

SHORT RIB

served over manchego polenta

29

SALMON

pan seared salmon, sautéed spinach, potatoes, bell peppers, zucchini, onions, squash, lemon sauce

31

GRILLED OCTOPUS

cilantro aioli, smashed potatoes, chimichurri sauce

33

SKIRT STEAK

skirt steak with our homemade chimichurri sauce

29

SIDES · 7.00

ROASTED BROCCOLI

SAUTÉED MUSHROOMS

SWEET POTATO FRIES

FRENCH FRIES

YUCCA FRIES

SIDES · 8.00

GRILLED ASPARAGUS

PARMESAN TRUFFLE FRIES



P I Z Z A

EXECUTIVE CHEF

JOSHUA MIRANDA

The
LOGALE


TRADITIONAL

-  **TWO CHEESE**
tomato sauce, mozzarella and fresh mozzarella 19
-  **MARGHERITA**
tomato sauce, fresh mozzarella, sliced tomatoes, basil 20
- PEPPERONI**
tomato sauce, pepperoni, mozzarella 21
- CARNIVORO**
tomato sauce, ham, pepperoni, bacon, sausage, mozzarella 22

ANY ADDITIONAL INGREDIENT \$3 EACH.



SIGNATURE

-  **VEGETARIAN**
tomato sauce, grilled zucchini, eggplant, artichokes, black olives, roasted peppers, onions, mushrooms, mozzarella 22
- PORTUGUESA**
tomato sauce, mozzarella, ham, egg, tomato, onion, green peas 24
- CATUPIRY**
tomato sauce, chicken, catupiry, mozzarella 24
- LOCALE**
tomato sauce, fresh mozzarella, prosciutto di parma, arugula, parmesan 24

WE CAN MAKE ALL PIZZAS WITH GLUTEN-FREE CRUST

D E S S E R T

DESSERTS

- COCONUT TRES LECHE**
sponge cake, coconut milk, toasted coconut, whipped cream, orange 9
- BROWNIE**
brownie filled with salted caramel chocolate pretzels, served with vanilla ice cream 10
- WOOD-FIRED OVEN DESSERTS**
 - NUTELLA STRAWBERRY PIZZA**
nutella, strawberry and white chocolate 14