



We are so glad you found us. Obviously you are ready to embark on a culinary road trip. **OUT ON A LIMB** is a wondrous exploration of the comforts of food. On the following pages you will discover the multitude of food available to you. We prepare an array of dishes, expertly prepared with local, fresh, and seasonal ingredients.

Powered by Oak Avenue Catering – a catering company rooted in the wine country experience – **OUT ON A LIMB** is the perfect choice for birthday parties, wine club events, corporate events, late-night wedding snacks, and so much more.

**OUT ON A LIMB** food and beverage minimum is set at \$1800.00 plus California Sales Tax.



# OUT ON A LIMB

## BREAKFAST AND BRUNCH

### BIG BITES – CHOOSE UP TO TWO

#### CLASSIC BREAKFAST SANDWICH

Fried sunny-side-up *Hen Pen* egg with *Nueske's* bacon, melted gruyere, arugula, and aioli on a *Model Bakery* English muffin...\$14

#### FORAGED SANDWICH

Seared oyster mushrooms with braised greens, scrambled *Hen Pen* egg, aged gouda, and roasted pepper aioli on a on a multi-grain roll...\$14

#### CHICKEN N' CHEESE SANDWICH

Crispy fried *Mary's* chicken with fried sunny-side-up *Hen Pen* egg, and pimento cheese spread on a croissant...\$16

#### KITCHEN SINK SANDWICH

Scrambled *Hen Pen* egg with *Nueske's* bacon, chorizo, hash brown, *Fiscalini* smoked cheddar, and secret sauce on griddled Texas toast...\$16

#### QUACK ATTACK SANDWICH

Fried sunny-side-up duck egg with porchetta, arugula, and salsa verde on griddled brioche bun...\$16

#### BREAKFAST BURRITO

Scrambled *Hen Pen* eggs with breakfast sausage, *Nueske's* bacon, country fries, caramelized onions, and jack cheese in a flour tortilla...\$14

#### SEMI-VEGIE BREAKFAST BURRITO

*Hen Pen* eggs scrambled with country fries, caramelized onions, sweet peppers, jack cheese, and a dollop of sour cream in a flour tortilla...\$12



# OUT ON A LIMB

## BREAKFAST AND BRUNCH

### SMALL BITES – CHOOSE UP TO ONE

Yukon Gold Country Fries...\$7  
Hashed Potatoes...\$7  
Tater Tots...\$7  
Seasonal Fruit Salad...\$6

### DIPPING SAUCES – CHOOSE UP TO THREE

House Made Catsup...no charge  
Hot Sauce...no charge

- *Tapatio* hot sauce
- *Tobasco* red pepper sauce
- *Tobasco* green pepper sauce
- *Tobasco* chipotle pepper sauce
- *Cholula* hot sauce
- *The Pepper Plant* California style hot sauce

### SWEET BITES – CHOOSE UP TO ONE

French Toast Sticks with 100% maple syrup...\$6  
Old Fashioned Buttermilk Donut with cinnamon sugar...\$6  
French Quarter-style Beignet with powdered sugar...\$6  
Spanish Churro with chocolate dipping sauce...\$6  
Baked Fresh Cinnamon Roll with icing...\$6



# OUT ON A LIMB

## BURGERS AND SANDWICHES

BIG BITES  
CHOOSE UP TO TWO

### THE GRIMM BURGER

8 ounces of New Zealand, grass-fed beef from *Grimm Family Farms*. Sustainably raised with never any antibiotics or steroids. Griddled and served with melted white cheddar, lettuce, tomato, red onion, and pickles on a toasted *Model Bakery* bun...\$14

Substitute with an all plant based IMPOSSIBLE BURGER patty for an additional \$4

### THE IMPOSSIBLE VEGAN BURGER

All Plant Based patty with tomato jam, sautéed mushrooms, vegan cheese, vegan mayonnaise, lettuce, tomatoes, and house made cabernet wine mustard on a toasted whole grain bun...\$17

### UNCLE NICKY'S FRIED CHICKEN SANDWICH

Boneless *Mary's Free Range Chicken* thigh. Breaded and fried. Served with *Crystal Louisiana-style* hot sauce mayonnaise, coleslaw, pimento cheese, and bread and butter pickles on griddled Texas toast...\$14

### THE DOUBLE-DOUBLE SMASH BURGER

Two Angus Beef patties. Griddled and served with *Fiscalini* cheddar melt, caramelized onions, crispy *Nueske's* bacon, lettuce, tomato, basil aioli, and pickles on toasted *Model Bakery* bun...\$17

Substitute with two all plant based IMPOSSIBLE BURGER patties for an additional \$6

### PORCHETTA SANDWICH

Slow-cooked pork shoulder with garlic and rosemary. Served with balsamic condimento and arugula on a ciabatta roll...\$14

### PO' BOY SANDO

Fried oysters with remoulade, shredded lettuce, and sliced tomatoes on a French roll...\$14

### ITALIAN MEATBALL SUB

Our special *Nona's* meatball recipe. Served with pomodoro sauce, mozzarella, parmesan, and fried sweet peppers on an Italian roll...\$12

### ALL BEEF HOT DOG

A ¼ pound dog split and grilled, and served with onions, relish, giardiniera, tomatoes, sauerkraut, and *Sriracha* mayonnaise on a *Model Bakery* hot dog bun...\$10

### CUBANO

Ham and roasted pork with Swiss cheese, and dill pickles on a griddled white roll...\$12



# OUT ON A LIMB

## BURGERS AND SANDWICHES

SMALL BITES – CHOOSE UP TO TWO

House Made Potato Chips...\$5  
French Fries...\$7  
Sweet Potato Fries...\$7  
Onion Rings...\$7  
Tater Tots...\$7

DIPPING SAUCES – CHOOSE UP TO TWO ADDITIONAL DIPPING SAUCES

Dipping Sauces...included

- House Made Catsup
- Ball Park Mustard
- Dijon Mustard
- Best Foods Mayonnaise

Additional Dipping Sauces...\$2

- *Sriracha* Aioli
- Roasted Garlic Aioli
- Buttermilk Ranch
- Thousand Island
- BBQ Sauce

GREEN SIDES – CHOOSE UP TO ONE

### MIXED GREENS

Local mixed greens with golden balsamic vinaigrette...\$8

### ICEBERG

Iceberg lettuce with cherry tomatoes, crumbled bacon, and buttermilk ranch dressing...\$8

### AMERICAN POTATO SALAD

Yukon Gold potatoes with sweet pickle relish, hard-cooked *Hen Pen* eggs, red onion, and mayonnaise...\$6

### COLESLAW

Cabbage and honey mustard dressing...\$6

### ROASTED CORN SALAD

Roasted corn kernels with sweet peppers, red onions, tomato, celery, cilantro, and roasted red pepper vinaigrette...\$10

SWEET BITES – CHOOSE UP TO ONE

Soft Serve Ice Cream (see soft serve menu)...\$6

House-Made Bar...\$4

- *Limb Bar* vegan and gluten free bar made with dried fruits, seeds, and honey
- *Dream Bar* butterscotch chips and brown butter meringue with a cookie crust
- *Bark Bar* toffee and sweet chocolate
- *Squirrel Bar* apricot filling and sweet cornmeal crust



# OUT ON A LIMB

## TACO FUSION

BIG BITES – CHOOSE UP TO TWO

### KOREAN BEEF TACO

Bulgogi seasoned steak. Topped with house-made kimchi, pickled cucumbers and sweet peppers, daikon radish, *Sriracha* taco sauce...\$14

### KOREAN BBQ PORK TACO

Pulled pork marinated in gochujang, rice wine, soy sauce, scallions, ginger, and sugar. Topped with sesame cucumber and vegetable slaw, and *Sriracha* taco sauce...\$13

### PORK BELLY BAO "TACO"

Deep fried hoisin glazed pork belly in a big bao wrap. Filled with vegetable and bean sprout sesame slaw, cucumber pickles, and Chinese BBQ sauce...\$14

Only available with bao wrap.

### HAWAIIAN TACO

Slow cooked kahlua pork. Topped with quick-fried cabbage slaw, pineapple salsa, and teriyaki glaze...\$12

### BAJA FISH TACO

Fresh seasonal fish filet – beer battered and fried. Topped with shredded green cabbage, radishes, lime and avocado crema, coquito cheese, salsa roja, and a lime wedge...\$15

Only available with flour tortillas.

### CHICKEN TIKKA TACO

Indian spice and yogurt marinated grilled chicken breast. Topped with cucumber raita, shredded lettuce, cilantro, and chipotle harissa...\$13

### TERIYAKI TACO

Shredded teriyaki chicken. Topped with quick-fried cabbage slaw, pineapple salsa, and teriyaki glaze...\$12

### STEAK & EGG TACO

Bulgogi seasoned steak and fried *Hen Pen* eggs. Topped with French fried potatoes, roasted garlic aioli, and chipotle sour cream...\$13

### POPCORN SHRIMP TACO

Chicken fried rock shrimp. Topped with pico de gallo, tomatillo-avocado sauce, radish, shredded lettuce, and a lime wedge...\$14

TORTILLAS – CHOOSE UP TO ONE

SOFT CORN TORTILLA

SOFT FLOUR TORTILLA

CRISPY CORN TORTILLA



# OUT ON A LIMB

## TACO FUSION

### SIDES – CHOOSE UP TO ONE

#### ROASTED CORN SALAD

Roasted corn kernels with sweet peppers, red onions, tomato, celery, cilantro, and roasted red pepper vinaigrette...\$10

#### CHOPPED SALAD

Romaine lettuce, tomato, jicama, corn, black beans, queso fresco, and lime vinaigrette...\$10

#### QUINOA SALAD

Quinoa and rice with mango, cucumber, cilantro, and lime vinaigrette...\$10

#### KOREAN COLE SLAW

Crunchy cabbage and carrots with toasted sesame seeds and gochugaru sauce...\$10

### CHIPS – CHOOSE UP TO ONE

Yellow Corn Tortilla Chips...\$4

Choice of one salsa is included.

Plantain Chips...\$6

Choice of one salsa is included.

### SALSAS AND SUCH – CHOOSE UP TO TWO

Salsa Roja...\$2

Tomatillo Salsa Verde...\$2

Pico de Gallo...\$2

Mojo Salsa...\$2

Salsa de Tres Chiles (very spicy)...\$2

Guacamole...\$4

Crema...\$2

### SAUCES – CHOOSE UP TO TWO HOT SAUCES

Hot Sauce...no charge

- Tapatio hot sauce
- Tobasco red pepper sauce
- Tobasco green pepper sauce
- Tobasco chipotle pepper sauce
- Cholula hot sauce
- The Pepper Plant California style hot sauce

### SWEET BITES – CHOOSE UP TO ONE

Soft Serve Ice Cream (see soft serve menu)...\$6

House-Made Bar...\$4

- Limb Bar vegan and gluten free bar made with dried fruits, seeds, and honey
- Dream Bar butterscotch chips and brown butter meringue with a cookie crust
- Bark Bar toffee and sweet chocolate
- Squirrel Bar apricot filling and sweet cornmeal crust



# OUT ON A LIMB

## ISLAND BOWLS

BIG BITES – CHOOSE UP TO TWO

ALL BOWLS INCLUDE

¼ Pound of Tuna Poke, Red Onion, White Onion, Green Onion, Limu Ogo (Fresh Seaweed), and Tobiko (Flying Fish Roe)

Make your bowl vegan and subtract \$3

### KAUA'I BOWL

Cilantro, basil, mint, mango, watermelon, avocado, macadamia nuts, inamona, and spicy sesame over white rice...\$18

### O'AHU BOWL

Basil, avocado, furikake, and spicy mayo over white rice...\$16

### NI'HAU BOWL

Avocado, watermelon, radish sprouts, cilantro cream, and wasabi aioli over white rice...\$16

### MOLOKA'I BOWL

Avocado, garlic, sesame seeds, spicy sesame, and chili pepper shoyu over white rice...\$16

### HAWAI'I BOWL

Mint, watermelon, inamona, cilantro cream, and spicy sesame over white rice...\$16

### KAHO'OLAWA BOWL

Radish sprouts, macadamia nuts, garlic, cilantro cream over white rice...\$16

### LĀNA'I BOWL

Pineapple, macadamia nuts, inamona, cilantro cream, and spicy mayo...\$16

SAUCES ON THE SIDE – CHOOSE UP TO TWO SAUCES

Sauce and Oil...no charge

- *Chili Oil*
- *Shoyu (Soy Sauce)*
- *Ponzu*
- *Gluten Free Tamari*





# OUT ON A LIMB

## ISLAND BOWLS

### HOT SIDES – CHOOSE UP TO ONE

#### BANG BANG SHRIMP

Buttermilk and seasoned panko battered shrimp and served with sweet chili sauce...\$8

#### PLANTAIN CHIPS

Fried plantain coins with fruit salsa...\$6

#### PORK BELLY SKEWER

Braised and grilled pork belly topped with ginger-orange-anise sauce...\$9

#### CHICKEN STATAY SKEWER

Grilled chicken thigh topped with peanut and coconut milk satay sauce...\$8

#### BEEF SHORT RIB SKEWER

Teriyaki marinated and thinly sliced grilled short rib...\$9

#### MANAPUA

Pillowy buns filled with sweet hoisin pork...\$9

### COLD SIDES – CHOOSE UP TO ONE

#### HAWAIIAN MAC SALAD

Elbow macaroni, onion, carrots and white pepper...\$7

#### SUNOMONO

Thinly sliced cucumber in rice vinegar and soy and sprinkled with sesame seeds...\$7

#### COLESLAW

Green cabbage, pineapple, and

### SWEET BITES – CHOOSE UP TO ONE

Soft Serve Ice Cream (see soft serve menu)...\$6

House-Made Bar...\$4

- Hawaiian Bar coconut, pineapple, and chocolate
- Limb Bar vegan and gluten free bar made with dried fruits, seeds, and honey
- Dream Bar butterscotch chips and brown sugar meringue with a cookie crust
- Bark Bar toffee and sweet chocolate
- Squirrel Bar apricot filling and sweet cornmeal crust



**STRAUS FAMILY ORGANIC SOFT SERVE ICE CREAM**

FLAVORS – CHOOSE UP TO ONE

VANILLA

CHOCOLATE

MEXICAN CHOCOLATE

MATCHA GREEN TEA

BLACK SESAME

UBE PURPLE YAM

STRAWBERRY *KOOL-AID*

COLD BREW COFFEE

EGG NOG

Soft serve ice cream is served in Joy ice cream cones or in a compostable cup. If more than one flavor is being served, a twist option is available.