



Starters

Crab Cakes 17

two cajun style crab cakes, pineapple pico and remoulade

*Burrata 16

whole burrata, arugula mix, tomato, balsamic reduction, crushed pistachio, red pesto sauce, basil oil, toasted crostini

*Steak & Blue Cheese Bruschetta 16

steak, blue cheese cream sauce, caramelized onions, micro arugula, dumbarton blue cheese

Chipotle Fried Calamari 18

crispy chipotle morita batter, fried banana peppers, lemon wedges, micro arugula, lemon cream dill sauce, san marzano sauce

*Apple Blackberry Bourbon Bacon Jam 15

apple blackberry bourbon bacon jam, fried brussels sprouts, crumbled goat cheese crumble, toasted crostini

*Sazzy B Hummus 18

garbonzo bean hummus, roasted red peppers, olive oil; pita, dates, feta, whole mixed olives, cucumber

Entrees

ADD: TOFU 5, SLAB BACON 5, CHICKEN 7, SALMON 10, STEAK 10

Ricotta Gnocchi 26

house-made ricotta gnocchi, slab bacon, spinach, sun dried tomato, brown butter wine sauce
wine pairing, Substance Pinot Noir

Creamy Pesto Linguine 20

house made pesto, double cream, sarvechio cheese, tomato
wine pairing, Calera Central Coast Chardonnay

Parmesan Chicken 24

parmesan panko crusted chicken cutlet, house made marinara sauce, mozzarella, penne
wine pairing, Ridge Three Valleys Red Blend

Three Cheese Mac 18

cheddar, mascarpone, velveeta, cavatappi
beer pairing, New Glarus Spotted Cow

*Berkshire Pork Chop 35

red pepper risotto, demi gloss, apple bacon sautéed kale, fried onions
wine pairing, Brassfield Eruption Red Blend

*New York Strip Steak 48

12 oz house cut strip steak, potato dauphinoise, parmesan brussels sprouts, dill bernese sauce
wine pairing, Brassfield Estate Cabernet Sauvignon

Soup & Salad

ADD TO ANY SALAD: TOFU 5, SLAB BACON 5, CHICKEN 7, SALMON 10, STEAK 10

*Classic Caesar Salad 16

Romain lettuce, shaved egg, fried garlic croutons, sarvechio parmesan, house caesar dressing
wine pairing, Kung Fu Girl Riesling

*Chipotle Ranch Salad 18

spring mix greens, char roasted corn, spice seasoned black beans, avocado, tomato, cotija cheese, house chipotle ranch dressing
wine pairing, Calera Central Coast Chardonnay

*Spring Salad 16

arugula mix, goat cheese, fresh strawberries, candied walnuts, house berry vinaigrette
wine pairing, Leiu Dit Chenin Blanc

*House Salad

lettuce blend, fresh mozzarella, shaved parmesan, cherry tomatoes, croutons, balsamic vinaigrette

side salad 8

entree 14

Soup du Jour

cup 5

bowl 7

*The Bird 36

smoked half bird, garlic mashed potatoes, lemon caper broccolini, roasted red pepper sauce
wine pairing, Substance Cabernet

*Cajun Fish Tacos 24

cajun seasoned cod, flour tortillas, cilantro rice, refried white beans, pico de gallo, remoulade
wine pairing, Cloudline Rosé

*Teriyaki Glazed Salmon 35

teriyaki glaze, soba noodles with pepper and leek, kale
wine pairing, Kung Fu Girl Riesling

*Sesame Seared Tuna 36

sesame crusted seared yellowfin saku tuna block, bibim rice noodles, sauteed bok choy, gold nori, pickled ginger, tri-colored carrots, sriracha and wasabi aioli
cocktail pairing, Plum Highball

Bacon Blue Burger 22

8oz pepper rolled beef patty, house steak sauce, thick cut slab bacon, carmelized onions, blue cheese slab, arugula truffle french fries
wine pairing, Caparone Sangiovese or pair with your favorite beer

4.00 charge for split plates

*Gluten free option available

Please inform server of any food allergies

Vegan options available

20% Gratuity added to parties of 6 or more

Checks can only be split evenly in two

Sazzy B advises its patrons that eating raw or undercooked animal products may increase your risk of a foodborne illness

