

RESTAURANT LOZANO LUNCH

APPETIZERS

FOCACCIA -with olive oil & herbs	3
CRISPY GOAT CHEESE QUESADILLA -caramelized onion, spinach & mushrooms served with a Chipotle sauce	9
SHRIMP & CRAB CAKES -with roasted garlic & thyme aioli	11
BLUE CORN TAQUITOS -with black bean puree & fresh guacamole	6
JALAPENO CORN CAKES -with mango salsa	7
MUSSELS -in a white wine broth with grilled baguette	9
WILD MUSHROOM RAVIOLI -with sun-dried tomatoes, baby spinach & a light cream sauce	7
BRUSCHETTA -fresh Roma tomato, basil & garlic on grilled baguette	8
COCONUT SHRIMP -with caramelized onion-red wine dipping sauce	11
HUMMUS -with herb pita chips	5
GOOD LUCK VEGETABLE SPRING ROLL -with spicy plum & ginger-mint sauces	6

PIZZA

TOMATO, BASIL & GARLIC PESTO & GOAT CHEESE	8
	9

PANINI & SANDWICHES

BLACK FOREST HAM with Swiss cheese & sweet pickles	7
VEGETABLE on olive bread with zucchini, Roma tomato, Gorgonzola & fresh basil leaves	7
PESTO CHICKEN won sourdough with Roma tomato & provolone	8
CHICKEN CLUB with applewood smoked bacon, greens, Roma tomato, red onion & red chili mayo on sourdough	9
GRILLED FRESH FISH with fresh greens	11
MARINATED EGGPLANT with goat cheese, roasted peppers, greens, balsamic vinegar & garlic mayo	8
HALF POUND GRILLED SIRLOIN BURGER with shoestring fries or tossed greens	7



SOUPS & SALADS

SPICY TORTILLA, BLACK BEAN OR SPECIAL SOUP	Cup 4/ Bowl 6
PAN ROASTED CHICKEN BREAST served on warm spinach and bacon	12
CAESAR with grilled Adobado chicken, Romaine, Romano cheese & croutons	12
MANGO & GRILLED CHICKEN with greens, black beans, Roma tomato, & honey-mustard vinaigrette	13
COBB tossed with crumbled blue cheese, Roma tomato & creamy Italian	13
CHICKEN ADOBADO TOSTADA crisp corn tortilla, black beans and chopped baby greens tossed with red wine vinaigrette and pico de gallo - topped with guacamole, cheeses & sour cream.	13
GRILLED FRESH FISH chopped tomato salad with cucumbers, pepitas, fresh herbs, Cotija cheese & sherry vinaigrette.	15

CHAMPAGNE & SPARKLING WINES

	Glass	Bottle
CHANDON, Brut (split)	9.50	
HOUSE, Extra Dry	5.50	20.00
KINDERWOOD, Brut	28.00	
ARGYLE, Willamette Valley, Brut '97		45.00
ARGYLE, Tirage, Knudsen Vineyard '89	50.00	
BOLLINGER, Special Cuvee		60.00

WHITE WINES

	Glass	Bottle
PASQUA, Italy, Pinot Grigio	5.50	19.00
HOUSE, Riesling	5.75	20.00
HOUSE, Gewurztraminer	5.75	20.00
JEPSON, Sauvignon Blanc	7.00	25.00
HOUSE SELECT, Chardonnay	5.50	19.00
JOSEPH DROUHIN, Chardonnay	6.00	21.00
THOMAS MITCHELL, Australian Chard.	6.50	23.00
MILL CREEK, Chardonnay '99	7.00	25.00
KENDALL-JACKSON, Chardonnay	8.25	30.00
SAN SIMEON, Chardonnay	8.50	32.00
WEDELL, Edna Valley, Chardonnay '97		38.00
ARGYLE, RSV, Chardonnay '98		42.00
ALIENTO DEL SOL, Chardonnay '98		46.00
JOSEPH DROUHIN, Mersault '96		65.00



DESSERT WINES

HOUSE port	5.50
HOUSE tawny porto	5.50
VINTAGED port	2.00

COFFEES (freshly roasted)

SUMATRA	2.50
(DECAF)	2.50
ESPRESSO	2.95
CAPPUCCINO	3.50
LATTE	3.50
MOCHA	4.25

LOZANO CATERING
telephone: 626.355.3576



(Please, no substitutions. Kitchen split \$3.00 per item. Thank You)
(18% gratuity for groups 5 or more)
(Please turn off cel phones & pagers. Use cel phone outside. Thank you!)