



DINNER



STARTERS

Charcuterie 28

chef's choice of rotating salami, local and specialty cheese with pickled vegetables, and grilled focaccia

Ribeye Carpaccio 24 GF

lemon aioli, fried caper, burrata, olive oil, arugula, lemon, cracked pepper

Brussels 14 GF/VEG

crispy brussels tossed with lemon marmalade and spiced pecan

Edamame 14 GF/VEG

thai peanut vinaigrette, cilantro

Blackened Ahi 22 GF

pickled carrot and jicama, jalapeño, soy balsamic glaze, sesame, chive

Ricotta Gnudi Dumpling 32 VEG

honeynut squash, hazelnut gremolata, brown butter, fried sage, chestnut mushrooms, tete de moine

Stone Oven Asparagus 14 GF/VEG

whipped goat cheese, calabrian chili, lemon zest, fines herbes

STONE OVEN PIZZA

+ gluten-free option (\$5), rocket top (\$3)

Margherita 22 VEG

pomodoro, parmesan reggiano, mozzarella, fresh basil, EVOO

Classic 25

pomodoro, provolone, italian sausage, mushroom, pepperoni

1,000 Peaks 24

provolone, pineapple, black forest ham, onion jam, red chili, smoked salt

Garden 24 VEG

white sauce (garlic, herbs, evoo), peeled asparagus, roasted garlic, burrata, feta, calabrian chili

Apple Pie 24

white sauce (garlic, herb, evoo), green apple, arugula, red onion, bacon, provolone, mozzarella, serrano honey

DESSERTS

Apple Tart 16

dulce de leche, streusel, madagascar vanilla bean chantilly

Chefs Selection

artfully crafted seasonal pastry

SOUP & SALADS

Smoked Tomato Soup 10 GF/VEG

fried basil, crouton

Red Oak 18 VEG

baby red oak lettuce, poached pears in red wine, pomegranate seed, pomegranate gastrique, candied walnuts, gruyere cheese

Caesar Salad 17

chopped romaine, parmesan reggiano, warm focaccia crouton, radish, caesar dressing + salmon (\$7) + grilled chicken (\$5)

Miso Steak Salad 24

miso marinated skirt steak, rainbow greens, grilled corn, candied pecan, avocado chimichurri, cherry tomato, scallion, miso vinaigrette

ENTRÉES

Pacific Stripe Bass MP GF

saffron risotto, braised fennel, penn cove mussels, olive tapenade, calabrian chili beurre blanc

Carbonara 28

bucatini, pancetta, garden peas, local mushroom, egg yolk, parmesan reggiano, lemon

Berkshire Pork Chop 46 GF

creamed brussel sprouts, parsnip puree, sauerkraut, whole grain mustard, sauce cranberry

Ribeye 58 GF

confit potato, horseradish jus, lions mane, creme fraiche, caramelized shallot

Duck 48 GF

chinese 5 spice, preserved orange, tokyo turnips, fig mole, braised cabbage

Cauliflower 33 VGN

seasonal cauliflower, mint emulsion, harissa butter, shroom shroom, fines herbes

Mosaic Burger 24

half-pound patty, red kale, charred tomato jam, smoked gouda, caramelized onion, pretzel bun, rosemary fries + sunny side egg (\$4)

VEG = vegetarian

GF = gluten free

VGN = vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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TURTLE BAY
EXPLORATION PARK®



LUNCH



STARTERS

Ribeye Carpaccio 24 GF
lemon aioli, fried caper, burrata, olive oil, arugula,
lemon, cracked pepper

Brussels 14 GF/VEG
crispy brussels tossed with lemon marmalade and spiced pecan

Edamame 14 GF/VEG
thai peanut vinaigrette, cilantro

Blackened Ahi 22 GF
pickled carrot and jicama, jalapeño, soy balsamic glaze,
sesame, chive

Stone Oven Asparagus 14 GF/VEG
whipped goat cheese, calabrian chili, lemon zest, fines herbes

STONE OVEN PIZZA

+ gluten-free option (\$5), rocket top (\$3)

Margherita 22 VEG
pomodoro, mozzarella, fresh basil, EVOO

Classic 25
pomodoro, provolone, Italian sausage, mushroom, pepperoni

1,000 Peaks 24
provolone, pineapple, black forest ham, onion jam,
red chili, smoked salt

Apple Pie 24
white sauce (garlic, herb, evoo), green apple, arugula, red onion,
bacon, provolone, mozzarella, serrano honey

Garden 24 VEG
white sauce (garlic, herbs, evoo), peeled asparagus, roasted garlic,
burrata, feta, calabrian chili

DESSERTS

Apple Tart 16
dulce de leche, streusel, madagascar vanilla bean chantilly

Chefs Selection
artfully crafted seasonal pastry

SOUP & SALADS

Smoked Tomato Soup 10 GF/VEG
fried basil, crouton

Red Oak 18 VEG
baby red oak lettuce, poached pears in red wine, pomegranate seed,
pomegranate gastrique, candied walnuts, gruyere cheese

Caesar Salad 17
chopped romaine, parmesan reggiano,
warm focaccia crouton, radish, caesar dressing
+ salmon (\$7) + grilled chicken (\$6)

Miso Steak Salad 24
miso marinated skirt steak, rainbow greens, grilled corn, candied
pecan, avocado chimichurri, cherry tomato, scallion, miso vinaigrette

ENTRÉES

Mosaic Burger 24
half-pound patty, red kale, charred tomato jam,
smoked gouda, caramelized onion, pretzel bun
*Choice of rosemary fries or garden salad
+ sunny side egg (\$4)

Cubano 22
pork milanese, ham, provolone, salsa roja, avocado
*Choice of rosemary fries or garden salad

Porchetta Club 23
porchetta, tomato, french brie, citrus frisse, bacon,
sriracha aioli, sourdough
*Choice of rosemary fries or garden salad

Salmon Bowl 25 GF
seared salmon, nishiki rice, pickled red onion, avocado,
black sesame, cilantro, lime, chipotle crema

Harvest Bowl 19 GF/VEG
quinoa, chickpea, sweet potato, pomegranate, apple,
cranberry, orange vinaigrette, arugula

Veg Wrap 17 VEG
spinach, avocado, red bell pepper, hummus,
pickled veg, cucumber
*Choice of rosemary fries or garden salad

Steak Burrito 24
marinated skirt steak, black beans, salsa roja,
arugula, cotija cheese
*Choice of rosemary fries or garden salad

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DRINKS



DRAFT COCKTAILS

House Sangria 13
cabernet, limoncello, brandy, fruit infusion

Old Fashioned 14
bourbon, demerara, angostura bitter, orange

ROTATING TAPS & BOTTLES

Our rotating taps and bottles feature new and exciting local and imported brews that change frequently. Please ask your server or bartender for the current offerings.

SIGNATURE COCKTAILS

Love & Mezcal 16
mezcal, tequila blanco, triple sec, lemon, lime, simple syrup

Harvest Moon 16
bourbon, amaro nonino, apple cider, bourbon maple syrup, lemon, sage

Pear'ed Up 16
rum, st. george spiced pear, lime, vanilla

Mischief 16
vodka, mixed berries, lime, ginger beer

Paloma's Rose 16
tequila blanco, pamplemousse, raspberry hibiscus, grapefruit

Queen's Gambit 16
gin, italicus, chamomile simple, lemon, grapefruit, prosecco, egg white

Red Baron 16
bourbon, aperol, amaro #4, ginger liquor, lemon

Margarita Flight 30
spicy mango, raspberry hibiscus, peach mint, lavender jalapeño

WHITE WINE

BY THE GLASS

RESCUE DOG CHARDONNAY
2021 | 13.5% | LODI, CA | 11/39
50% of profits go to rescue dog organizations

MER SOLEIL CHARDONNAY
2019 | 14.5% | SANTA LUCIA, CA | 13/48

BRANCOTT SAUVIGNON BLANC
2020 | 13% | MARLBOROUGH, NEW ZEALAND | 12/44

PALE ROSÉ
2021 | 12.5% | PROVENCE, FRANCE | 12/44

HAVEMEYER RIESLING
2020 | 8.5% | MOSEL, GERMANY | 14/48

SEAGLASS PINOT GRIGIO
2020 | 13.5% | SANTA BARBARA, CA | 12/44

LA MARCA PROSECCO
11% | VENETO, ITALY | 12/44

BY THE BOTTLE

THE LIONESS CHARDONNAY - HESS COLLECTION 2017 | 14.8% | NAPA, CA | 150
ROMBAUER CHARDONNAY 2022 | 14.5% | CARNEROS, CA | 110
THE PRISONER CHARDONNAY 2021 | 14.5% | SAINT HELENA, CA | 85
JORDAN RUSSIAN RIVER CHARDONNAY 2019 | 13.5% | SONOMA, CA | 85
SILVERADO SAUVIGNON BLANC 2020 | 13.9% | NAPA VALLEY, CA | 52
LANSON CHAMPAGNE 12.5% | REIMS, FRANCE | 105
ROEDERER ESTATE BRUT 12% | ANDERSON VALLEY, CA | 70

RED WINE

BY THE GLASS

FARMHOUSE RED BLEND
2020 | 14.6% | SONOMA, CA | 11/40

JUSTIN CABERNET SAUVIGNON
2019 | 14.5% | PASA ROBLES, CA | 18/70

MICHAEL DAVID INKBLLOT CABERNET FRANC
2020 | 14.9% | LODI, CA | 18/70

GAMBA RUSSIAN RIVER ZINFANDEL
2019 | 15.5% | SANTA ROSA, CA | 20/78

DIORA PINOT NOIR
2018 | 14.5% | MONTEREY, CA | 16/60

BERONIA TEMPRANILLO
2017 | 13.5% | RIOJA, SPAIN | 12/44

CECCHI SANGIOVESE
2020 | 13% | SIENNA, ITALY | 12/42

BY THE BOTTLE

MY FAVORITE NEIGHBOR CABERNET SAUVIGNON
2019 | 14.4% | SAN LUIS OBISPO, CA | 100
QUILT CABERNET SAUVIGNON 2019 | 15.2% | SAINT HELENA, CA | 80
DETAILS CABERNET SAUVIGNON 2019 | 14.8% | SONOMA VALLEY, CA | 80
BOEN PINOT NOIR 2021 | 14.8% | RUTHERFORD, CA | 66
CARPE DIEM PINOT NOIR 2018 | 13.5% | ANDERSON VALLEY, CA | 78



BRUNCH



STARTERS

Avocado Toast 14 VEG

avocado, micro greens, marinated grape tomato, balsamic glaze

Bagel & Lox 18

smoked salmon, grilled bagel, sesame whipped cream cheese, red onion, caper, lemon, arugula salad

Ribeye Carpaccio 24 GF

lemon aioli, fried caper, burrata, olive oil, arugula, lemon, cracked pepper

Brussels 14 GF

crispy brussels tossed with lemon marmalade and spiced pecan

Stone Oven Asparagus 14 GF/VEG

whipped goat cheese, calabrian chili, lemon zest, fines herbes

STONE OVEN PIZZA

+ gluten-free option (\$5), rocket top (\$3)

Margherita 22 VEG

pomodoro, parmesan reggiano, mozzarella, fresh basil, EVOO

Classic 25

pomodoro, provolone, italian sausage, mushroom, pepperoni

1,000 Peaks 24

provolone, pineapple, black forest ham, onion jam, red chili, smoked salt

Garden 24 VEG

white sauce (garlic, herbs, evoo), peeled asparagus, roasted garlic, burrata, feta, calabrian chili

Apple Pie 24

white sauce (garlic, herb, evoo), green apple, arugula, red onion, bacon, provolone, mozzarella, serrano honey

DESSERTS

Apple Tart 16

dulce de leche, streusel, madagascar vanilla bean chantilly

Chefs Selection

artfully crafted seasonal pastry

SOUP & SALADS

Smoked Tomato Soup 10 GF/VEG

fried basil, crouton

Red Oak 18 VEG

baby red oak lettuce, poached pears in red wine, pomegranate seed, pomegranate gastrique, candied walnuts, gruyere cheese

Caesar Salad 17

chopped romaine, parmesan reggiano, warm focaccia crouton, radish, caesar dressing + salmon (\$7) + grilled chicken (\$5)

Miso Steak Salad 24

miso marinated skirt steak, rainbow greens, grilled corn, candied pecan, avocado chimichurri, cherry tomato, scallion, miso vinaigrette

ENTRÉES

Quiche 13 VEG

egg, cremini mushroom, caramelized shallot, chives

Eggs Benedict 22

black forest ham, swiss, english muffin, hollandaise, two poached eggs, fingerling potatoes, arugula salad

Smoked Salmon Benedict 23

smoked salmon, red onion, caper, english muffin, hollandaise, two poached eggs, fingerling potatoes, arugula salad

Crepe Brulee French Toast 18

candied bacon, crepe brulee crust, berries, spiced mascarpone

Cubano 22

pork milanese, ham, provolone, salsa roja, avocado + sunny side egg (\$4)

Mosaic Burger 24

half-pound patty, red kale, charred tomato jam, smoked gouda, caramelized onion, pretzel bun

*Choice of rosemary fries or garden salad + sunny side egg (\$4)

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DRAFT COCKTAILS

House Sangria 13
cabernet, limoncello, brandy, fruit infusion

Old Fashioned 14
bourbon, demerara, angostura bitter, orange

BRUNCH DRINKS

Mosaic Mary 14
vodka, house recipe bloody mary mix, green olive, lime, cornichon, dill, bacon

Virgin Mary 10
house recipe bloody mary mix, green olive, lime, cornichon, dill, bacon

Mimosa 10

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HAPPY HOUR

DRINKS

Draft Beers 6
Well Drinks 6

House Red 7
House White 7

STARTERS

Ribeye Carpaccio 19 ^{GF}
arugula, burrata, parmesan reggiano, lemon aioli, fried caper

Edamame 12 ^{GF/VEG}
thai peanut vinaigrette, cilantro

Stone Oven Asparagus 14 ^{GF/VEG}
whipped goat cheese, calabrian chili, lemon zest, fines herbes

GREENS

Red Oak 15 ^{VEG}
baby red oak lettuce, poached pears in red wine, pomegranate seed, pomegranate gastrique, candied walnuts, gruyere cheese

Caesar Salad 14
chopped romaine, parmesan reggiano, warm focaccia crouton, radish, caesar dressing
+ salmon (\$7) + grilled chicken (\$6)

Miso Steak Salad 21
miso marinated skirt steak, rainbow greens, grilled corn, candied pecan, avocado chimichurri, cherry tomato, scallion, miso vinaigrette

PIZZA

Margherita 19 ^{VEG}
pomodoro, parmesan reggiano, mozzarella, fresh basil, EVOO

Classic 22
pomodoro, provolone, italian sausage, mushroom, pepperoni

Apple Pie 20
white sauce (garlic, herb, evoo), green apple, arugula, red onion, bacon, provolone, mozzarella, serrano honey

Garden 20 ^{VEG}
white sauce (garlic, herbs, evoo), peeled asparagus, roasted garlic, burrata, feta, calabrian chili

1,000 Peaks 21
provolone, pineapple, black forest ham, onion jam, red chili, smoked salt





MOSAIC BREAKFAST



Mosaic Breakfast 18 GF

two eggs any style, fingerling potato, arugula salad, choice of bacon or sausage

Cheese Omelette 16 VEG/GF

three egg omelette, cream cheese, cheddar, swiss, fingerling potato, arugula salad

Mosaic Omelette 18 GF

three egg omelette, italian sausage, caramelized onion, smoked gouda, fingerling potato, arugula salad

Avocado Toast 15 VEG

avocado, micro greens, marinated grape tomato, balsamic glaze

Oatmeal 14 VEG

steel cut oats, banana, strawberry, cinnamon, granola, brown sugar, whole milk (milk substitutions available)

Short Stack 11 VEG

three buttermilk pancakes, whipped butter, syrup, powdered sugar

Berries & Granola 14 VEG

vanilla greek yogurt, granola, honey, blackberry, blueberry, toasted coconut

Fresh Fruit Bowl 12 VEG/GF

seasonal fruit medley, berries, sweet cream dip

SIDES

Breakfast Potatoes 6

Bagel & Cream Cheese 6

Two Eggs (poached, over easy, scrambled) 6

Toast & Jam (rye, wheat, sourdough) 4

Vanilla Yogurt Cup 5

BEVERAGES

Coffee 4.50

Juice (orange, grapefruit, cranberry, apple) 4.50

Milk (whole, 2%, almond, oat) 4

Assorted Hot Tea 3

DRINKS

Mosaic Mary 14

vodka, house recipe bloody mary mix, green olive, lime, cornichon, dill, bacon

Virgin Mary 10

house recipe bloody mary mix, green olive, lime, cornichon, dill, bacon

Mimosa 10

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