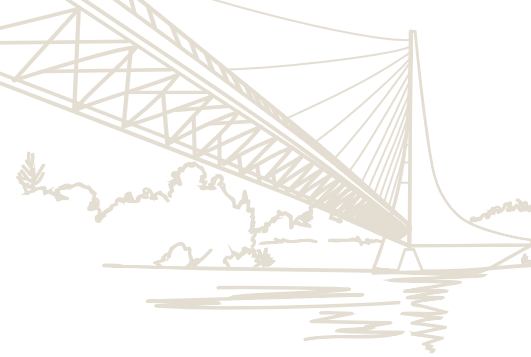




# MOSAIC DINNER

VEG = vegetarian  
GF = gluten free  
VGN = vegan



## STARTERS

### Charcuterie 30

*chef's choice of rotating salami, house cured meats, local and specialty cheeses, pickled vegetables, grilled baguette, stone-ground mustard, savory jam, seasonal fruit*

### Salmon Cakes 18

*lemon, caper, sourdough, southwest spices, lime, cilantro, jalapeño aioli*

### Brussels 14

*crispy brussels, lemon marmalade, spiced pecan GF/VEG*

### Shoestring Fries 10

*garlic, parmesan, tarragon aioli VEG*

### Fried Pickles 10

*ranch dressing VEG*

### Shishito Peppers 14

*smoked salt, fresh squeezed lime, chipotle crema GF/VEG*

### Lettuce Wraps 18

*bib lettuce, red quinoa, cranberry, sweet potato, watermelon radish, cilantro, smoked paprika dressing GF/VGN*

### Scallops 24

*almond pesto, lime, orange, grapefruit, local microgreen GF*

## SALADS

### Mosaic Caesar 16

*chopped romaine, parmesan, stone oven focaccia crouton, red kale, caesar dressing + salmon (\$7), grilled chicken (\$5)*

### Compressed Melon 18

*honeydew, cantaloupe, watermelon, arugula, honey mint vinaigrette, local feta, pistachio GF/VEG*

### Miso Steak Salad 24

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

### Strawberry Fields 17

*strawberry, rainbow greens, local almond, goat cheese, red onion, citrus vinaigrette, balsamic glaze VEG*

## STONE OVEN PIZZAS

*GF cauliflower crust (\$5)  
rocket top (\$3)*

### Margherita 22

*pomodoro, mozzarella, fresh basil, EVOO VEG*

### The Classic 25

*pomodoro, provolone, italian sausage, mushroom, pepperoni*

### 1,000 Peaks 24

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

### Mushroom 23

*bianca sauce, local Shroom-Shroom mushroom, caramelized onion, local feta & goat cheese, chive VEG*

### Calzone 25

*ricotta, provolone, italian sausage, pepperoni, red kale, caramelized onion, side of pomodoro*

## ENTRÉES

### Pork Chop 32

*apricot, bourbon glaze, calabrian chile, hasselback potato, Mosaic brussels, spiced pecan*

### Steak Frites 48

*14oz ribeye steak, horseradish compound butter, peppercorn brandy sauce, shoestring fries, tarragon aioli*

### Elk Meatloaf 30

*ground elk and pork, sage, thyme, blackberry cabernet gravy, whipped roasted garlic potato, grilled asparagus*

### Chicken 30

*roasted chicken breast, mint gremolata, creamed market greens, local Shroom-Shroom mushroom, english pea, chicken jus*

### Cavatappi 28

*bechamel, caramelized onion, smoked gouda, panko crust VEG*

### Salmon 36

*king salmon, pistachio curry crust, roasted potato & fennel salad, smoked orange vinaigrette, chive oil*

### Bolognese 30

*three meat classic bolognese, pappardelle, parmesan, fried carrot, chive oil*

### Wagyu Burger 25

*half-pound Elwood Ranch wagyu patty, bacon, white cheddar, roasted thyme red onion, arugula, mustard aioli, brioche bun, rosemary fries or side salad + sunny side egg (\$4)*



*A percentage of Elwood Ranch orders are donated to Turtle Bay Exploration Park*

### Mosaic Burger 24

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

*Thank you local vendors*

*Elwood Ranch, College Fund Nut Co., Sierra Nevada Cheese Company, R&R Meats, Spartan Ranch, Red Gate Ranch, Taste & See Creamery, Furnari Sausage, and Shasta Growers Association*

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

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# MOSAIC LUNCH



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GF = gluten free  
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## STARTERS

**Salmon Cakes 18**  
lemon, caper, sourdough, southwest spices,  
lime, cilantro, jalapeño aioli

**Brussels 14**  
crispy brussels, lemon marmalade,  
spiced pecan **GF/VEG**

**Shoestring Fries 10**  
garlic, parmesan, tarragon aioli **VEG**

**Fried Pickles 10**  
ranch dressing **VEG**

**Shishito Peppers 14**  
smoked salt, fresh squeezed lime,  
chipotle crema **GF/VEG**

**Lettuce Wraps 18**  
bib lettuce, red quinoa, cranberry,  
sweet potato, watermelon radish, cilantro,  
smoked paprika dressing **GF/VGN**

## SALADS

**Mosaic Caesar 16**  
chopped romaine, parmesan, stone oven focaccia  
crouton, red kale, caesar dressing  
+ salmon (\$7), grilled chicken (\$5)

**Compressed Melon 18**  
honeydew, cantaloupe, watermelon, arugula, honey  
mint vinaigrette, local feta, pistachio **GF/VEG**

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

**Strawberry Fields 17**  
strawberry, rainbow greens, local almond, goat cheese,  
red onion, citrus vinaigrette, balsamic glaze **VEG**

## STONE OVEN PIZZAS

**GF cauliflower crust (\$5)**  
**rocket top (\$3)**

**Margherita 22**  
pomodoro, mozzarella, fresh basil,  
EVOO **VEG**

**The Classic 25**  
pomodoro, provolone, italian sausage,  
mushroom, pepperoni

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

**Mushroom 23**  
bianca sauce, local Shroom-Shroom mushroom,  
caramelized onion, local feta & goat cheese,  
chive **VEG**

**Calzone 25**  
ricotta, provolone, italian sausage, pepperoni,  
red kale, caramelized onion, side of pomodoro

## ENTRÉES

*served with choice of rosemary fries,  
shoestring fries, or garden salad*

**Pulled Pork Sando 21**  
house bbq, coleslaw, crispy onion, brioche bun

**Italiano 21**  
mortadella, pepperoni, prosciutto, provolone, tomato, arugula,  
red onion, red wine vinaigrette, bianca sauce,  
olive tapenade, stone oven flatbread

**Pastrami 22**  
swiss, stone ground mustard aioli, caramelized onion,  
pickle, sourdough roll

**Blueberry Chicken Sando 23**  
buttermilk fried chicken, blueberry jam, pepperjack,  
blueberry aioli, grilled jalapeño, bib lettuce, brioche bun

**Wagyu Burger 25**  
half-pound Elwood Ranch wagyu patty, bacon,  
white cheddar, roasted thyme red onion, arugula,  
mustard aioli, brioche bun, rosemary fries or side salad  
+ sunny side egg (\$4)



**A percentage of Elwood Ranch orders are  
donated to Turtle Bay Exploration Park**

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

**Salmon Bowl 24**  
seared salmon, red quinoa, pickled red onion, avocado,  
soy balsamic glaze, cilantro, lime

**Power Bowl 18**  
red quinoa, red kale, grape tomato, roasted garlic hummus,  
citrus vinaigrette, grilled tofu, cucumber, pepita,  
sweet potato, avocado **VGN**

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# MOSAIC BRUNCH

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## STARTERS

### Avocado Toast 14

smashed avocado, local feta, grilled baguette, grape tomato, toasted sesame, candied lemon, micro green VEG

### Chicken + Biscuit 18

three buttermilk fried chicken sliders, cheddar, bacon, country gravy, cheddar chive biscuit

### Brussels 14

crispy brussels, lemon marmalade, spiced pecan GF/VEG

### Shishito Peppers 14

smoked salt, fresh squeezed lime, chipotle crema GF/VEG

### Salmon Cakes 18

lemon, caper, sourdough, southwest spices, lime, cilantro, jalapeño aioli

### Lettuce Wraps 18

bib lettuce, red quinoa, cranberry, sweet potato, watermelon radish, cilantro, smoked paprika dressing GF/VGN

### Shoestring Fries 10

garlic, parmesan, tarragon aioli VEG

### Fried Pickles 10

ranch dressing VEG

## SALADS

### Mosaic Caesar 16

chopped romaine, parmesan, stone oven focaccia crouton, red kale, caesar dressing + salmon (\$7), grilled chicken (\$5)

### Compressed Melon 18

honeydew, cantaloupe, watermelon, arugula, honey mint vinaigrette, local feta, pistachio GF/VEG

### Miso Steak Salad 24

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

### Strawberry Fields 17

strawberry, rainbow greens, local almond, goat cheese, red onion, citrus vinaigrette, balsamic glaze VEG

## ENTRÉES

### Mosaic Omelette 18

Furnari sausage, caramelized onion, smoked gouda, breakfast potatoes GF

### Garden Omelette 17

spinach, bell pepper, grape tomato, onion, avocado, cream cheese, breakfast potatoes

### Salmon Cake Benedict 23

Mosaic salmon cakes, two poached eggs, arugula, hollandaise, breakfast potatoes

### Cheddar Biscuit Benedict 20

cheddar chive biscuit, two poached eggs, cheddar cheese, tomato, hollandaise, breakfast potatoes VEG

### Classic Benedict 22

english muffin, black forest ham, swiss, two poached eggs, hollandaise, breakfast potatoes

### Strawberry French Toast 20

brioche stuffed with sweet cream cheese and strawberries, burnt orange syrup, strawberry compote, candied orange, powdered sugar, frosted cereal crunch

### Steak & Eggs 32

8oz new york, charred scallion chimichurri, two eggs any style, grilled asparagus, chipotle hollandaise, breakfast potatoes

### Wagyu Burger 25

half-pound Elwood Ranch wagyu patty, bacon, white cheddar, roasted thyme red onion, arugula, mustard aioli, brioche bun, rosemary fries or side salad + sunny side egg (\$4)



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### Mosaic Burger 24

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

## STONE OVEN PIZZAS

GF cauliflower crust (\$5)  
rocket top (\$3)

### Margherita 22

pomodoro, mozzarella, fresh basil, EVOO VEG

### 1,000 Peaks 24

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

### Mushroom 23

bianca sauce, local Shroom-Shroom mushroom, caramelized onion, local feta & goat cheese, chive VEG

### The Classic 25

pomodoro, provolone, italian sausage, mushroom, pepperoni

### Calzone 25

ricotta, provolone, italian sausage, pepperoni, red kale, caramelized onion, side of pomodoro

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# MOSAIC HAPPY HOUR

**\$2 Off** All Draft Beer & Wine by the Glass

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## Happy Hour Cocktails \$8

Margarita  
Espresso Martini

Moscow Mule  
Lemon Drop

Gin & Tonic  
Mojito

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### Margherita 15

*pomodoro, mozzarella, fresh basil,  
EVOO* VEG

### 1,000 Peaks 18

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

### Mushroom 17

*bianca sauce, local Shroom-Shroom  
mushroom, caramelized onion,  
local feta & goat cheese, chive* VEG

### The Classic 19

*pomodoro, provolone, italian sausage,  
mushroom, pepperoni*

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### Calzone 19

*ricotta, provolone, italian sausage, pepperoni,  
red kale, caramelized onion, side of pomodoro*

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### Shoestring Fries 5

*garlic, parmesan, tarragon aioli* VEG

### Fried Pickles 5

*ranch dressing* VEG

### Garlic Parmesan Knots 8

*pomodoro* VEG

### Belly & Brew 10

*two pork belly sliders, citrus aioli, 16oz draft beer*

### Shishito Peppers 5

*smoked salt, fresh squeezed lime, chipotle crema* GF/VEG

### Lettuce Wraps 8

*bib lettuce, red quinoa, cranberry, sweet potato, watermelon  
radish, smoked paprika dressing, cilantro* GF/VGN

### Brussels 8

*crispy brussels, lemon marmalade, spiced  
pecan* GF/VEG

### Mosaic Caesar 8

*chopped romaine, parmesan, stone oven focaccia  
crouton, red kale, caesar dressing  
+ salmon (\$7), grilled chicken (\$5)*

### Strawberry Fields 8

*strawberry, rainbow greens, local almond, goat cheese,  
red onion, citrus vinaigrette, balsamic glaze* VEG

### Taste & See Creamery 5

*rotating flavors from our favorite local creamery*

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**TURTLE BAY**  
EXPLORATION PARK.



# MOSAIC BREAKFAST

## Mosaic Breakfast 18

two eggs any style, bacon or sausage,  
choice of breakfast potatoes or seasonal fruit *GF*

## Mosaic Omelette 18

Furnari sausage, caramelized onion, smoked gouda,  
choice of breakfast potatoes or seasonal fruit *GF*

## Garden Omelette 17

spinach, bell pepper, grape tomato, onion, avocado, cream cheese,  
choice of breakfast potatoes or seasonal fruit

## Breakfast Burger 25

half-pound Elwood Ranch wagyu patty, bacon, fried egg, cheddar cheese,  
chipotle aioli, brioche bun, choice of breakfast potatoes or seasonal fruit



*A percentage of Elwood Ranch orders are  
donated to Turtle Bay Exploration Park*

## Chicken Fried Steak & Eggs 22

two eggs any style, country gravy, loaded bacon cheddar shoestring fries

## Oatmeal 14

steel-cut oats, seasonal berries, cinnamon, granola,  
brown sugar, whole milk (milk substitutions available) *VEG*

## Short Stack 12

three buttermilk pancakes, whipped butter, syrup, powdered sugar *VEG*

## Berries & Granola 13

vanilla greek yogurt, granola, honey, seasonal berries, toasted coconut *VEG*

## Fruit Medley 12

seasonal fruit medley, sweet cream dip *VEG/GF*

### SIDES

- Breakfast Potatoes 6
- Bagel & Cream Cheese 6
- Two Eggs (any style) 6
- Toast & Jam (rye, wheat, sourdough) 4
- Vanilla Yogurt Cup 3
- Low Fat Strawberry Yogurt 3
- Frosted Cereal & Milk 4
- Bran Cereal & Milk 4

### PASTRIES

- Cream Cheese Danish 4
- Croissant 6
- Cinnamon Roll 8

### BEVERAGES

- Coffee 4.5 Hot Tea 3
- Juice 4.5
- Milk 4
- whole, 2%, almond, oat*

### BREAKFAST COCKTAILS

#### Mosaic Mary 14

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

#### Mimosa 10

sparkling wine, choice of juice

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**TURTLE BAY**  
EXPLORATION PARK.



# mosaic DRINKS



## 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*

### **Draft Sangria 13**

*cabernet, limoncello, brandy, fruit infusions*

### **Draft Old Fashioned 14**

*Angel's Envy, demerara, angostura bitters, orange*

### **Mosaic Mary 14**

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

### **Draft Espresso Martini 13**

*vodka, espresso liqueur, chocolate liqueur, cold brew coffee*

### **Margarita Flight 30**

*raspberry chipotle, honey mezcail, coconut pineapple, watermelon chamoy*

### **Mimosa 10**

*sparkling wine, choice of juice*

## SIGNATURE COCKTAILS

### **Cucumber Mule 12**

*Tito's vodka, Fever Tree ginger beer, lime, cucumber, mint*

### **O.S. Daiquiri 13**

*Diplomatico rum, Appleton rum, lemon juice, cane syrup*

### **Water Lily 14**

*Gray Whale gin, creme de violette, Cointreau, lemon juice*

### **Henrietta 14**

*Botanist gin, Campari, lime, egg white St. Germain elderflower liqueur*

### **Spike's Berry Sour 14**

*Angel's Envy, mixed berry syrup, egg white, lemon & lime juice*

### **Hugo Spritz 14**

*Avissi prosecco, St. Germain, sparkling water, mint*

### **Strawberry & Cucumber Margarita 12**

*blanco tequila, Cointreau, agave syrup, lime, strawberry, cucumber*



## DESSERT

### **Pot de Creme 12**

*rich chocolate custard, chantilly cream, candied hazelnut GF/VEG*

### **Coconut Panna Cotta 13**

*citrus compote, pistachio, toasted coconut, cookie crumble, Taste & See lemon speculoos cookie ice cream*



## Red BY THE GLASS

**Cline Cellars, Red Blend**  
2020, 14.6%, Sonoma, CA 10/36

**Educated Guess, Pinot Noir**  
2023, 14.5%, Sonoma, CA 14/52

**Justin Vineyards, Cabernet Sauvignon**  
2019, 14.5%, Paso Robles, CA 18/68

**Gamba Vineyards, Zinfandel**  
2019, 15.5%, Windsor, CA 19/72

**New Clairvaux Vineyard, Tempranillo**  
2021, 13.9%, Vina, CA 19/72



## Red BY THE BOTTLE

**Beronia, Tempranillo** 2017, 13.5%, Rioja Spain 44

**The Calling, Pinot Noir** 2021, 14.5%, Monterey, CA 54

**Carpe Diem, Pinot Noir** 2018, 13.5%, Anderson Valley, CA 78

**Caymus Vineyards, Cabernet Sauvignon** 2022, 14.6%, Fairfield, CA 100

**Burgess, Contadina Cabernet Sauvignon** 2017, 14.7%, Napa Valley, CA 112

## White BY THE GLASS

**Conundrum, Sauvignon Blanc**  
2022, 13.6%, Fairfield, CA 10/36

**Echo Bay, Sauvignon Blanc**  
2022, 13%, Marlborough, New Zealand 11/40

**Brancott Estate, Sauvignon Blanc**  
2020, 13%, New Zealand 12/44

**Seaglass, Pinot Grigio**  
2020, 13.5%, Santa Barbara County, CA 11/40

**7 Cellars, Chardonnay**  
2021, 13.7%, Rutherford, CA 11/40

**Bravium, Chardonnay**  
2022, 13.4%, Russian River Valley, CA 13/48

**New Clairvaux Vineyard, Albariño**  
2022, 12.6%, Vina, CA 13/48

**Justin Vineyards, Rosé**  
2023, 13.5%, Paso Robles, CA 12/44

**New Clairvaux, Syrah Rosé**  
2023, 13.9%, Vina, CA 22/84

## White BY THE BOTTLE

**Mason Cellars, Sauvignon Blanc** 2022, 13.8%, Napa Valley, CA 52

**Roederer Estate, Brut** 12%, Anderson Valley, CA 70

**The Prisoner, Chardonnay** 2021, 14.5%, Saint Helena, CA 85

**Rombauer, Chardonnay** 2022, 14.5%, Carneros, CA 100

## Bubbles

**Avissi, Prosecco D.O.C** 11%, Northeast Italy, 11/44

**Scharffenberger, Brut Rosé** 12%, Mendocino County, CA 17/64

**Lanson, Black Label Brut Champagne** Champagne, France 105