

LET'S BEGIN

HOUSE-MADE FOCACCIA (V) | 8
roasted tomatoes, caramelized onions, whipped feta, aleppo pepper chives

ASPARAGUS SALAD (VE, GF, N) | 16
arugula, frisée, mint, radish pistachios, champagne vinaigrette

SPRING VEGGIE BOWL (VE, N) | 16
pearl cous cous, celery, snap peas toasted almonds, basil, parsley tomatoes, herb vinaigrette

DIPS + SPREADS (V) | 18
chef's weekly selection of three unique dips and vegetable spreads house-made za'atar pita

LITTLE LEAF SALAD (V) | 16
carrots, edamame, roasted beets ricotta salata, lemon vinaigrette

SPRING PEA SOUP (V, GF) | 12
minted crème fraîche, chili oil

RICOTTA TOAST (V, N) | 16
whipped ricotta, peas, mint pine nuts, hot honey

CATALYST COBB SALAD (GF) | 18
bacon, avocado, cherry tomatoes egg, goat cheese, chipotle dressing

HALF + HALF | 18
choice of any soup or salad with any sandwich

ENHANCE...

GRILLED FLAT IRON STEAK | 11

ROASTED CHICKEN | 8

GRILLED SHRIMP | 8

SALMON | 9

TOFU | 8

SPINACH GOAT CHEESE RAVIOLI (V) | 20
peas, artichoke, tomato confit parmesan

PASTA

FUSILLI BOLOGNESE | 20
pork bolognese, mascarpone basil, parmesan

SHRIMP LINGUINE | 20
herb linguine, fennel, red pepper peas, shallots, chili flakes

MAINS

FLAT IRON STEAK (GF) | 24
asparagus, baby carrots, pommes purée, red wine sauce

ROASTED CHICKEN (GF) | 22
haricots vert, fennel, red bliss potatoes, madeira jus

SEARED BLUE COD (GF) | 22
bacon, mussels, clams, olive oil potatoes, chowder herb nage

GOCHUJANG TOFU (VE) | 22
lightly fried tofu, bok choy, snap peas, bell peppers, ginger rice

SEARED SALMON (GF) | 22
spring vegetable herb risotto red pepper emulsion

SANDWICHES

ROASTED TURKEY | 16
avocado, bacon, cheddar, lettuce chipotle aioli, wheat bread served with catalyst french fries

CATALYST BBQ CHICKEN | 16
cheddar, arugula, pickled onions brioche served with catalyst french fries

CATALYST BURGER | 20
bacon, cheddar, caramelized onions, tomato, pickles, brioche served with catalyst french fries

FISH TACOS | 16
white fish, guacamole, sriracha aioli pico de gallo, corn tortilla served with catalyst french fries

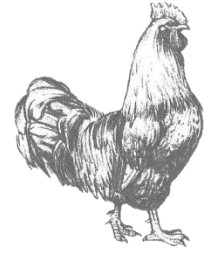
SMOKED SALMON | 16
dill crème fraîche, cucumber pickled onions, savory waffle served with catalyst french fries

BLACK BEAN BURGER (V) | 16
chow chow pepper relish barbecue sauce served with catalyst french fries

SHARE FOR THE TABLE

SPRING ONIONS (VE, N) | 16
herb walnut salsa verde

CATALYST FRENCH FRIES | 8
TRUFFLE PARMESAN FRIES | 10
garlic aioli, house-made ketchup



ZERO PROOF

RHUB GOLDBARB | 7
rhubarb, strawberry, rosemary lemon, soda water

LADY ALOHA | 7
caramelized pineapple, lime, aquafaba

PIMMS-FREE ZONE | 7
orange, lemon, strawberry, mint, simple syrup, ginger beer

ESPRESSO FAUXTINI | 8.50
espresso, oat milk, vanilla simple cocoa powder

LIFE GIVES YOU LEMONS | 7
freshly squeezed lemonade

GREATER THAN

ZERO...

ADD A LITTLE SOMETHING EXTRA
GIN | 6
MEZCAL | 6
RUM | 6
TEQUILA | 6
VODKA | 6
WHISKEY | 6

ICED TEA | 7
freshly brewed unsweetened

SOFT DRINKS | 4
assorted regular and diet soft drinks

STILL/SPARKLING WATER | 10
1 liter bottle