

LET'S BEGIN

CRISPY ARTICHOKE (V, DF) | 18
arugula, pickled fresno peppers
lemon rémoulade

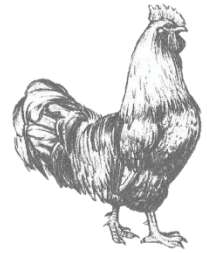
DIPS + SPREADS (V) | 18
chef's selection of three unique dips
and vegetable spreads, za'atar pita

BEEF KIBBEH SKEWER (N) | 16
charred eggplant, pine nuts
walnuts, herb vinaigrette

HOUSE-MADE FOCACCIA (V) | 10
sun-dried tomatoes, thyme, olive oil
whipped feta

GRILLED PEACH TARTINES (V) | 18
burrata, basil, herb ricotta
balsamic

ESQUITES FRITTERS (V) | 18
corn fritters, lime crème, cilantro
tajin seasoning



LEAFY BITES

SUMMER SALAD (VE, GF) | 18
butter lettuce and little leaf lettuce
radish, herbs, cucumbers, tomatoes
sherry vinaigrette

CATALYST COBB SALAD (GF) | 20
bacon, avocado, cherry tomatoes
egg, goat cheese, chipotle dressing

MEDITERRANEAN SALAD (V, GF) | 16
feta, tomato, cucumber, red onion
red wine vinaigrette

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

CANTALOUPE SALAD (V, GF) | 16
feta, jicama, shaved cucumber
mint, basil, chili-lime vinaigrette

ENHANCE...

GRILLED STEAK | 12
ROASTED CHICKEN | 9
GRILLED SHRIMP | 9
SALMON | 10
TOFU | 8

PASTA

FUSILLI BOLOGNESE | 22 | 32
pork bolognese, mascarpone
basil, parmesan

SHRIMP FETTUCCINI | 22 | 32
shrimp, feta, parmesan
cherry tomatoes, basil pesto

SUMMER VEGETABLE (V) | 22
CANNELLONI
stracciatella, tomato, oregano

MAINS

STEAK FATTOUSH (DF) | 24
romaine, tomatoes, cucumbers
bell peppers, corn, mint, dill
sumac vinaigrette, pita croutons

ROASTED CHICKEN | 24
heirloom tomato, basil
tuscan panzanella
madeira jus

GRILLED SALMON (DF, GF) | 24
quinoa tabbouleh, charred eggplant
meyer lemon vinaigrette

SEARED BLUE COD (GF) | 24
bacon, mussels, clams, olive oil
potatoes, chowder herb nage

RICE NOODLES (VE) | 27
tofu, broccolini, zucchini, carrots
umeboshi sesame seeds
black bean sauce

TOMATO GALETTE (V) | 18
arugula, parmesan

SANDWICHES

CALIFORNIA TURKEY (N) | 20
lettuce, roasted tomato, avocado
cheddar, salsa macha aioli
multigrain bread
served with catalyst french fries

CRISPY CHICKEN CUTLET | 24
mozzarella, heirloom tomatoes
basil, focaccia
served with catalyst french fries

CATALYST BURGER | 22
bacon, cheddar, tomato, pickles
caramelized onions, brioche
served with catalyst french fries

LAMB PITA BURGER | 18
tahini yogurt, israeli salad, pita

FISH TACOS | 17
white fish, guacamole, sriracha aioli
pico de gallo, corn tortilla
served with catalyst french fries

KING OYSTER MUSHROOM (V) | 16
BÁHN MÌ
pickled daikon, carrots, cilantro
spicy mayo
served with catalyst french fries

SHARE FOR THE TABLE

GARDEN BEANS (V, DF) | 16
TEMPURA
sauce gribiche

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

ZERO PROOF

SMOKE SHOW FIZZ | 12
charred pineapple, basil, lime, sprite

ORANGE CREAMSICLE | 12
orange, blood orange, coconut milk
vanilla, lime juice

PEACHY KEEN | 12
peach, lemon, basil, honey
soda water

GREENHOUSE REFRESHER | 12
cucumber, basil, mint, lime
ginger beer

GREATER THAN

ZERO...

ADD A LITTLE SOMETHING EXTRA
GIN | 7
MEZCAL | 7
RUM | 7
TEQUILA | 7
VODKA | 7
WHISKEY | 7

LIFE GIVES YOU LEMONS | 7
freshly squeezed lemonade

ICED TEA | 7
freshly brewed unsweetened

SOFT DRINKS | 4.50
assorted regular and diet soft drinks

STILL/SPARKLING WATER | 10
1 liter bottle

PHONY NEGRONI | 12
st. agrestis non-alcoholic aperitivo

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF YOU OR A MEMBER OF YOUR PARTY HAVE ANY FOOD ALLERGIES *CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS. A GRATUITY OF 20% WILL BE ADDED TO THE FINAL BILL FOR ALL GROUPS OF (6) OR MORE.