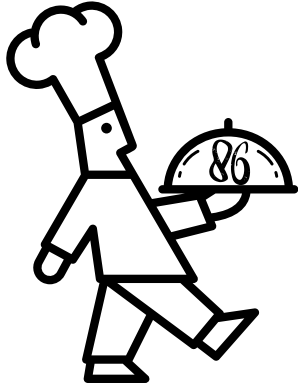


Kitchen 86

El Paseo 86



TAKE OUT Menu

LUNCH
11AM-2:30PM DAILY
DINNER
5PM-9PM DAILY

Please visit our website for prices.

All prices subject to change.

We use the highest quality ingredients, organic if possible.

Some items may not be available at certain times.



Kitchen-86.com
760-890-1586

Pizza

AVAILABLE
ALL DAY

ASTARITA 🍌

fresh mozzarella, italian sausage, meatball, calabrian salami

BLACKBERRY 🍷

blackberry sauce, apricot ricotta, applewood smoked bacon

BIANCA 🍷

fresh garlic, mozzarella, gorgonzola, ricotta, padano

FUNGHI 🍷

truffle mushroom duxelle, smoked gouda, gorgonzola, wild mushrooms, organic egg

MARGHERITA 🍷

pomodoro, mozzarella, fresh basil, extra virgin olive oil

DIVINA VEGAN 🌱

Vegan cheese, pomodoro, mushrooms, roasted peppers

SAUSAGE + PEPPERS

pomodoro, mozzarella, peppers, house made sausage

DI PARMA

garlic, mozzarella, mushrooms, prosciutto di parma, fresh herbs

CALABRESE 🍌

garlic, pomodoro, mozzarella, calabrian salami

MEATBALL 🍌

meatballs, ricotta, mozzarella, herbs, pomodoro

Sandwiches

LUNCH MENU
11AM-2:30PM DAILY

LUCCIS MEATBALL

house baked baguette, pomodoro, mozzarella, greens

KITCHEN-86 BURGER

grass fed beef, gouda, chili aioli, brioche, garlic fries
add bacon

SALMON BURGER

scottish salmon, spinach, tomato, fried onion, fresh dill aioli, garlic fries, brioche

POLLO PESTO

free range chicken, basil pesto, tomato, mesclun salad

Salads

KALE CAESAR

tuscan kale, shaved parmesan, croutons, egg-less caesar dressing

ROASTED BEET

roasted gold and purple beets, herbed goat cheese, lime chive oil

HEIRLOOM CAPRESE

fresh mozzarella, heirloom tomato, basil, balsamic reduction, evo

AZTECA

romaine, corn, jicama, oaxaca, pico, ranchero dressing

TRICOLOR BERRY MISTA

organic mixed greens, goat cheese, assorted berries, pecans, wild berry vinaigrette

HOBBS CHOPPED SALAD

romaine, salami, tomatoes, onion, cherry peppers, provolone, herb citrus vinaigrette

QUINOA 86

quinoa, cucumbers, pecans, cranberries, apricots, carrots, arugula, lime and white balsamic

Sides

GARLIC-HERB FRENCH FRIES

BACON BRUSSELS SPROUTS

SAUTÉED VEGETABLES

SAUTÉED SPINACH

Shareables

KITCHEN 86 BREAD

woodfired, garlic, extra virgin oil, herbs, padano
add cheese

TOM KHA SHRIMP DUMPLINGS

lemongrass and coconut milk

STREET CORN ON THE COB

lime, sweet butter, queso, chef abel's magic
seasoning

ROSEMARY LAMB CHOPS

garlic mashed potatoes, shallot rosemary demi

BOOM BOOM SHRIMP

panko breaded thai chili glaze, organic greens

DOS TACOS

porkbutt or boom boom shrimp pico, romaine

CRISPY CALAMARI

lightly breaded calamari, arrabiata

PROSCIUTO CROSTINI

burrata, prosciuto di parma, basil, on toasted points

CHICALI CEVICHE

fresh seafood, lime, capers, pico, avocado, tortilla
crisps

LUCCI'S MEATBALLS

old family recipe ricotta, fresh basil, pomodoro

MEDITERRANEAN HUMMUS

chickpeas, sesame tahini, garlic, woodfired house
bread

Mains

POLLO ST. JAMES

organic chicken breast, madeira sauce, potatoes,
vegetables

RIGATI CON SARGE

penne, grilled chicken, sun dried tomatoes,
tarragon cream

SCAMPI BORRACHO

jumbo shrimp, garlic, shallots, tomatoes, chilis,
tequila

KYUSHU RAMEN

miso & tonkotsu pork broth, vegetables, organic
egg choice of shrimp, chicken, or pork

RACK OF LAMB ROSMARINO

new zealand rack, cabernet rosemary demi,
potatoes, vegetables

EAST INDIAN CURRY

blend of indian spices, basmati, mango chutney,
pico
SHRIMP / CHICKEN / VEGETABLE

COGNAC RIB EYE

prime cut, wild mushroom cognac cream sauce,
potatoes, grilled asparagus

SALMON BUON GUSTO

scotish filet, basmati, asparagus, tomatoes,
portobellos, spinach

86 MAC AND CHEESE

linguine, gouda cheddar sauce, bacon, spinach,
raclette

Salads

ADD CHICKEN / SHRIMP / SALMON

ROMAINE CAESAR

romaine, shaved parmesan, croutons, egg-less
caesar dressing

ROASTED BEET

roasted gold and purple beets, herbed goat cheese,
lime chive oil

HEIRLOOM CAPRESE

fresh mozzarella, heirloom tomato, basil, balsamic
reduction

TRICOLOR BERRY MISTA

organic mixed greens, goat cheese, assorted
berries, wild berry vinaigrette

Sides

GARLIC-HERB FRENCH FRIES

BACON BRUSSELS SPROUTS

SAUTÉED VEGETABLES

SAUTÉED SPINACH

GRILLED ASPARAGUS

GARLIC MASHED POTATOES



"Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness"