

HILLSIDE SPOT DAILY MENU

from 11:00AM

STARTERS

Gallo Guacamole—	6
Made to order w/ citrus, jalapenos, cilantro cotija cheese & house-made tortilla chips	
Frico Cheese Crisp—	7
Aged Manchego crisp served with aji chile aioli	
Shrimp & Chorizo—	8
With a white wine sauce & grilled rustic bread	
Open Face Grilled Cheese—	5

GRAZERS

→ Served with MJ's
grilled rustic bread

American Prosciutto—	3.75
With local fig jam	
Salami—	3
Served with crushed pistachios & pesto	
Capicola & Olive Relish—	3.25
Brie & Tomato Jam—	3.50

SALADS—

ADD:
chicken (3) shrimp (4) grilled steak (5)

“SPOT” CHOP—	7.5
Chopped kale, red & white cabbage, Manchego cheese, egg avocado, corn nuts, crunchy peas, tomato and Yulu seeds w/ housemade Ranch dressing	
BROOKLYN CHOP—	7.75
Chopped romaine, ridichio, sundried tomatoes, cucumber tomatoes, olives, roasted pistachio & red wine vinaigrette	
BLUE SKY MIXED GREENS—	7.25
With shaved pear, grapes, blue cheese, almonds, fried shallots & red wine vinaigrette	
TUNISIAN SALAD—	7.75
With seasonal prepared vegetables, spinach, kale, olives sundried tomatoes tossed in a light vinaigrette	
DERBY SALAD—	7.75
Romaine, Iceberg, Spinach & seasonal Lettuce w/ local Tomato, Egg, Avocado, Bacon, Blue Cheese -housemade Buttermilk	

SANDWICHES—

CHOICE of fruit, chips,
salad or fries

PULLED PORK SANDWICH—	8.5
Our special recipe braised pork, slow cooked on our mesquite fired rotisserie, served on toasted telera bread and topped with our homemade, spicy cole slaw	
VEGETABLE TORTA—	8.25
Stir fry seasonal vegetable, avocado, lettuce & spicy aioli served on La Sonorense's toasted telera bun	
CARNE ASADA TORTA—	8.75
Marinated sliced rib-eye with shredded iceberg lettuce avocado & charred salsa on a toasted telera bun	
TURKEY SANDWICH—	8.25
Sliced white turkey breast with seasonal greens, havarti cheese, avocado, tomato & honey mustard/mayo	
MAKE it a CLUB w/ bacon	8.75
CROQUE MONSIEUR—	8.75
Open face French hot sandwich prepared w/ rustic bread, béchamel (it's like white gravy), sliced ham, gruyere cheese	
ADD fried egg (Croque Madame) N/C	
SPOT'S FIFTY/FIFTY—	8.75
Classic half sandwich/half salad (any of our salads)	
TUNA SALAD—	8.5
MJ's Nine Grain Bread w/ Organic Sprouts, Tomatoes & Greens	

LITTLE ONES

PB&J (PB w/ grape or straw- berry)	3
Cheeseburger (w/ fries)	5
Pasta (butter or red sauce)	3
Grilled Cheese (w/fries)	3
Mac & Cheese	3

HOUSE SPECIALS

CHEESEBURGER	8
7oz house ground burger served on a toasted telera bun w/ Tillamook cheddar cheese, vine-ripe tomatoes and lettuce. Served with hand cut fries	
CUSTOMIZE your BURGER:	
Roasted chiles .50 Caramelized onions .50	
Avocado +1 Bacon +1	
“BAKED” CHICKEN CACCIATORE	14
1/2 of our mesquite rotisserie chicken with housemade pasta w/ a mushroom hunter sauce & a blend of cheeses	
SEASONAL VEGETABLE PASTA	12
Seasonal vegetables (ask your server for more details) w/ housemade pasta	
GRILLED FISH	MKT
Eco-friendly fish prepared on our mesquite grill & served with a side of seasonal vegetables. Limited Availability	
SUKI'S RICE BOWL	9
Choice of vegetarian OR spicy tuna. (our version of a spicy tuna roll). Served with a tangy side salad.	
CHILAQUILES VERDES	9
Layers of corn tortillas with mesquite cooked chicken, Oaxaca cheese, spicy green salsa & 2 sunny-side up eggs	
MESQUITE ROTISSERIE CHICKEN	13
Marinated in a citrus olive oil & cooked on our mesquite rotisserie, served with hand cut fries and seasonal vegetables.	
MESQUITE GRILLED RIB-EYE	15
Right from the grill (A la carte SO add a SIDE)	

** Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

SIDES & EXTRAS

GRILLED CORN on the COB	4.25
“Callejero Style” Cotija cheese, smoked paprika & aioli	
SEASONAL VEGETABLE STIR FRY	4
Ask your server for more details	
MAC & CHEESE	4.75
COLE SLAW	2.5
Spicy slaw with carrots & herbs	
MIXED GREENS SALAD	2.75
Lightly dressed w/ a vinaigrette	
HAND CUT FRIES	3
“never been frozen”	
SEASONAL FRUIT	2.75