



Daily, 5pm – 9pm

Call (530)247-7722 or (530)365-7077

Or dial extension 1322 from your hotel room

STARTERS

FARMER'S HUMMUS – \$10

House-made chickpea hummus, sliced cucumbers, grilled naan flat bread

THAI CHICKEN NACHOS –\$14

Tri-colored tortilla chips, three cheese sauce, sweet chili, chicken, shredded cabbage, diced tomatoes, green onion

WOODSIDE WINGS - \$13

Choice of house-made sauces: Stella Artois Barbecue, Mango-Habanero or House Buffalo

CALAMARI FRITTO -\$12

House-Battered calamari, fennel fronds, spiced and smoky aioli

SALADS

GAIA SALAD - \$12

Wild arugula, pine nuts, shaved parmesan, candied lemon peel & fennel, fresh Meyer Lemon vinaigrette.

BABY FALL LETTUCES & FRUIT - \$13

Mixed chicories, apples, pears, blueberries, Humboldt Fog goat cheese, candied pecans, sherry vinaigrette

CAESAR SALAD - \$12

House-made Caesar, organic romaine hearts, creamy Caesar dressing, sourdough croutons, parmesan

THAI SALAD - \$13

Mixed chicories, Thai basil, mint, cucumber, honey-roasted cashews, vermicelli crouton with a delicate house-made sweet & spicy vinaigrette

Add: grilled chicken \$4 / or ahi tuna \$7 to any salad

*All menu items are made to order. Preparation times may vary depending on dish and desired temp.

GAIA BOWLS

LUAU BOWL - \$15

Ahi tuna poké, sesame, scallions, soy, shredded carrots, cabbage, chili sauce, cucumber, coconut, avocado, roasted macadamia nut, atop steamed basmati rice

CHEF BOWL- \$15

Grilled organic chicken breast, micro-greens, whole black beans, avocado, chipotle/cilantro crème, atop steamed basmati rice

CHARBROILER MARKET PRICE

Locally-sourced cuts of meats served with fresh seasonal vegetables and herb-encrusted fingerling potatoes

DRY-AGED RIBEYE

CUT OF THE DAY

HOUSE SPECIALTIES

WOODSIDE BURGER - \$15

Local organic grass fed beef (or substitute veggie patty), shaved Romaine, avocado, heirloom tomato, smoky chipotle aioli, choice of cheese, fries (sweet or classic) *Add: bacon, caramelized onions, sunny egg \$2each*

FOCACCIA CLUB SANDWICH - \$14

Oven roasted turkey, smoked ham, avocado, bacon, romaine, tomato, pesto aioli, focaccia bread, side of fries

CRÈME FRAICHE PASTA WITH WILD MUSHROOM - \$17

Spaghetti, Foraged mushroom, crème fraiche, red onions, oregano, pecorino romano, breadcrumbs

APRICOT CHICKEN - \$23

Organic airline chicken breast stuff with prosciutto, fresh apricots, feta, topped with brandy-apricot cream sauce served with herb-encrusted fingerling potatoes and sautéed fresh local vegetables

FISH & CHIPS - \$19

Battered wild cod, tartar sauce, sweet or classic fries

DESSERTS

DECADENT CHOCOLATE CAKE - \$7

Flourless dark chocolate cake, gluten free, house-made

CRÈME BRULEE - \$7

Sugar-glazed, French vanilla custard, house-made

GAIA GUILTY PLEASURE - MARKET PRICE

Ask your server about our seasonal creation

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