

## SMALL PLATES

**CHIPS & SALSA \$3** gf df vf

**CHIPS & GUACAMOLE \$7** gf df vf  
Add salsa +1

**GARLIC & LIME EDAMAME \$5** gf df vf

**AVOCADO HUMMUS \$8** gf df vf  
Topped with red pepper flakes, served with tortilla chips, sliced carrots and cucumber

## NO FORKS GIVEN

Choice of side | fries, yellow rice & beans, hummus & veggies  
Choice of tortilla | flour, black bean or whole grain

**CALIFORNIA CLUB WRAP \$8**  
Crisp lettuce, fiesta pico de gallo, bacon, guacamole, side of lime caesar [Suggested Protein: Chargrilled Chicken]

**SPICY RIO BURRITO \$8.75** 🔥  
Turmeric yellow rice, seasoned black beans, sweet roasted corn, cheddar cheese, guacamole, lime sour cream, cilantro, salsa [Suggested Protein: Blackened Chicken]

**BASIC WRAP \$7**  
Turmeric yellow rice, cheddar cheese, side of lime caesar [Suggested Protein: Chargrilled Chicken]

## CHILL SALADS

**CHOPPED HOUSE SALAD \$8** gf df vf  
Chopped romaine, tomato, cucumber, carrot, onion, red cabbage, choice of dressing [thai vinaigrette, avocado vinaigrette, lime caesar, citrus vinaigrette]  
Add a chopped house salad to any entree for \$5

**ASIAN SALAD \$9** df  
Spring greens, udon noodles, shredded carrots, shredded jicama, sweet mango, cashews, crispy wontons, red cabbage, cilantro, thai vinaigrette

## HAND TOSSED PIZZA

Our dough is made with naturally fermented wild yeast and crafted locally by Gulf Coast  
Add a topping for \$2 | cherry tomatoes, roasted broccoli, roasted cauliflower, crimini mushrooms

**CICCIO PIZZA \$11**  
Pomodoro sauce, mozzarella, fresh basil

**HOT HONEY PIZZA \$12** 🔥  
Pomodoro sauce, mozzarella, pepperoni, fresh basil, hot honey

**AMALFI PIZZA \$13** df vf  
Almond ricotta base, roasted broccoli, charred grape tomatoes, roasted crimini mushrooms, herb-garlic oil crust, pomodoro drizzle

## EPIC BOWLS

CHOOSE YOUR STYLE

**GIGANTE \$8.5** gf 🔥  
Avocado-buffalo glazed cauliflower, diced celery, crumbled blue cheese, tempura onions, lime caesar [Suggested Protein: Crispy Chicken | Suggested Base: Coconut Avocado Rice]

**HOT & CRUNCHY \$8.5** gf df 🔥  
Fresh cucumber & jicama, scallions, soy sauce, guacamole, crispy tempura onion, toasted sesame seeds, sriracha aioli [Suggested Protein: Marinated Seared Ahi Tuna | Suggested Base: Sticky Rice]

**LEAN N' CLEAN \$9.5** gf df vf  
Roasted broccoli & cauliflower tossed in citrus vinaigrette, topped with fiesta pico de gallo [Suggested Protein: Chargrilled Chicken | Suggested Base: Brown Rice]

**FAJITA \$9** gf 🔥  
Seasoned black beans, grilled bell peppers & onion, guacamole, pepper jack cheese, side of salsa [Suggested Protein: Chargrilled Steak | Suggested Base: Coconut Avocado Rice]

**MEXICAN \$8** gf  
Seasoned black beans, queso fresco, fiesta pico de gallo, guacamole, lime sour cream, side of salsa [Suggested Protein: Chargrilled chicken | Suggested Base: Coconut Avocado Rice]

**SPICY BRAZILIAN \$9** gf 🔥  
Sweet roasted corn, seasoned black beans, cheddar cheese, crispy jalapeños, guacamole, lime sour cream, side of lime caesar [Suggested Protein: Blackened Chicken | Suggested Base: Turmeric Yellow Rice]

**THAI \$8.5** df 🔥  
Sweet mango, scallion, shredded jicama, shredded carrot, cilantro, crispy wontons, peanut aioli, spicy thai marinade [Suggested Protein: Chargrilled Chicken | Suggested Base: Udon Noodles]

**BIG ITALY \$9.5** gf vf df  
Roasted broccoli, charred grape tomatoes, roasted crimini mushrooms, herb-garlic oil, almond ricotta, side of pomodoro sauce [Suggested Protein: Crispy Lentil Bites | Suggested Base: Brown Rice]

CHOOSE YOUR BASE

Add an extra base for \$1

**Coconut Avocado Rice** df gf  
**Turmeric Yellow Rice** df gf vf  
**Brown Rice** df gf vf  
**Sweet Sticky Rice** df gf vf  
**Spring Greens Mix** df gf vf  
**Japanese Udon Noodles** df

CHOOSE YOUR PROTEIN

All proteins are antibiotic-free & sustainably sourced

**Chargrilled Chicken** +\$2.50 df gf  
**Marinated Seared Ahi Tuna** +\$3.50 df gf  
**Crispy Chicken** \$2.75 df gf  
**Chargrilled Steak** +\$4 df gf  
**Blackened Chicken** +\$2.50 df gf

**PLANT-BASED PROTEIN**

**Lentil Bites** \$3 vf df gf

**vf - vegan friendly    df - non dairy friendly    gf - non gluten friendly**

Replace cheese in any menu item with plant-based cheese for no extra charge.

Cali is not a gluten free, dairy free, or vegan restaurant. Some items are prepared on shared equipment and cross contact may occur. We cannot guarantee all items for those who are highly sensitive. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## KIDDOS | \$6.5

### KIDS BOWL gf df

Roasted broccoli, choice of protein, choice of base

### CHEESE QUESADILLA

Choice of tortilla [flour tortilla, black bean or whole grain], choice of protein, choice of side [fries, turmeric yellow rice & beans, hummus & veggies]

### LIL' WRAP

Chargrilled chicken, turmeric yellow rice, cheddar cheese | Choice of tortilla [flour, black bean or whole grain], choice of side [fries, turmeric yellow rice & beans, hummus & veggies]

### POPCORN CHICKEN gf

Crispy gluten free battered chicken breast, served with lime caesar vinaigrette and choice of side [fries, turmeric yellow rice & beans, hummus & veggies]

## SWEETS | \$2

Chocolate Chip Cookie  
S'mores Cookie

## DRINKS | \$2.75

Seasonal Agua Frescas  
Cold Brewed Teas  
Craft Sodas

## COCKTAILS

### MIMOSA \$5

Strawberry | Peach | Mango

### MAX-MOSA \$11

When just one mimosa just isn't cutting it

### HOUSE SANGRIA \$5

Choice of red or white

### SLAM-GRIA \$11

A huge glass of house-made red or white sangria

### BLOODY MARY \$7

Zing Zang, cracked pepper, Franks hot sauce, extreme bean, seasoned rim

## BEER

### 12 OZ CRAFT CANS \$5

### 3 Daughters Beach Blonde Ale

American Blonde Ale 5.0% ABV

### Funky Buddha Hop Gun

American IPA 7.0% ABV

### Brew Bus Rollin' Dirty

Irish Style Red Ale 5% ABV

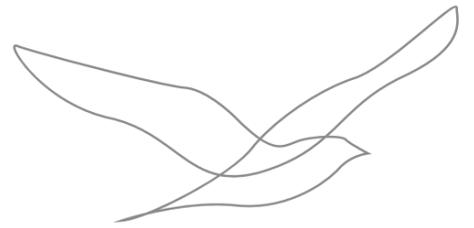
### DOMESTIC CANS \$3.75

### Modelo

American Lager 4.2% ABV

### Michelob Ultra

American Lager 4.2% ABV



## WINE

Wine on tap is free of added chemicals + helps to eliminate waste by reducing our CO2 footprint by 96%.

By the glass or carafe.

### RED

House Red \$6.75 | \$19

Tribute Cabernet Sauvignon \$8.5 | \$26

Sustainable Vineyards across California

Hahn Pinot Noir \$8.5 | \$26

Monterey, California

### WHITE

House White \$6.75 | \$19

St. Frances Chardonnay \$8 | \$24

Sonoma Valley, California

Caposaldo Pinot Grigio \$7.5 | \$22

Veneto, Italy

Chloe Rose \$8 | \$24

Central Coast, California

### WINE BY THE BOTTLE

Chalk Hill Winery \$35

Russian River Valley Chardonnay

Healdsburg, California

B.R. Cohn Silver Label Cabernet \$36

Sonoma Valley, California

## REAL FOOD, FOR REAL

Our mission is to share our passion for food and people with our community. We are proud to say we only use sustainably sourced, antibiotic and hormone-free meats and the fresh flavors Mother Nature provides each season. Our Tuna is Sea Change certified, which ensures that our seas are sustainable for future generations. We locally source naturally fermented sourdough breads and pizza dough. After fifteen years, we are proud to say our sauces are still made in house. Our food is designed to be delicious with or without animal proteins, we provide a variety of plant-based proteins as well. We use 100% sunflower oil in our fryer and house-made gluten free flour so it won't slow you down. Our beverage program offers a wide variety of agua frescas, and locally sourced loose leaf tea. We believe in food with a purpose and allow you to create your own balance.

South Tampa | Tampa Palms | St. Pete | Brandon

Executive Chef Primo Amicucci

CALI

Matt Lanza