

TUSCA

ANTIPASTI

Valdivia Farms fire-roasted tomato bisque 8 🍷
parmesan cheese, micro basil, basil oil, grilled crostini

white bean dip 12 ✓
cilantro-lime gremolata, warm flatbread, cracker bread

caprese 12 ☒ 🍷
Valdivia Farms heirloom tomato, Distefano burrata cheese, basil oil, balsamic reduction, parmesan crisp, micro basil

calamari fritti 15
calamari, shrimp, lemon chips, lemon basil aioli

San Francisco Bay Dungeness lump crab cake 18
Fallbrook avocado, crispy beet & parsnip, gold pepper sauce, sweet chili aioli, balsamic reduction

INSALATE

add chicken 5 add salmon or shrimp 6

cali caesar 12 🍷
Fallbrook avocado, Castroville artichoke, Andy Boy Farms romaine, Costal Valley Farms tuscan kale, Valdivia Farms heirloom cherry tomato, parmesan, focaccia crouton, citrus caesar dressing

italian chop 12
Castroville artichoke, Valdivia Farms heirloom cherry tomato, salami, pepperoncini, Bakersfield asparagus, parmesan cheese, Andy Boy Farms romaine, lemon-basil vinaigrette

Church Farms citrus spinach 12 🍷
shaved fennel, Valencia orange supreme, Keenan Farms pistachio, Purple Haze goat cheese, Driscoll Farms blackberry, Macala Farms pomegranate glaze, honey-basil vinaigrette

OC farmer's 12 🍷
Church Farms gem lettuce, quinoa, Cypress Grove goat cheese, marcona almond, Valencia orange supreme, beet ribbons, Valdivia Farms heirloom cherry tomato, balsamic dressing

TusCA Chef de Cuisine, Matt Brady, has crafted a menu that focuses on Hyatt's philosophy, "Food, Thoughtfully Sourced, Carefully Served."

His team of chefs take pride in the relationships formed with local farmers and responsibly sources sustainable seafood and organic meats to construct farm-to-table meals.

Gluten Free • Vegetarian • Vegan



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% Gratuity will be added to Parties of 6 or More



Our Partners



VALDIVIA FARMS



PASTA

simple ravioli 16 🍷
three cheese ravioli, marinara, roasted tomato, parmesan, crispy Salinas spinach
add chicken 5 add salmon or shrimp 6

spaghetti and meatballs 18
house-made meatballs, spaghetti, marinara, parmesan, micro basil

gnocchi 18 ✓
roasted red bell pepper broth, Bakersfield asparagus, Castroville artichoke, pine nuts, vegan "parmesan cheese"

pasta in a jar 18 🍷
cavatappi pasta, Valdivia Farms heirloom cherry tomato, Salinas spinach, Castroville artichoke, Bellwether ricotta cheese, house marinara

scallop and Dungeness crab risotto 25 ☒
parmesan reggiano, sweet pea, gold pepper sauce, crispy parmesan

PIZZA 12"

margherita 15 🍷
roasted tomato, Distefano mozzarella, tomato sauce, fresh basil

bellissimo 17 🍷
Humboldt Fog cheese, crispy prosciutto, crisp Sebastopol apples, cherry jam, candied walnuts, fresh thyme, shaved fennel, Sausalito Springs watercress, honey drizzle

carne 17
pepperoni, soppressata, mortadella, roasted mushroom, smoked Distefano mozzarella, tomato sauce, fresh basil

Mary Farms organic duck confit 17
honeyed caramelized onion, Sonoma hopscotch-ale cheddar, rosemary, Cypress Grove goat cheese, roasted Napa grape, Watsonville arugula

PRINCIPALE PIATTI

market fish 25 ☒
ask your server about this week's creation

grilled mint-pesto salmon 26 ☒
shaved fennel and Bakersfield asparagus salad, grilled lemon, tomato-basil quinoa, basil oil

1/2 roasted Mary Farms organic chicken 26 ☒
herb marbled potato, Andy Boy Farms broccolini, lemon thyme jus

10 oz grilled peppercorn Brandt NY steak 32 ☒
toscana sauce, parmesan mashed potato, grilled asparagus, basil oil, balsamic reduction

7 oz herb-crusted Brandt beef filet mignon 37 ☒
seasonal vegetable, Point Reyes bleu cheese mashed potato, crispy parsnip, cherry-wine reduction

VINO

WHITE

	five	eight	bottle
sauvignon blanc, chateau st. michelle	9	13.50	42
sauvignon blanc, Nobilo	11	16.50	52
sauvignon blanc, murphy good	11	15.50	48
chardonnay, canvas	9	13.50	42
chardonnay, simi	11	16.50	52
chardonnay, rodney strong	12	16.50	48
pinot grigio, canvas	9	13.75	42
riesling, the seeker	11	16.50	52
moscato, 14hands	11	16.50	48

RED

pinot noir, canvas	9	13.50	42
pinot noir, estancia	10	15.25	48
merlot, canvas	9	13.50	42
cabernet, canvas	9	13.50	42
cabernet, drumheller	10	14.50	42
cabernet, liberated	11	16.50	52
cabernet, rodney strong	12	18	56
malbec, catena, vista flores	13	18	56
carmenere, natura	10	14.50	42

DRAFT BEER

	sixteen	twenty
bud light , st louis, mo	7	8.75
ocb blonde , los angeles, ca	7	8.75
grandpa tractor lager , costa mesa, ca	7	8.75
the krhopen ipa , irvine, ca	7	8.75
la morena mexican lager , anaheim, ca	7	8.75
surf city pale ale , huntington beach, ca	7	8.75
eagle tears hoppy amber , fullerton, ca	7	8.75
karl strauss amber , san diego, ca	7	8.75
orange wheat , redlands, ca	7	8.75
stone ipa , escondido, ca	8	9.75
double karma dipa , anaheim, ca	8	9.75
stella artois , leuven, belgium	8	9.75
orange county beer flight , choose 4 samplers	8	

REFRESHMENTS

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pepsi	evian
diet pepsi	aquafina
mist twist	tazo iced tea
mug root beer	starbucks coffee
dr pepper	nestle hot chocolate

SPARKLING

	bottle
brut, canvas	42
prosecco, zonin	22

WHITE

sauvignon blanc, cakebread cellars	72
chardonnay, hess collection	70

RED

pinot noir, la crema	68
merlot, markham	65
cabernet, simi	65
red blend, charles & charles	48

COCKTAILS

the yucatan escape 10

cruzan aged rum, goslings dark rum, coconut, pineapple, orange, nutmeg

jefe grande 12

milagro reposado, grand marnier, lemon lime

heavenly smash 12

angel's envy bourbon, black berry puree, sprite

the root of the ginger 12

hendricks gin, rootbeer soda, fresh ginger

OLD FASHIONEDS

the genie's third wish 12

angel's envy bourbon, black walnut, cherry, orange

manhattan 12

woodford bourbon, sweet vermouth, angostura bitters