



STARTERS

Today's Soup

always vegetarian 8oz / 16oz..... 6.5 / 10

Robin's Salmon Bisque

all time favorite 8oz / 16oz..... 8.5 / 14
(contains shellfish)

Garlic Bread

cracked wheat sourdough, fresh garlic butter,
parmesan cheese | 7.5

Hummus

roasted red bell pepper hummus, crispy chickpeas,
harissa paste, toasted lavash | 10 v, gfo

Cheese & Charcuterie Plate

allepia borolo (salami), prosciutto, stepladder
moonstone (alpine style cow's milk cheese), big rock
blue cheese, whole grain mustard, mixed olives,
cornichons, spiced cashews, fresh fruit, local honey
lavender crostini | 19

Crusted Calamari

sesame-cabbage slaw, sambal aioli | 14 gf

Sliders (3)

braised short rib, caramelized onions, cheddar cheese,
dill pickles, horseradish aioli,
toasted slider buns | 15

Crispy Brussel Sprouts

walnut vinaigrette, pine nuts, radish,
big rock blue | 13 gf, vo

Crispy Vietnamese Spring Rolls

kimchee, chili oil, plum-ginger dipping sauce | 9 v

Grilled Naan Pizzette

toppings change daily | 12

House Pickled Market Vegetables

kimchee, shiitake mushrooms,
bread & butter squash pickles | 7 v, gf

SALADS

Summer Salad

seasonal fruit, stepladder moonstone cheese,
cherry tomatoes, shaved red onions, spiced pecans,
arugula, blackberry vinaigrette | 13 vo, gf

Robin's Garden

mixed greens, local market vegetables,
sesame-citrus vinaigrette | 8 v, gf
add big rock blue cheese | 2

Robin's International

three of our deli salads | 16
single choice | 8 single app size | 5

ENTREES

Cocoa Crusted Filet Mignon

6 oz all natural angus filet, chipotle mashed
potatoes, grilled summer squash,
avocado chimichurri | 37 gf

Prawn Enchiladas

tiger prawns, avocado, white cheddar, tomatillo salsa,
lime crème, cumin black beans,
brown basmati rice | 25 gf

Zoodles

zucchini and yellow squash noodles, eggplant,
roasted red bell peppers, roasted garlic,
red bell pepper pomodoro, walnut parmesan,
garlic crostini | 22 gfo, v

Half Roasted Jidori Farms Chicken

warm Israeli couscous salad, wilted chard,
roasted red bell pepper vinaigrette | 28

Salmon

blackened skuna bay salmon, coconut rice,
snap peas, peach salsa, avocado
jalapeno crème | 30 gf

Robin's Chow

wok-flashed pasta, market vegetables, garlic, ginger,
soy; tofu or chicken | 22
prawns | 26 vo, gfo

Pork Chop

10 oz all natural bone in pork chop,
charred corn-green chili hash,
chipotle butter, cilantro vinaigrette
| 30 gf

Duck Mole

red mole braised leg of duck, charred corn-green
chili hash, grilled corn tortillas | 26 gf
(contains peanuts)

CURRIES

Tofu Panang Curry

spicy coconut curry, carrots, snap peas,
kale, silken tofu, toasted cashews,
pickled cucumber salad | 24 v, gf
(contains peanuts)

Thai Green Chicken

coconut curry, sugar snap peas, cilantro, jalapenos, kaffir
lime leaf, lemongrass, pickled cucumber salad | 24 gf
(contains fish sauce)

Roghan Josh

North Indian lamb curry, yogurt, tomatoes, green beans,
almonds, yogurt, cilantro-mint chutney,
chapati | 26 gfo

*For over thirty years, Robin's has been committed to
supporting local farms, and using the highest quality natural,
organic, and humanely raised products whenever possible.*

*\$4 charge for all split entrées.
bread & water served upon request.*

**curries served with brown basmati rice*