



the outpost

STARTERS

- Warm Herb Focaccia** 12
Topped with garlic, rosemary, and served with Sicilian olive oil
- Fried Olives** 12
Breaded fried green olives, fresh Meyer lemon zest, parsley garnish, served with salted, rosemary mixed nuts.
- Bruschetta (The Right Way)** 14
Fresh tomato, basil, parmesan, garlic, balsamic, and olive oil, served with toasted baguette
- Burrata Plate** 16
Creamy burrata served with seasonal tomatoes, olive oil, sea salt, and basil, served with toasted baguette
- A Walk in the Woods** 34
A rotating selection of cured meats, warm olives, pickles, tapenade, seasonal fruits, and jams. A veritable feast!

SALADS

- Outpost Caesar** 18
Chopped romaine, gem lettuce, grape tomatoes, avocado, red onion, shaved parmesan, parmesan Caesar dressing, Meyer lemon zest, Aleppo pepper flakes, housemade croutons. Add crispy chicken +5
- Chopped Ensalada** 18
Chopped romaine, gem lettuce, arugula, avocado, roasted corn, black beans, jicama, grape tomatoes, red onions, quinoa & millet, cilantro, cotija, toasted chickpeas, chipotle vinaigrette. Add crispy chicken +5
- Green Goddess** 18
Chopped romaine, gem lettuce, arugula, cilantro, avocado, roasted corn, black beans, jicama, grape tomatoes, red onions, hatch chiles, shredded Monterey Jack, tortilla strips, spicy cilantro green goddess dressing. Add crispy chicken +5
- Italian Harvest** 18
Chopped romaine, gem lettuce, arugula, marinated artichoke hearts, grape tomatoes, avocado, red onion, toasted pine nuts, candied walnuts, shaved parmigiano cheese, balsamic glaze, Sicilian olive oil, freshly squeezed lemon juice. Add crispy chicken +5

PIZZAS

- Classic Margherita** 18
San Marzano tomatoes, fior di latte mozzarella, basil, EVOO.
- Outpost Margherita** 18
San Marzano tomatoes, fior di latte mozzarella, chunky basil pesto, black pepper, EVOO.
- Pepperoni Calabrese** 21
San Marzano tomatoes, fior di latte mozzarella, pepperoni, diced calabrese, dried oregano.
- Diavola Forte** 22
San Marzano tomatoes, fior di latte mozzarella, spicy sausage, roasted garlic, Calabrian chili, basil, EVOO.
- Sausage + Peppers** 22
Pistachio pesto, fior di latte mozzarella, aged provolone, fennel sausage, roasted red peppers, dried oregano.
- Truffle Con Tre Formaggi** 24
Black truffle cream, ricotta, smoked mozzarella, honey drizzle, sea salt, pink peppercorn.
- Casa Tra i Rami** 26
San Marzano tomatoes, fior di latte mozzarella, pepperoni, black olives, dried oregano, arugula, toasted pine nuts, parmigiano shavings, balsamic glaze.

EXTRAS

- GF Crust +3**
- Vegan Cheese +2**
- Side of Housemade Ranch or Blue Cheese +1**
- Side House Salad \$8**
- Side Caesar Salad \$9**

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WINE

Sartori Love Story Sparkling Soave 13 | 42

A sweeter, decadent bouquet of bubbles. Perfect for lunch or brunch—make it a mimosa or bellini for +1

Gerard Bertrand Cremant Brut 16 | 55

A bright, sparkling wine from France. Dry and absolutely delicious!

Prost Dry Riesling 13 | 42

A crisp clear acid bomb, entirely bone dry and very refreshing. Take a sip and you'll see why we're obsessed.

Kind of Wild Organic Chardonnay 15 | 48

Beautiful ripe stone fruit and vanilla, it's a classic French chard that is lovely on it's own or paired with a variety of dishes—especially the truffle pizza.

Louis Latour Chardonnay 16 | 51

Another French chard, but an entirely different experience. Dry with a light acidity, notes of honey and minerality.

Banshee Rosé 14 | 45

From the bad boys of the wine industry, this rosé is a delight—juicy fruit, not sweet, perfect with everything. Best on a hot summer day. Get a bottle, thank us later.

Marcel Martin Chinon 12 | 44

A stellar example of French Cab Franc, vegetal with notes of green bell pepper. If you know you know.

Banshee Pinot Noir 15 | 50

Cherry-vanilla, balanced by black pepper, straight from the Central Coast.

Salento Primitivo 14 | 46

Velvety mouth feel with warm notes of blackberry and plum, super balanced.

Banshee Cabernet Sauvignon 16 | 54

Big, bold and entirely delicious—a classic California cab with medium tannins.

LUNCH ONLY

Avocado Pizza 18

Lime cilantro crema, fior di latte mozzarella, avocado, chili flakes. Add serrano chile +1

Chicken Parmesan Sandwich 18

Crispy chicken breast, tomato sauce, melted mozzarella, basil, toasted ciabatta. Served with small arugula salad.

Fennel Sausage Calzone 18

San Marzano tomatoes, fior di latte mozzarella, aged provolone, fennel sausage, roasted red peppers.

Veggie Calzone 18

San Marzano tomatoes, fior di latte mozzarella, spinach, roasted red peppers, black olives, ricotta, roasted garlic.

BEVERAGES

San Pellegrino 5 | 8

Lavender Lemonade 7

Soda 5

Condron Cold Brew 7

Condron Drip Coffee 5

BEER

Pizza Port California Blonde Ale 8

Crisp, smooth, pure California, from our friends in San Diego.

Kronenbourg 1664 7

The classic French lager—always refreshing, good with everything.

Pizza Port Chronic Ale 8

Curtain River Raspberry Sour 10

Stone Delicious IPA 9

Made West Hazy IPA 9