



the outpost

STARTERS

A Walk in the Woods 18 / 34

A rotating selection of cured meats, warm olives, assorted nuts, tapenade, seasonal fruits, and jams.

Burrata Plate 16

Creamy burrata served with seasonal tomatoes, olive oil, sea salt, and basil, served with toasted baguette

Bruschetta (The Right Way) 14

Fresh tomato, basil, parmigiano, garlic, balsamic, olive oil, served with toasted baguette.

Fried Olives 12

Breaded fried green olives, fresh lemon zest, served with salted Marcona almonds and a garlic aoli dipping sauce.

Warm Herb Focaccia 12

Topped with garlic, rosemary, and served with Sicilian olive oil

SALADS

Outpost Caesar 18

Chopped romaine, gem lettuce, grape tomatoes, avocado, shaved parmesan, house made Caesar dressing, Meyer lemon zest, Aleppo pepper flakes, house made croutons and parmigiano crisp. Add chicken +5

Chopped Ensalada 18

Chopped romaine, gem lettuce, avocado, roasted corn, black beans, jicama, grape tomatoes, red onions, cilantro, ricotta salata, toasted chickpeas, tortilla strips, chipotle vinaigrette. Add chicken +5

Green Goddess 18

Chopped romaine, gem lettuce, grape tomatoes, Persian cucumber, watermelon radish, red onions, house made croutons, avocado, toasted pine nuts, ricotta salata, goat cheese, green goddess dressing. Add chicken +5

Italian Harvest 18

Arugula, kale, marinated artichoke hearts, grape tomatoes, cashews, ricotta salata, valeroso feta, balsamic glaze, Sicilian olive oil, freshly squeezed lemon juice. Add chicken +5

PIZZAS

Classic Margherita 18

San Marzano tomatoes, parmigiano, fior di latte mozzarella, basil, EVOO.

Outpost Veggie 20

San Marzano tomatoes, parmigiano, fior di latte mozzarella, roasted red peppers, marinated artichoke hearts, basil, 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

Ovoline mozzarella, goat cheese fonduta, ricotta salata, black truffle zest, truffle honey drizzle, sea salt, pink peppercorn.

Casa Tra i Rami 24

San Marzano tomatoes, fior di latte mozzarella, prosciutto, marinated artichoke hearts, dried oregano topped with an arugula salad, toasted pine nuts, parmigiano shavings, balsamic glaze.

EXTRAS

GF Crust +3

Vegan Cheese +2

Side of House made Ranch +1

Side of House made Hot Sauce +1

Side House or Caesar Salad \$8

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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, fresh lime juice, sliced avocado, chili flakes.

Chicken Parmesan Sandwich 18

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

Bruschetta Chicken Sandwich 18

Crispy or grilled chicken breast, melted mozzarella, Outpost bruschetta, toasted ciabatta. Served with small arugula salad.

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

Kern River Raspberry Sour 10

Stone Delicious IPA 9

Made West Hazy IPA 9