

Taylor's Kitchen

2924 Freeport Blvd 95818-3843 · +19164436881 · Updated: Jan 14, 2026

[View online menu](#)



SOUP SALADS & STARTERS 6

Mixed Green Salad

green garlic vinaigrette, toasted almonds, cara cara oranges, goat cheese add grilled chicken \$6 supplement

AVAILABLE OPTIONS

\$10.00

\$16.00

Spicy Spring Vegetable Soup

peas, asparagus, carrots, mint, basil, Parmigiano-Reggiano, harissa

\$8.00

Masami Wagyu Steak Tartar

shallots, cornichons, cured egg yolk, grilled bread

\$14.00

BBQ Turkey Sliders

brioche slider bun, jalapeño coleslaw

\$3.00

Asparagus Risotto

crispy prosciutto, mascarpone, Parmigiano-Reggiano \$12 supplement

AVAILABLE OPTIONS

\$14.00

\$26.00

Little Gem Caesar Salad

Parmigiano-Reggiano, croutons, 6 minute egg add grilled chicken \$6 supplement

AVAILABLE OPTIONS

\$12.00

\$18.00

ENTRÉES 5

Fried Chicken Sandwich

brioche bun, bread & butter pickles, slaw, chipotle ranch, fries

\$17.00

Pan Seared Salmon

mint pea purée, charred toy box carrots

\$26.00

Fish Tacos

citrus marinated sole, cole slaw, jalapeno lime vinaigrette, bell pepper pico de gallo, & cilantro rice

\$16.00

Taylor's House-Blend Burger

white cheddar, pickles, lettuce, red onion, garlic aioli, house fries

\$17.00

Grilled 14oz New York Strip

whipped potatoes, grilled asparagus, house-made steak sauce

\$32.00

FAMILY-STYLE MEALS 2

Penne with Ragu	\$55.00
house-made ragu, Reggiano Parmesan, garlic bread	
Whole Roasted Mary's Organic Chicken	\$55.00
whipped potatoes, grilled asparagus	

DESSERT ³

Strawberry Kiwi Chiffon Cake	\$8.00
kiwi, ganache, strawberry jelly	
Carrot Cake	\$8.00
topped with cream cheese frosting, walnut streusel, filled with cinnamon spiced pastry creme	
Four Pack of Cookies	\$6.00
house-made chocolate chip	

20 UNDER \$30 SPARKLING & WHITE WINES ¹⁰

Avinyo Petillant, Catalonia, 2019	\$27.00
Villa Sandi "Il Fresco" Vino Spumante, N.V.	\$20.00
Bouvet "Brut Excellence" Crément de Loire	\$20.00
Chasing Venus Sauvignon Blanc, Marlborough, 2019	\$23.00
Abadía de San Campo Albariño, Rías Baixas, 2019	\$25.00
Le Monde Pinot Grigio, Fiuli Greve, 2017	\$20.00
Groth Sauvignon Blanc, Napa Valley, 2018	\$28.00
Tania & Vincent Carème "Terres Brûlées" Chenin Blanc, Swartland, 2019	\$22.00
Neil Ellis Chardonnay, Elgin, 2016	\$28.00
Peyrassol "La Croix" Rosé, 2019	\$22.00

20 UNDER \$30 RED WINES ⁹

Bajel Pirata Monastrell, Alicante, 2019	\$20.00
La Montessa Rioja, 2017	\$28.00
La Posta "Armando" Bonarda, 2018	\$20.00
Paul Buisse Chinon, 2018	\$20.00
Vigneti del Sole Montepulciano d'Abruzzo, 2019	\$20.00
Macarico "Alto Vulture" Aglianico, 2018	\$24.00

San Polo "Rubio" Sangiovese Grosso	\$26.00
Skinner Native Red Blend, El Dorado, 2018	\$25.00
Matchbook Petite Verdot, Dunnigan Hills, 2018	\$26.00

CHAMPAGNE AND SPARKLING WINES 6

Roederer Estate, Anderson Valley Brut, N.V.	\$32.00
Caraccioli "Brut Cuvée", Santa Lucia Highlands, 2013	\$58.00
Forest Marie Champagne, Blanc de Blancs, Trigny, NV	\$65.00
Billecart Salmon Brut Rosé Champagne, Mareuil-Sur-Aÿ, NV	\$110.00
Vilmart & Cie "Grand Cellier d'Or" Premier Cru, Champagne, 2014	\$120.00
Gosset "Blanc de Noirs" Champagne, N.V	\$130.00

WHITE WINES 8

Bernhard Jakoby "Erdener Treppchen" Riesling Spätlese, Mosel, 1983	\$45.00
Domaine Zind Humbrect "Roche Granitique" Riesling, Alsace, 2018	\$62.00
Pinson Petit Chablis, 2019	\$48.00
François Raveneau Chablis, 2016	\$118.00
Hartford Court "Fog Dance" Chardonnay, Russian River Valley, 2015	\$70.00
Littorai Chardonnay, Sonoma Coast, 2015	\$75.00
Domaine Tessier Meursault "Les Poruzots Dessus" Premier Cru, 2018	\$125.00
Pierre Girardin Puligny Montrachet "Les Folatières" Premier Cru, 2017	\$135.00

RED WINES 20

Marcel LaPierre Julié纳斯, Beaujolais, 2018	\$46.00
Sawyer Lindquist Vineyard Pinot Noir, Edna Valley, 2015	\$55.00
Balletto "BCD Vineyard" Pinot Noir, Russian River Valley, 2016	\$65.00
Anthill Farms "Campbell Ranch" Pinot Noir, Sonoma Coast, 2017	\$37.00
Stein Spätburgunder Trocken, Mosel, 2015	\$52.00
Ken Wright "Bryce Vineyard" Eola-Amity Hills, 2015	\$55.00
Ken Wright "Carter Vineyard" Eola-Amity Hills, 2018	\$65.00

Arnaud Mortet "Ma Cuvée" Gevrey Chambertin, 2018	\$99.00
Lorenzo Sassetti "La Querciolina" Sangiovese, Montecucco Rosso, 2016	\$33.00
Elvio Cagno "Pre-Phylloxera" Barbera d'Alba, 2015	\$58.00
Marina Cvetic "IsKra" Montepulciano d'Abruzzo Colline Teramane DOCG, 2015	\$45.00
Fontanafredda, Serralunga d'Alba, Barolo DOCG, 2015 (1L)	\$55.00
Château Vieux Télégraph "Télégram" Châteauneuf-du-Pape, 2017	\$58.00
Lindquist "Bien Nacido X Block" Syrah, 2018	\$68.00
Hartford "Old Vines" Zinfandel, Russian River Valley, 2018	\$42.00
Viña Progresso "Old Vines" Tannat, Uruguay, 2016	\$42.00
Bernard Faury Saint Joseph, 2018	\$45.00
Chappellet Mountain Cuvée, Napa Valley, 2017	\$38.00
Hestan Vineyards "Stephanie" Cabernet Sauvignon, Napa Valley, 2014	\$70.00
Rothwell-Hyde Cabernet Sauvignon Blend, Napa Valley, 2014	\$165.00

HOUSE WINES BY THE GLASS ³

Avinyo Petillant, Catalonia, 2019	\$7.00
Sparkling bone-dry white from Spain with crisp white peach aromas.	
Neil Ellis Chardonnay, Elgin, 2016	\$7.00
Lightly oaked, racy Chardonnay from the cool south coastal area of South Africa.	
Ultraviolet Cabernet, California, 2019	\$7.00
Fruit-forward California style Cabernet with soft and supple tannins.	

SOUPS SALADS & STARTERS ⁵

Masami Wagyu Steak Tartar*	\$14.00
shallots, cornichons, cured egg yolk, grilled bread	
Mixed Green Salad	AVAILABLE OPTIONS
green garlic vinaigrette, toasted almonds, cara cara oranges, goat cheese. Add grilled chicken for \$6 more	\$10.00
	\$16.00
Spicy Spring Vegetable Soup	\$8.00
peas, asparagus, carrots, mint, basil, Parmigiano-Reggiano, harissa	
BBQ Turkey Slider	\$3.00
house-made brioche bun, jalapeño coleslaw	

Little Gem Caesar*

Parmigiano-Reggiano, croutons, 6 minute egg Add grilled Mary's Chicken 6

AVAILABLE OPTIONS

\$12.00

\$18.00

ENTREES 8

Asparagus Risotto

crispy prosciutto, mascarpone, Parmigiano-Reggiano add scallops 12

AVAILABLE OPTIONS

\$14.00

\$26.00

Pan Seared Salmon*

charred toy box carrots, mint pea purée

\$26.00

Fish Tacos

citrus marinated sole, cole slaw, jalapeño lime vinaigrette, bell pepper pico de gallo, cilantro rice

\$14.00

Taylor's House-Blend Burger*

white cheddar, pickles, lettuce, red onion, garlic aioli, house fries

\$17.00

Grilled 14oz New York Strip*

whipped potatoes, grilled asparagus, house-made steak sauce

\$32.00

Fried Chicken Sandwich

brioche bun, bread & butter pickles, slaw, chipotle ranch, fries

\$17.00

Italian Herb & Parmesan Sausage

peperonata, whipped potatoes, spicy mustard

\$18.00

Butcher's Cut*

We will grill any meat purchased from the butcher's counter, served with whipped potatoes, asparagus & demi-glace
(available until 7pm)

\$15.00