

# LUNCH & DINNER

ENTIRE MENU SERVED ALL DAY *Kitchen closes 1 hour before closing*  
+ Gluten-free bread available for all sandwiches + \$1.00

DF - DAIRY FREE  
GF - GLUTEN FREE  
VE - VEGETARIAN  
VG - VEGAN

## BUFFALO CHICKEN WAFFLE SANDWICH

Shredded chicken with buffalo sauce, pepper jack cheese, tomato and mixed greens on a toasted savory waffle \$8.85

## CALIFORNIA TURKEY CLUB

Guacamole, turkey, bacon, pepper jack cheese, tomato and romaine on multigrain bread \$9.00

## LOADED VEGGIE FOCACCIA **VG**

Lemon and herb hummus, cucumbers, tomato, pickled carrots, avocado, mixed greens and lemon poppy vinaigrette on focaccia \$8.50

## VINEYARD CHICKEN SALAD

Chicken salad with red grapes and celery topped with mixed greens on a croissant \$8.50

## BBQ PULLED PORK SANDWICH

BBQ pulled pork topped with pepper jack cheese and pineapple-jalepeño salsa on a sesame seed bun \$8.85

## MARKET WAFFLE SANDWICH **VG**

Guacamole, marinated portobello mushrooms, tomato and mixed greens on a toasted vegan savory waffle \$8.85

## BLACK BEAN BURGER **VE**

Chipotle black bean burger, cheddar cheese, tomato, romaine, chipotle ranch and honey on a house-made sesame bun \$8.85

## SOUTHWEST CHICKEN BURRITO

Black bean spread, salsa, seasoned chicken, monterey jack and cheddar cheese, chipotle ranch, cilantro-lime white rice and tortilla strips grilled in a white tortilla \$8.85

## PULLED PORK RICE BOWL **GF**

Cilantro-lime white rice, pulled pork, pineapple-jalepeño salsa, pickled carrots, cucumbers and lime yogurt dressing \$8.50

Consumer Advisory: Our eggs are blended with milk, salt and pepper. Baking and food prep kitchen prepares products with nuts and wheat. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## RICE BOWL **GF**

Cilantro-lime white rice with seasoned chicken, monterey jack and cheddar cheese, avocado and house-made salsa. Served with a side of chipotle ranch \$8.50

## SUMMER BERRY SALAD **VG GF**

Mixed greens, cucumbers, strawberries, blueberries, kiwi and toasted almonds served with lemon poppy vinaigrette \$8.00

## TEX MEX SALAD **GF**

Romaine, salsa, corn, bell peppers, zucchini, seasoned chicken and monterey jack and cheddar cheese served with lime yogurt dressing \$8.50

## GARDEN SALAD **VG GF**

Mixed greens, cucumbers, pickled carrots and tomato served with lemon poppy vinaigrette \$7.50

## CHEESE QUESADILLA **VE**

Red pepper pesto with monterey jack and cheddar cheese grilled in a white tortilla. Served with a side of sour cream and house-made salsa \$7.50

## CHICKEN QUESADILLA

Seasoned chicken, red pepper pesto and monterey jack and cheddar cheese grilled in a white tortilla. Served with a side of sour cream and house-made salsa \$8.50

## SOUPS

A variety of hearty house-made soups served with cornbread muffins or garnish. Cup \$4.00/Bowl \$6.50

\*Check out the overhead chalkboard for daily soup specials

## KID'S MENU

### GRILLED CHEESE **VE**

Cheddar cheese grilled between multigrain bread \$5.50

### PEANUT BUTTER & JELLY **VG DF**

Strawberry jam and creamy peanut butter on multigrain bread \$5.50



# BREAKFAST

USING FRESH EGGS FROM A LOCAL FARM

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+ *Gluten-free bread available for all sandwiches + \$1.00*

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## BREAKFAST WAFFLE SANDWICH

*Guacamole, bacon, egg and pepper jack cheese on a savory waffle \$6.00*

## SEASONAL SCRAMBLE **VE GF**

*Egg, corn, bell peppers, zucchini and basil on a bed of spinach and topped with feta \$5.85 \*Egg Whites + \$0.50*

## BREAKFAST BURRITO **VE**

*Egg, black bean spread, monterey jack and cheddar cheese and house-made salsa grilled in a white tortilla \$5.00*

*\*Make it southwest — add chipotle ranch and sausage + \$1.00*

## CALI EGG WRAP **VE**

*Egg white, guacamole, tomatoes, pickled carrots, spinach and feta in a white wrap \$5.25*

## CLASSIC EGG SANDWICH **VE**

*Egg and sharp cheddar cheese on your choice of bagel, croissant, multigrain bread, vegan savory waffle or house-made sesame bun \$4.50*

*\*Add bacon or sausage + \$1.00*

## HONEY CASHEW GRANOLA **VG** \*vegan except for honey

*House-made granola with coconut chips, cashews, pumpkin seeds and honey served with whole, skim or alternative milk on the side \$4.00*

## FRUIT & YOGURT PARFAIT **VE GF**

*Vanilla yogurt layered with plain baked oatmeal, strawberry rhubarb sauce and fresh strawberries \$4.50*

## BRI'S BREAKFAST WRAP **VE**

*PB&J, house-made plain baked oatmeal and banana grilled in a white tortilla \$5.00*

## HOUSE-MADE BAKED OATMEAL **VE GF**

*Plain or Blueberry. Served with whole, skim or alternative milk on the side \$4.50*

## BAGELS **VG DF**

*Plain, Blueberry, Everything, Multigrain \$1.50*

*Gluten-Free Plain, Gluten-Free Cinnamon Raisin \$2.00*

*\*additional cost: Cream Cheese, Butter, Jam, Peanut Butter or Hummus*

## GREEN ACAI BOWL **VG** \*vegan except for honey

*Acai berry, pineapple, banana, kale, spinach, spirulina and almond milk blended and topped with coconut chips, blueberries, honey cashew granola and chia seeds \$10.00*

## TROPICAL ACAI BOWL **VG** \*vegan except for honey

*Acai berry, mango, mixed berries, banana, passion fruit and almond milk blended and topped with honey cashew granola, strawberries, blueberries and kiwi \$10.00*

# COLD DRINKS



SEE CHALKBOARD FOR HOT DRINKS

**ICED COFFEE** *Free refills | \$3.00 – 16oz*

**ICED TEA** *Free refills | \$3.00 – 16oz*

**STRAWBERRY LEMONADE** *Free refills | \$3.00 – 16oz*

**FRESH SQUEEZED ORANGE JUICE** *\$5.00 – 16oz*

## MAUI SMOOTHIE **VG**

*Mango, pineapple, banana and fresh squeezed orange juice \$5.00 – 16oz \*additional cost: spinach or spirulina*

## BERRY PATCH SMOOTHIE **VG**

*Blackberries, blueberries, raspberries, strawberries, banana and apple juice \$5.00 – 16oz \*additional cost: spinach or spirulina*

**ORANGE CREAMSICLE SMOOTHIE** *Fresh squeezed orange juice and crushed ice blended with creamy vanilla frozen yogurt \$5.00 – 16oz*

**CHAI FREEZE** *Our house-made chai in a smoothie \$5.00 – 16oz*

**COFFEE SMOOTHIE** *Classic frappe smoothie made with espresso, your choice of flavor and blended with ice \$5.00 – 16oz*

**FROZEN HOT CHOCOLATE** *Rich chocolate smoothie \$5.00 – 16oz*

**MILKSHAKES** *Made with local Pine View Dairy ice cream.*

*FLAVORS: vanilla, cookies & cream, chocolate, espresso, peanut butter cup, strawberry, espresso-oreo-caramel \$5.85 – 16oz*

*\*All smoothies and milkshakes topped with fresh made whipped cream*