

LUNCH & DINNER

THE "CUBANO"

Smoked ham, seasoned chicken, havarti cheese, sliced pickles and mustard grilled on farmer's white bread \$8.85

CURRIED TUNA MELT

Tuna salad with apples, celery, curry powder, lime juice and cilantro on an English muffin topped with cheddar cheese and scallions \$8.85

BLACK BEAN BURGER

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

HAM AND HAVARTI

Smoked ham, havarti cheese, sliced tomato, garlic aioli and spinach 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

RICE BOWL

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

PEANUT CHICKEN RICE BOWL

Cilantro-lime white rice with seasoned chicken, pickled carrots, scallions, kale, chopped peanuts and sesame seeds. Served with a side of peanut sauce \$8.50

CAESAR SALAD

Romaine lettuce, sliced tomatoes, seasoned chicken, shredded parmesan cheese and croutons. Served with a side of tuscan caesar dressing \$8.50

TACO SALAD

Chopped romaine, seasoned ground beef, monterey jack and cheddar cheese, black beans, corn, house-made salsa, scallions and tortilla strips. Served with a side of lime-yogurt dressing \$9.00

CHEESE QUESADILLA

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

BURGER QUESADILLA

Seasoned ground beef, sauteed peppers and onions and monterey jack and cheddar cheese. 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

Cheddar cheese grilled between farmer's white bread \$5.50

PEANUT BUTTER & JELLY

Strawberry jam and creamy peanut butter on farmer's white bread \$5.50

Breakfast & Beverages listed on other side of menu

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



BREAKFAST

USING FRESH EGGS FROM A LOCAL FARM

SEASONAL SCRAMBLE

Egg, bacon, cheddar and scallion on a bed of spinach \$5.85

*Egg Whites + \$0.50

BREAKFAST BURRITO

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

Egg white, spinach, sliced tomatoes, avocado and feta \$5.00

CLASSIC EGG SANDWICH

Egg and sharp cheddar cheese on your choice of bagel, croissant, farmer's white bread, English muffin or house-made sesame bun \$4.50

*Add bacon or sausage + \$1.00

FRUIT & YOGURT PARFAIT

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

BRI'S BREAKFAST WRAP

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

HOUSE-MADE BAKED OATMEAL

Plain or Blueberry. Choose from whole, skim or alternative milk served on the side \$4.50

MAPLE ALMOND GRANOLA

House-made granola with coconut chips, almonds, pumpkin seeds and maple syrup served with whole, skim or alternative milk on the side \$4.00

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

BAGELS

Plain, Everything, Multigrain, Cinnamon Raisin \$1.50

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

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

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 Mango, pineapple, banana and fresh squeezed orange juice \$5.00 – 16oz

*Go green by adding spinach + \$0.80

BERRY PATCH SMOOTHIE Blackberries, blueberries, raspberries, strawberries, banana and apple juice \$5.00 – 16oz

*Go green by adding spinach + \$0.80

GREEN TEA SMOOTHIE An all natural antioxidant rich smoothie of grapes, spinach, avocado, lime juice and green tea \$5.00 – 16oz

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

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