

# 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

## BAJA TURKEY

Guacamole, turkey, bacon, pepper jack cheese, tomato and arugula on pita bread \$9.00

## TUSCAN TUNA SANDWICH

Tuna salad made with white beans, hard boiled eggs, capers, dill, and greek yogurt served open face on ciabatta with arugula and black pepper \$8.85

## MALIBU VEGGIE BURGER **VG**

Gardenburger patty, vegan cilantro aioli, pickled onions, tomato, and arugula on a burger bun \$8.85

## CAPRESE GRILLED CHEESE **VE**

Mozzarella, cheddar, tomato, and basil pesto on multigrain bread \$7.75

## 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

## TUSCAN TUNA SALAD

Tuna salad made with white beans, hard boiled eggs, capers, dill, and greek yogurt served on a bed of spring mix with radish, croutons, and sweet dill dressing \$8.00

## GARDEN SALAD **VG**

Spring mix, radish, baby tomatoes, cucumbers, avocado, snow peas, sunflower seeds, and vegan sweet dill dressing \$6.85

\*add chicken or falafel + \$2.00

## KALE CAESAR SALAD **VE**

Kale, tomatoes, parmesan cheese, croutons and Tuscan Caesar dressing \$6.85

\*add chicken + \$2.00

## CHICKEN CASHEW SALAD **GF DF**

Green cabbage, red cabbage, carrot, scallion, celery, cilantro, and sesame seeds topped with seasoned chicken and cashews. Served with a lime ginger vinaigrette \$8.00

## 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

## FALAFEL POWER BOWL **VG GF**

Cilantro lime rice, falafel, baby tomatoes, cucumber, pickled red onions and tzatziki \$8.50

## 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 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 on multigrain bread \$5.50

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

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

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.

**GF** Although our gluten free menu items are prepared using gluten free ingredients, they are prepared in the same facility as other non gluten-free items.



# BREAKFAST

USING FRESH EGGS FROM A LOCAL FARM

ENTIRE MENU SERVED ALL DAY *Kitchen closes 1 hour before closing*

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

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## GUACAMOLE BREAKFAST SANDWICH

*Guacamole, bacon, egg and pepper jack cheese on ciabatta \$6.00*

## SEASONAL SCRAMBLE **GF**

*Egg, ham, kale, parmesan cheese, and sriracha drizzle \$5.85*

## 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**

*Basil pesto, egg white, tomato, arugula and parmesan in a white tortilla \$5.25*

## CLASSIC EGG SANDWICH **VE**

*Egg and sharp cheddar cheese on your choice of bagel, multigrain bread, or ciabatta \$4.50*

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

## SUPER SEED GRANOLA **VG**

*House-made granola with rolled oats, sunflower seeds, pumpkin seeds, flax seeds, hemp hearts, coconut chips, olive oil and maple syrup served with whole, skim, almond, or coconut milk on the side \$4.00 \*additional cost for non-dairy milks*

## FRUIT & YOGURT PARFAIT **VE**

*Vanilla yogurt layered with house-made plain baked oatmeal, 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**

*Plain or blueberry served with whole, skim, almond, or coconut milk on the side \$4.50 \*additional cost for non-dairy milks*

## BAGELS **VE**

*Plain, Everything, Blueberry \$1.50*

*\*additional cost: Regular or Vegan Cream Cheese, Butter, Strawberry Jam, or Peanut Butter*

## GREEN ACAI SMOOTHIE BOWL **VG**

*Acai berry, pineapple, banana, mango, kale, spinach, spirulina and almond milk blended and topped with coconut chips, strawberries, super-seed granola, and chia seeds \$10.00*

## TROPICAL ACAI SMOOTHIE BOWL **VG**

*Mixed berries, banana, passion fruit puree, acai berry, and almond milk blended and topped with strawberries, coconut chips, chia seeds, and super-seed granola \$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*

**ORANGE OR APPLE JUICE** *\$2.00 – 16oz*

## MAUI SMOOTHIE **VG**

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

## BERRY PATCH SMOOTHIE **VG**

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

**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*