

# 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

## AUTUMN TURKEY

*Apple butter aioli, turkey, bacon, cheddar, sliced apples, and spinach on ciabatta. Served with chips and a pickle \$8.85*

## ROASTED CHICKEN

*Garlic aioli, arugula, sliced roasted chicken, provolone, and roasted red peppers on herb focaccia. Served with chips and a pickle \$9.00*

## MALIBU VEGGIE BURGER **VG**

*Gardenburger patty, vegan garlic aioli, pickled onions, guacamole, and arugula on ciabatta. Served with chips and a pickle \$8.85*

## GREEN GRILLED CHEESE **VE**

*Basil pine nut pesto, spinach, provolone, feta, and guacamole on multigrain bread. Served with chips and a pickle \$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. Served with chips and a pickle \$8.85*

## SWEET POTATO BACON FLATBREAD

*Sweet potato sauce, arugula, asiago cheese, leeks, bacon, and radishes on crispy flatbread. Served with a side salad \$8.85*

## KALE CAESAR SALAD **VE**

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

*\*add chicken + \$2.00*

## FARRO SALAD **VG**

*Arugula, farro, roasted cauliflower, chopped apples, radishes, pistachios, and golden raisins tossed with pink grapefruit-tahini dressing \$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*

## CURRIED LENTIL BOWL **VG**

*Cilantro-lime rice, curried lentils and spinach, roasted cauliflower, golden raisins, and sliced almonds \$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.*

*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

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

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## GUACAMOLE BREAKFAST SANDWICH

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

## SEASONAL SCRAMBLE **GF**

*Egg, spinach, leeks, roasted red peppers, sausage, and parmesan \$5.85*

## BREAKFAST FRIED RICE **GF**

*Fried rice with corn, leeks, and bacon topped with scrambled egg, asiago cheese, and sriracha \$6.85*

## 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, baby tomato, arugula, and feta in a white tortilla \$5.25*

## CLASSIC EGG SANDWICH **VE**

*Egg and sharp cheddar cheese on your choice of bagel, multigrain bread, focaccia, or ciabatta \$4.50 \*Add bacon + \$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, or almond 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, or almond milk on the side \$4.50 \*additional cost for non-dairy milks*

## BAGELS **VE**

*Plain, Everything, Cinnamon Raisin \$1.50*

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

**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*