

Burgers, sandwiches & wraps served with your choice of the Maven's fresh Napa coleslaw or hand cut kettle chips and dill pickle. Upgrade to garlic rosemary fries or a salad of fresh organic greens for an additional \$2

DELI SANDWICHES

CALIFORNIA TURKEY \$15 * ✓

Organic turkey or vegetarian turkey, avocado, Monterey Jack cheese, sprouts, lettuce, tomatoes, honey mustard dressing, toasted organic sourdough

ROAST BEEF & CHEDDAR \$15 *

Thinly sliced top sirloin roast beef, farmhouse cheddar, horseradish cream, tomato, lettuce, onion, freshly baked organic sourdough

MAVEN'S TUNA SALAD CROISSANT \$14 *

Albacore tuna, celery, red onion, romaine lettuce, tomato, onion, on a Maven croissant

BAJA WRAP \$14 ✓

Grilled organic chicken or braised tofu with queso fresco, avocado, organic lettuce, pickled onions, cilantro, locally grown tomatoes, orange chipotle vinaigrette and baked-to-order flatbread

THE MAVEN'S BLT&A \$14 * ✓

Applewood smoked bacon or veggie bacon, romaine lettuce, tomatoes, fresh avocado, mayo, toasted oat and whole wheat bread

PLATES & BOWLS

PENNE PASTA \$11 * ✓

Penne pasta, fresh basil pesto, shaved parmesan
add: organic chicken \$6 or grilled salmon \$8

GREEN CHILE QUICHE \$13 🍴

Hatch green chile, tomatoes, Monterey Jack cheese, small salad

SPINACH QUICHE \$13 🍴

Feta cheese, spinach, sun dried tomatoes, pesto, small salad

MAVEN GOURMET NACHOS \$11 * ✓

Hand cut tortilla chips, organic black beans, cheddar, asadero and Monterey Jack cheeses, tomatoes, scallions, red onion, serrano peppers, cilantro, sour cream. *add organic chicken \$6*

CARROT GINGER SOUP CUP \$6 BOWL \$10 * 🍴

Carrots, ginger and a touch of cream, topped with fried carrots

KITCHEREE CUP \$6 BOWL \$10 * ✓

The healing and delicious soup from India. Basmati rice, fresh vegetables, mung beans, and spices topped with cilantro

GRILLED SANDWICHES

THE MAVEN'S REUBEN \$16 * ✓

Corned beef, vegan turkey or tofu, with Swiss cheese, sauerkraut, Dijon mustard, Russian dressing, freshly baked light rye

BANH MI \$16 * ✓

Choice of Sriracha seared organic chicken or tofu, honey lime slaw, cucumber, tomato, serrano peppers, cilantro, fresh mint, mayonnaise, freshly baked baguette

GALISTEO GRILL \$16 * ✓

Grilled organic chicken breast or sautéed tofu, smoked mozzarella, chipotle aioli, tomatoes, red onions, freshly baked caramelized onion roll

MEDITERRANEAN MELT \$14 * ✓

Artichoke hearts, Kalamata olives, capers, red onions, roasted garlic, red bell pepper, provolone melted open face freshly baked baguette

GRILLED FARMHOUSE CHEDDAR \$13 * ✓

Extra sharp New York cheddar, locally grown tomato, red onion, thick cut organic sourdough
add: applewood smoked bacon \$3 veggie bacon \$3

HAM & BRIE \$17 * ✓

Naturally raised ham or portobello mushrooms, melted brie, caramelized apples, shaved red onion, baby spinach, balsamic vinegar reduction and honey mustard on freshly baked organic sourdough

SONOMA WRAP \$17 ✓

Grilled organic chicken or seitan style chicken, brie, pesto, avocado, locally grown tomato and lettuce wrapped in homemade flatbread

PORTOBELLO MELT \$15 * ✓

Grilled portobello mushroom, provolone, roasted peppers, red onions, tomatoes, chipotle aioli, freshly baked sourdough

MAVEN BURGERS

GREEN CHILE BACON CHEESEBURGER \$16 * ✓

Hand formed grass fed sirloin, aged white cheddar, Hatch green chile, applewood smoked bacon, lettuce, tomato, red onion, organic freshly baked bun

SOUTHWEST VEGGIE BURGER \$15 * ✓

Chipotle black bean burger, local tomato, red onion, lettuce, green chile, organic bun
add: cheddar cheese or vegan cheese \$2 bacon or veggie bacon \$3



SALADS

add organic chicken breast \$6, grilled salmon \$8, or tofu \$3 to any dish

CHIPOTLE CHICKEN SALAD \$15 * ✓

Organic greens, grilled organic chicken or sautéed tofu, avocado, queso fresco, tomatoes, shaved red onions, orange-chipotle dressing

NIÇOISE TUNA SALAD \$17 * ✓

Seared ahi tuna filet or sautéed tofu, haricot verts, hardboiled egg, roasted potatoes, organic greens, roasted red peppers, capers, olives, Dijon-herb vinaigrette

CAESAR SALAD \$14 * 🍷

Atlantic salmon, grilled organic chicken or sautéed tofu, romaine lettuce hearts, homemade croutons, capers, shaved Parmesan, Caesar dressing

GREEK SALAD \$14 * ✓

Organic greens, baby spinach, feta, roasted red peppers, olives, red onion, cucumbers, local tomatoes, capers, lemon-feta dressing

CHOPPED SALAD \$15 * ✓

Romaine, roasted corn, black beans, poblano peppers, tomatoes, jack cheese, avocado, cumin lime vinaigrette topped with tortilla strips

ORGANIC GREENS \$7 (SM) \$11 (LG) * ✓

Organic field greens, cucumber, onion, locally grown tomato, roasted garlic-balsamic vinaigrette

FLATBREADS

MARGHERITA \$12 * ✓

Fresh mozzarella, marinara, basil, tomato, extra virgin olive oil

PEPPERONI \$14 * ✓

Tomato sauce, imported pepperoni, aged mozzarella, Parmesan, extra virgin olive oil

PESTO & ROASTED PEPPER \$15 * ✓

Fresh basil pesto, roasted red peppers, arugula, fresh and aged mozzarella, Parmesan

MEDITERRANEAN \$14 * ✓

Feta cheese, Kalamata olives, zucchini, baby spinach, red onion, tomato sauce, mozzarella, Parmesan, extra virgin olive oil

GREEN CHILE & CHICKEN \$16 *

Organic chicken, green chile, pine nuts, white sauce, cilantro

SMALL PLATES

CHILE & CHEESE BREAKFAST SMASHERS \$8

THICK CUT HAM \$6

HOUSE MADE GREEN CHILE SAUSAGE \$6

APPLEWOOD SMOKED BACON \$5

SIDE OF RED OR GREEN CHILE \$2

SINGLE BUTTERMILK PANCAKE \$5

ALL DAY BREAKFAST

COUNTRY BREAKFAST \$14 * ✓

Organic eggs, choice of house made green chile sausage, applewood smoked bacon or veggie sausage, smashers, toast

GOURMET BREAKFAST BURRITO \$14 * ✓

Organic eggs, asadero and Monterey Jack cheeses, potatoes, peppers, onions, red or green chile, flour tortilla, sour cream
add: applewood smoked bacon \$3, green chile sausage \$3

CHILAQUILES \$14 * ✓

Tortilla strips sauteed in red chile, two organic eggs, queso fresco, avocado, lettuce, tomatoes, sour cream, cotija cheese, organic Yucatan style black beans

EGGSADILLA \$13 ✓

Scrambled organic eggs, poblano chiles, cheddar cheese, red onion, cilantro, flour tortillas, organic Yucatan style black beans, cotija cheese, fire roasted ancho salsa, sour cream

HUEVOS RANCHEROS \$14 * ✓

Organic eggs, red or green chile, asadero and Monterey Jack cheeses, fresh corn tortillas, black beans, sour cream

MIGAS \$14 * ✓

Organic eggs scrambled with corn tortillas, cheddar cheese, serrano chiles, red onion, tomatoes, fire roasted ancho chile salsa, organic Yucatan style black beans, cotija cheese, cilantro, corn tortillas

SANTA FE SCRAMBLED TOFU \$14 * ✓

Tofu, fire roasted poblano chiles, chipotle chiles, baby spinach, tomatoes, garlic, cilantro, black beans, breakfast smashers

BREAKFAST SANDWICH \$14 * ✓

Organic eggs, Swiss cheese, applewood smoked bacon or veggie bacon, chipotle aioli, arugula, sourdough, breakfast smashers

PEACH COMPOTE FRENCH TOAST \$14 🍷

Batter dipped challah layered with sweet cream cheese, topped with homemade peach compote

BLUE CORN BLUEBERRY PANCAKES \$14 * 🍷

Blue corn blueberry pancakes, sweet brown sugar-piñon sauce, toasted pine nuts - gluten free

BUTTERMILK PANCAKES \$9 🍷

With 100% pure Vermont maple syrup.

MEDITERRANEAN OMELETTE \$14 * 🍷

Feta cheese, tomatoes, Kalamata olives, red onion, cucumber, breakfast smashers, toast

PORTOBELLO & SWISS OMELETTE \$15 * 🍷

Organic eggs, Swiss cheese, mushrooms, shallots, bechamel sauce, chives, smashers, toast

* gluten-free option available

✓ vegan option available

🍷 vegetarian (may contain eggs or dairy)