

NIGHT

salads

add grilled chicken +4
add flank steak +6
add seared tuna +8
add tofu +3.5

BLANK SLATE CHOPPED

kale, arugula, pecorino, artichoke hearts, spicy peppers, shaved fennel, toasted pine nuts, cider vinaigrette 12

BRUSSELS SPROUT CAESAR

shaved brussels sprouts, shredded kale, parmesan, homemade croutons, lime caesar dressing 12

AVOCADO CAPRESE

mixed greens, fresh mozzarella, tomatoes, avocado, onions, homemade croutons, fresh basil, balsamic vinaigrette 13

GARBANZO GREEN

shredded kale, chickpeas, goat cheese, seasonal squash, caramelized onions, dried cranberries, spiced pepitas, lemon tahini 12

QUINOA BOWL

quinoa, avocado, shredded kale, roasted squash, cherry tomatoes, cucumbers, carrots, cilantro pepita dressing 13

MUSHROOM FARRO

arugula, wild mushrooms, farro, feta, pickled onions, lemon zest, lemon herb dressing 12

sandwiches

DIJON CHICKEN SALAD

sliced tomato, cucumber, butter lettuce, dijonaise on warm walnut raisin bread 12

ROASTED TURKEY

balsamic roasted squash, cranberry goat cheese, sautéed kale on seven grain ciabatta 12.5

KALE RUEBEN

gruyere, parmesan, sauerkraut, russian aioli on rye 11

FLANK STEAK

melted gruyere, caramelized onions, tomato, greens, spicy mayo on ciabatta 13.5

ROASTED VEGGIE

eggplant, zucchini, peppers, goat cheese, avocado pesto on sourdough 12.5

RUSTIC CHICKEN

goat cheese, sundried tomatoes, avocado, greens, balsamic glaze on ciabatta 13

GRILLED CHEESE

aged cheddar, gruyere, herbed aioli on toasted focaccia 9
add bacon +2

desserts

S'MORES DIP

served with graham crackers 12

M&M COOKIE SKILLET

served medium rare 12

VEGAN CHOCOLATE CHIA SUNDAE

chocolate coconut almond chia pudding, coconut yogurt, cherries, banana, shaved coconut 10

small plates

TRUFFLED POPCORN

parmesan, fresh parsley 8.5

SHISHITO PEPPERS

spiced and seeded 7

DEVILED EGGS

traditional, spicy, truffle 7

AVOCADO TOAST

chili honey, smoked salt on country bread 10

CORN & QUINOA TACOS

avocado, shishito peppers, cotija cheese, pickles onions, spicy aioli 10

BREAD & DIPS

grilled garlic bread with avocado basil and tahini yogurt pepita dips 8

big plates

GRILLED CHICKEN

with fresh mozzarella, avocado pesto, pine nuts, cherry tomatoes, red onion, arugula, fresh basil 14

FLANK STEAK

with quinoa, corn, beans, tomatoes, grilled shishito pepper, cotija cheese, cilantro, spicy aioli, avocado, chips 17

SEARED TUNA

with soba noodles, kale, carrots, cilantro, edamame, pickled ginger, black sesame, toasted nori, wasabi mayo 18

ROASTED CAULIFLOWER

with farro, arugula, pine nuts, currants, tahini yogurt 13

*gluten free bread available +2

coffee

DRIP COFFEE 3/3.5
COLD BREW 4.25/4.75
VIETNAMESE 4.5/5
AMERICANO 3.75
ESPRESSO 3.25
MACCHIATO 3.75
CORTADO 3.75
CAPPUCCINO 4.25
FLAT WHITE 4.25
LATTE 4.5
ICED LATTE 4.5
MOCHA 4.75

tea

ICED BLACK 4/4.5
ICED HIBISCUS 4/4.5
HOT TEA 3.5
assam, earl grey, lemon ginger, green, chamomile, mint

specialty

CHAI LATTE 4.50/5
ALMOND MATCHA LATTE 4.75
ROSE MATCHA LATTE 5.50
HOT CHOCOLATE 4/4.5

*ask about our
beer & wine
selection*