

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**

*gluten free bread available +2

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**

coffee

DRIP COFFEE **3.5/3.5**

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*