

BREAKFAST

MON-FRI 7:30-10:30

ADD TO ANY OF THE BREAKFAST ITEMS BELOW:

AVOCADO \$1.75 \ BACON \$2.35 \ CHORIZO \$1.25 \
STEAK* \$3.5 \ PANELA GRILLED CHEESE \$2.25

Green Burrito \$5.75 (VEG)
TOFU \ STEAMED KALE \ STEAMED BROCCOLI \ AVOCADO \ PICO DE GALLO \
GREEN CHILI **AVAILABLE IN A BOWL (GF)**

Chilaquiles Bowl \$8.45 (VEG) (GF)
TORTILLA CHIPS \ EGGS* \ GREEN CHILI \ AVOCADO \ PICKLED JALAPENOS \
FETA \ PICO DE GALLO

Breakfast Burrito \$3.95 (VEG)
EGGS* \ POTATOES \ WHITE CHEDDAR \ GREEN CHILI

Smothered Burrito \$7.45 (VEG)
EGGS* \ POTATOES \ WHITE CHEDDAR \ EXTRA GREEN CHILI \ PICO DE GALLO
AVAILABLE IN A BOWL (GF)

DRIP COFFEE: \$2.45 (12OZ) Available Milk: Half Half / Almond Milk

FRESH PASTRIES

BUILD YOUR OWN

BREAKFAST BOWL (GF)

OR **BURRITO**(SERVED IN SPINACH TORTILLA)

Start With (\$1.25 EACH) (V)
POTATOES \ STEAMED BROCCOLI \ STEAMED KALE \ ROASTED CORN \
PICO DE GALLO \ POBLANO PEPPERS

Pick a Protein
EGG* \$1.25 \ AVOCADO \$1.75 \ BACON \$2.35 \ CHORIZO \$1.25 \
STEAK* \$3.5 \ PANELA GRILLED CHEESE \$2.25

Add Sauce (\$1.75 EACH) (VEG)
GREEN CHILI

Cheese It (\$1.75 EACH) (VEG)
WHITE CHEDDAR \ FETA \ REGGIANITO

(VEG) = VEGETARIAN | (V) = VEGAN | (GF) = GLUTEN FREE
we can modify any item to be vegan or gluten free

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
** Etai's Green House Facility Handles Dairy, Egg, Tree Nuts, Wheat, Peanuts, Soy.

LUNCH

MON-FRI 10:30-2:30

ADD OR SWAP A PROTEIN IN ANY BOWL, SALAD OR WRAP:

Roasted Chicken \$4 / Flank Steak* \$6.25 / Salmon \$6.75 / Tofu \$3.45 /
Applewood Bacon \$2.35 / Hard Boiled Egg* \$1.25 / Panela Grilled Cheese \$3.45

BOWLS OR WRAPS

Adam & Eve \$13.50 (GF)

Grilled Chicken \ Rice \ Quinoa \ Squash \ Kale \ Apples \ Goat Cheese \ Candied
Cashews \ Lime Vinaigrette

The Wheelbarrow \$11.75 (VEG) (GF)

Brown Rice \ Quinoa \ Steamed Kale \ Beets \ Squash \ Roasted Cauliflower \
Roasted Corn \ Lentils \ Scallions \ White Cheddar \ Ginger Shoyu Dressing

Green Goddess \$11.75 (V) (GF)

Brown Rice \ Quinoa \ Steamed Kale \ Steamed Broccoli \ Lentils \ Avocado \
Capers \ Nutritional Yeast \ Ginger Shoyu Dressing

The Justin \$13.50

Roasted Chicken \ Bacon \ Brown Rice \ Steamed Kale \ Squash \ Scallions \
Black Pepper \ Reggiano Cheese \ Garlic Bread-Crums \
Lemon Parmesan Dressing

SALADS OR WRAPS

Mediterranean Steak Salad \$14.95 (GF)

Flank Steak* \ Romaine \ Kale \ Tomato \ Sumac Onion \ Cucumbers \ Carrots \
Watermelon Radish \ Cilantro \ Feta Cheese \ Lime Vinaigrette

Cobb \$13.50 (GF)

Grilled Chicken \ Applewood Bacon \ Romaine \ Kale \ Tomato \ Cucumber \
Hard Boiled Egg \ Avocado \ Blue Cheese \ Ranch

Ali's Grilled Cheese \$12.25 (VEG)

Panela Grilled Cheese \ Romaine \ Kale \ Roasted Corn \ Poblano Peppers \
Sumac Onions \ Cilantro \ Cherry Tomatoes \ Cornbread Croutons \ Avocado \
Lime \ Poblano Ranch Dressing

Salmon Caesar \$13.95

Roasted Salmon \ Applewood Bacon \ Kale \ Capers \ Garlic Bread Crumbs \
Cherry Tomatoes \ Reggiano Cheese \ Lemon Parmesan Dressing

Spicy Peanut \$14.25 (GF)

Flank Steak \ Romaine \ Purple Cabbage \ Brown Rice \ Carrots \ Green Papaya \
Cilantro \ Scallions \ Candied Cashews \ Lime \ Spicy Peanut Sauce

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MON-FRI 10:30-2:30

SPECIALS

NEW! TOKYO SALMON BOWL \$14.50

Roasted salmon, brown rice, edamame, steamed kale, steamed broccoli, papaya cabbage slaw, scallions, nori, sesame seeds, crispy onions and sesame dressing

NEW! VAYCAY BOWL \$14 (GF)

Blackened chicken, roasted sweet plantains, steamed kale, papaya cabbage slaw, scallions, cilantro, coconut curry sauce

NEW! BUFFALO CHICKEN BOWL \$13.50 (GF)

Blackened chicken, roasted brussel sprouts, brown rice, butternut squash, celery, blue cheese, ranch & buffalo sauce.

NEW! BUFFALO CAULIFLOWER BOWL \$12 (GF) (VEG)

Roasted cauliflower, roasted brussel sprouts, brown rice, butternut squash, celery, blue cheese, ranch & buffalo sauce.

NEW! HOLIDAZE BOWL \$13.50 (GF)

Roasted chicken, bacon, mixed greens, roasted brussel sprouts, aged white cheddar, dried cherries, toasted pecans, sumac onion, maple vinaigrette

BUILD YOUR OWN \$9.75

Choose Grains & Greens (2 TOTAL)

Quinoa \ Brown Rice \ Kale \ Romaine \ Mixed Greens \ Red Cabbage

Add Ingredients (UP TO 6)

Steamed Kale \ Steamed Broccoli \ Squash \ Carrots \ Beets \ Cherry Tomatoes \ Cucumbers \ Green Papaya \ Scallions \ Cilantro \ Roasted Corn \ Sumac Onion \ Lentils \ Green Olives \ Capers \ Radish \ Poblano Peppers \ Fresh Lime \ Garlic Bread Crumbs \ Nutritional Yeast \ Pickled Jalapeno \ Celery

Add Protein (+\$)

Flank Steak* 6.25 \ Salmon 6.75 \ Roasted Chicken 4 \ Blackened Chicken 4 \ Applewood Bacon 2.35 \ Tofu 3.45 \ Plantains 2.35 \ Panela Grilled Cheese 3.45 \ Hard Boiled Egg* 1.25

Add Special Attractions (+\$)

Papaya Slaw 1 \ Roasted Cauliflower 1.15 \ Sunflower Crunch 1.15 \ Candied Cashews 1.75 \ Cornbread Croutons 1.15 \ Avocado 1.5 \ White Cheddar 1.75 \ Sheep's Milk Feta 2.25 \ Reggianito Cheese 1.75 \ Goat Cheese 1.75 \ Blue Cheese 1.75 \ Pecans 1.25 \ Dried Cherries 1.5 \ Coconut Curry Sauce 2 \ Brussel Sprouts 1.15 \ Edamame 1.15

Pick Your Sauce (FREE)

Cranberry Vinaigrette (V) (GF) \ Lime Vinaigrette (V) (GF) \ Lemon Parmesan (GF) \ Ginger Shoyu (V) (GF) \ Ranch (GF) \ Poblano Ranch (GF) \ Spicy Peanut Sauce (V) (GF)

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