

BREAKFAST

MON-FRI 7:30-10:30

ADD TO ANY OF THE BREAKFAST ITEMS BELOW:

AVOCADO \$1.85 \ BACON \$2.45 \ CHORIZO \$1.35 \
STEAK* \$3.65 \ TOFU 2.25 \ SAUTÉED MUSHROOMS \$1.35

Green Burrito \$5.85 (VEG)

TOFU \ STEAMED KALE \ STEAMED BROCCOLI \ AVOCADO \ PICO DE GALLO \
GREEN CHILI AVAILABLE IN A BOWL (GF)

Chilaquiles Bowl \$8.55 (VEG) (GF)

TORTILLA CHIPS \ EGGS* \ GREEN CHILI \ AVOCADO \ PICKLED JALAPENOS \
FETA \ PICO DE GALLO \ SOUR CREAM

Breakfast Burrito \$4.25 (VEG)

EGGS* \ POTATOES \ WHITE CHEDDAR \ GREEN CHILI

Smothered Burrito \$7.75 (VEG)

EGGS* \ POTATOES \ WHITE CHEDDAR \ EXTRA GREEN CHILI \
PICO DE GALLO \ SOUR CREAM

AVAILABLE IN A BOWL (GF)

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

BUILD YOUR OWN

BREAKFAST BOWL (GF)

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

Start With (\$1.35 EACH) (V)

POTATOES \ STEAMED BROCCOLI \ STEAMED KALE \ ROASTED CORN \
PICO DE GALLO \ POBLANO PEPPERS \ SAUTÉED MUSHROOMS

Pick a Protein

EGG* \$1.35 \ AVOCADO \$1.85 \ BACON \$2.45 \ CHORIZO \$1.35 \
STEAK* \$3.65 \ TOFU \$2.25

Add Sauce (VEG)

GREEN CHILI (+\$1.75) \ SPICY RED SALSA (+\$0.85)

Cheese It (\$1.75 EACH) (VEG)

WHITE CHEDDAR \ FETA \ REGGIANITO \ SOUR CREAM (+\$0.85)

(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 \$4.25 / Flank Steak* \$6.35 / Salmon \$6.85 / Tofu \$3.55 /
Applewood Bacon \$2.45 / Hard Boiled Egg* \$1.35 / Panela Grilled Cheese \$3.55

BOWLS OR WRAPS

Tokyo Salmon Bowl \$15.55

Roasted Salmon \ Brown Rice \ Edamame \ Steamed Kale \ Steamed Broccoli \ Nori \
Carrots \ Papaya Cabbage \ Scallions \ Sesame Seeds \ Crispy Onions \ Sesame Dressing

Adam & Eve \$13.75 (GF)

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

The Wheelbarrow \$12.25 (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 \$13.75

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 \$15.25 (GF)

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

Cobb \$13.75 (GF)

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

Ali's Grilled Cheese \$12.55 (VEG)

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

Salmon Caesar \$14.25

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

Spicy Peanut \$14.75 (GF)

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

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SPECIALS

SPRING GODDESS SALAD WITH SALMON \$14.95 NEW!

Romaine, Cucumber, Capers, Watermelon Radish, Blanched Asparagus, Snap Peas, Cilantro, Avocado, Salmon, Nori Sesame Seeds, Green Goddess Dressing

ORZO GREEK SALAD \$12.45 (GF) (VEG) NEW!

Mixed Greens, Sun Dried Tomatoes, Marinated Artichokes, GF Orzo Pasta, Feta, Roasted Poblanos, Corn, Olives, Toasted Sunflower Seeds, Greek Dressing

TOFU COCONUT MANGO BOWL \$13.75 (GF) (V) NEW!

Brown Rice, Quinoa, Tofu, Sauteed Mushrooms, Steamed Kale, Curry Cauliflower, Plantains, Mint, Coconut Flakes, Mango Coconut Sauce

BUILD YOUR OWN \$9.95

Choose Grains & Greens (2 TOTAL)

Quinoa \ Brown Rice \ Kale \ Romaine \ Mixed Greens \ Red Cabbage \ GF Ozro Pasta

Add Ingredients (UP TO 6)

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

Add Protein (+\$)

Flank Steak* 6.35 \ Salmon 6.85 \ Roasted Chicken 4.25 \ Applewood Bacon 2.45 \ Tofu 3.55 \ Plantains 2.45 \ Panela Grilled Cheese 3.55 \ Hard Boiled Egg* 1.35

Add Special Attractions (+\$)

Roasted Cauliflower 1.25 \ Sunflower Crunch 1.25 \ Blanched Asparagus 1.25 \ Candied Cashews 1.85 \ Cornbread Croutons 1.25 \ Avocado 1.65 \ White Cheddar 1.85 \ Sheep's Milk Feta 2.35 \ Reggiano Cheese 1.85 \ Goat Cheese 1.85 \ Blue Cheese 1.85 \ Edamame 1.25 \ Marinate Artichoke 1.25 \ Mushrooms 1.25 \ Coconut Flakes 1.25

Pick Your Sauce (FREE)

Lime Vinaigrette (V) (GF) \ Lemon Parmesan (GF) \ Ginger Shoyu (V) (GF) \ Ranch (VEG) (GF) \ Poblano Ranch (VEG) (GF) \ Spicy Peanut (V) (GF) \ Spicy Red Salsa (V) (GF) \ Greek Dressing (V) (GF) \ Coconut Mango (V) (GF) \ Green Goddess (VEG) (GF) \ Sesame (V) (GF)

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