

Soups

Elote Soup* 4.00/6.00

Roasted Local Corn, Poblano, Cotija, Valentina Hot Sauce, Cilantro, Lime Crema

Soupe Du Jour* 4.00/6.00

Salads

Power Greens and Pumpkin Seeds* 14.00

Black Kale, Rainbow Chard, Red Kale, Spiced Pumpkin Seeds, Herbed Goat Cheese, Roasted Beets & Cranberry Pink Peppercorn Vinaigrette

Forelle Pear* 14.00

Local Bibb Lettuce, Sliced Forelle Pear, Frisee, Radicchio, Blue Cheese Crumbles, with Tart Cherry Vinaigrette

Heirloom Caprese* 14.00

Marinated Heirloom Tomatoes, Fresh Sliced Buffalo Mozzarella, Chiffonade Opal Basil, on a bed of Wilted Black Kale with a Balsamic Glaze and a Wild Flower Honey

Arugula Salad* V(vegan) 14.00

Tangerines, Red Plum, Orange, Dried Cranberries, Toasted Almonds & Wild Flower Honey Ginger Vinaigrette

Chinese Chicken Salad*  14.00

Napa Cabbage, Marinated Chicken, Baby Greens, Crispy Wontons, Candied Cashews & Ginger Sesame-Soy Dressing

Add Chicken 4.00

Add Grilled Steak 7.00

Sandwiches

All Sandwiches are served with your choice of House made Chips & Dill Pickle or House Salad

Red Chimichurri Steak Sandwich* 17.00

Sliced Flat Iron Steak, Chihuahua Cheese, Avocado, Chili Fried Onions, Heirloom Pico De Gallo on Grilled Bollio Bread

Chicken Pesto Panini* 13.00

Sliced Chicken Breast, Buffalo Mozzarella, Sundried Tomatoes, Pesto Aioli, Arugula on Ciabatta

French Dip* 15.00

Shaved Prime Beef, Bourbon Caramelized Sweet Onions, Horseradish Aioli, Provolone Cheese on Ciabatta served with a side of Au Jus

Grown Man's Grilled Cheese* 12.00

Bacon Date Marmalade, Herbed Goat Cheese, Havarti on Meyer Lemon Rosemary Toast

Combos*

All items marked with an asterisks (*) can be made into a combo

½ Sandwich & Salad 13.00

½ Sandwich & Cup of Soup 13.00

Cup of Soup and Salad 13.00

Kids

Grilled Cheese, PBJ, or Chicken Tenders 6.00

Animal Crackers or Chips, Soda or Juice

Sides

Cup of Soup 4.00

Bowl of Soup 6.00

House made Chips 2.50

House Salad 6.00

Seasonal Fresh Fruit 3.00

Fries 3.00

Desserts

Giant Seasonal Brownies 3.50

Giant Chocolate Chip Cookie 3.50

Warm Plum Cobbler 7.00

This item is cooked to order please allow 10 min for cook time

Beverages

Peet's Espresso

Espresso Single 2.25 Double 3.75

Cappuccino Single 4.00 Double 5.75

Latte Single 4.00 Double 4.75

Mocha Single 4.50 Double 5.95

Macchiato Single 4.00 Double 4.75

Americano Single 2.25 Double 3.75

Peet's Brewed Coffee 1.95

Assorted Hot Teas 2.45

Fresh Brewed Iced Tea 2.25

Bottled Water 5.00

Sparkling Water 5.00

Sodas 1.75

Specialty Beer 6.00

Domestic Beer 5.00

Red & White Wine by the Glass 8.00

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness