



Greens **GF**

8.95

Farm Salad- Organic Mixed Greens, Tomato, Cucumber, Red Onion, Olives, Feta Cheese, EVOO & Lemon Dressing **V**

Boujee Caesar- Hearts of Romaine, Avocado, Radish, Chives, Caesar Dressing **V**

Don't Kale My Vibe- Baby Kale, Green Lentils, Sprouted Pumpkin Seeds, Brussels Sprouts, Balsamic Dressing **V**

Wild Rocket Salad- Arugula, Beets, Cara Cara, Fennel, Sliced Almonds, Blood Orange & Avocado Oil Dressing **VE**

Salad add-on options:

Mary's Organic Chicken	4.95	Grilled Prawns	5.95	Scottish Salmon	5.95
Wild Ahi Tuna Poke <u>or</u> Seared	6.95	Grass-Fed Skirt Steak	5.95	Avocado	1.95

Wrap It Up

(Choice of Flour or Whole Wheat Lavash)

Salmon Wrap - Greek Pico, Shredded Cabbage, Vegan Curry Aioli	10.95
Prawns Wrap - Greek Pico, Shredded Cabbage, Fire Roasted Bell Pepper Aioli	10.95
Spitfire Chicken Wrap - Greek Pico, Shredded Cabbage, Pickle, Tahini Yogurt	8.95
Steak Wrap - Greek Pico, Shredded Cabbage, Roasted Bell Pepper, Tahini Yogurt	9.95
Veggie Wrap - Greek Pico, Shredded Cabbage, Japanese Eggplant, Roasted Bell Pepper, Beet Hummus VE	8.95

Bowls **GF**

(All Bowls Come with Greek Pico, Arugula and Choice of White or Brown Rice)

Scottish Salmon	14.95
Ahi Tuna Poke	15.95
Seared Tuna (Wasabi Aioli)	15.95
Wild Prawns (5 Pieces)	14.95
Grass-Fed Skirt Steak (Chimichurri Sauce)	14.95
Spitfire Chicken (Tahini Yogurt)	13.95
Veggie Bowl (Vegan Curry Aioli) VE	14.95

Smalls

4.95

Beet Hummus (Comes with Pita) **VE GF**

Roasted Brussels Sprouts (Tahini Yogurt) **V GF**

Marinated Beets (Apple Cider Vinegar, Cilantro) **VE GF**

Roasted Cauliflower (Vegan Curry Aioli) **VE GF**

Gremolata Fries (Add Truffle + 1.50) **V**

Jasmine Rice / Brown Rice **VE GF**

Japanese Eggplant (Tahini Yogurt) **V GF**

Side Pita **GF**

Sweets

4.95

Lemon Sorbet

Flourless Chocolate Cake

Trio French Beignet

Vanilla or Chocolate Gelato

V- Vegetarian

VE- Vegan

GF- Gluten Free

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



WINES BY THE GLASS

WHITE

Pinot Grigio, Tunnel of Elms, California	7
Orange Blossom, White Peach, Citrus, Light Body, Subtle, Silky Smooth	
Sauvignon Blanc, Wither Hills, New Zealand	7
Citrus, Guava and Sea Salt	
Chardonnay, Montpellier, California	8
Oak, Vanilla, Spice, Ripe Pear, Tropical Fruits	
Rose, Van Ruiten Family Winery, Lodi	8
Strawberry, Peach and Guava	

RED

Pinot Noir, Chateau St. Jean, Sonoma	9
Cherry, Ripe Strawberry and Subtle Baking Spice	
Malbec, Portillo, Argentina	8
Blackberries, Plum, Peppery Spice, Cloves and Oak	
Merlot, Tunnel of Elms, California	8
Plum, Blackberry, Sour Cherry	
Cabernet Sauvignon, Carmenet, Central Coast	8
Berries, Chocolate, Vanilla and Spice	

BUBBLES

Chandon Brut, California	10
Tart, Apple, Lemon, Spicy Vanilla	
Prosecco	10
Hints of Bread, Orange and Lemon	

BEER

Draft

Stella	6	Firestone 805, Blonde Ale	6
Lagunitas	6	Devil's Canyon, Amber Ale	6

Bottle

Corona	5	Blue Moon	6
Sierra Nevada	5	Bud Light	6

COFFEE BY LAVAZZA

Coffee	3	Tea	3
Cappuccino	4	Americano	4
Mocha	4	Espresso	4
Latte	4	Macchiato	4

