

BREAKFAST 7-10:45AM

BREAKFAST BURRITOS

\$3.99

Sausage & Egg

Huevos Rancheros

Vegan Sausage & Egg

Vegan Huevos Rancheros

HASH BROWNS

\$0.99



GRITS

Two toppings included

Cup 8oz \$3.99 Bowl 16oz \$5.99

OATMEAL

Two toppings included

Cup 8oz \$3.99 Bowl 16oz \$5.99

TOPPINGS

Two toppings included with oatmeal and grits.

Extra toppings 50¢ ea.

Seasonal Fruit
Golden Raisins
Spiced Walnuts
Brown Sugar

Shredded Cheddar
Green Onion
Butter

DRINKS 7AM-7PM

SMOOTHIES

20oz

\$7.99

Choose 2%, oat, or almond milk

Pink • pineapple • strawberry • banana

Purple • blueberry • strawberry • banana

Green • pineapple • mango • spinach

Yellow • banana • peanut butter • chocolate

BUBBLE TEA

20oz

\$4.99

Teas

Green Tea

Strawberry Milk

Boba

Popping Peach

Popping Strawberry

HOT DRINKS

Coffee and tea self-serve around the corner

Coffee

12oz \$1.99 16oz \$2.69 20oz \$2.99

Hot Chocolate

\$1.99

Tea

\$1.99

COLD DRINKS

20oz

Agua Fresca

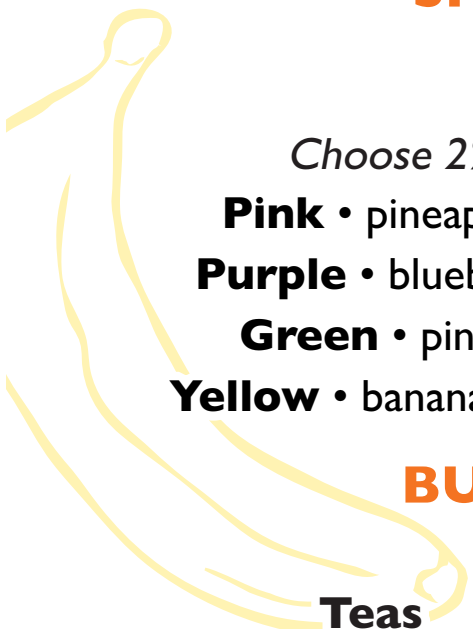
Lemonade

Sweet Tea

\$2.99

Iced Coffee

\$1.99



BOWLS 11AM-7PM

BURRITO BOWL

\$12.99

- Pulled Pork • Black Bean
- Corn Salsa • Rice
- Pico de Gallo
- Red Onion • Cilantro
- Tortilla Strips • Cotija
- Avocado Dressing

MEDITERRANEAN BOWL

\$12.99

- Chicken • Farro • Kale
- Tomato Cucumber Salad
- Olives • Grape Leaves
- Spiced Chickpea • Feta
- Mint • Tahini Dressing

ASIAN TEMPEH BOWL

\$12.99

- Tempeh • Quinoa • Spinach
- Sweet Potato • Red Onion • Kimchi
- Raisins • Cilantro
- Coconut Raita

BULGOGI NOODLE BOWL

\$12.99

- Beef Bulgogi
- Noodles • Stir Fry Veggies • Asian Slaw
- Kimchi • Soy Egg
- Sesame Seeds
- Scallions

BUILD YOUR OWN BOWL

\$12.99

- Two greens or grains
- One protein
- Three veggies
- Two toppings
- Dressing

Extra protein \$2 ea.
Extra veggie \$1 ea.

Veggies

- Roasted Sweet Potato
- Black Bean Corn Salsa
- Pickled Red Onion
- Tomato Cucumber Salad
- Pico de Gallo
- Olives
- Grape Leaves
- Kimchi
- Asian Slaw

Grains & Greens

- Kale
- Spinach
- Quinoa
- Farro
- Rice
- Udon Noodles

Proteins

- Chicken
- Pulled Pork
- Local Tempeh
- Beef Bulgogi
- Soy Egg

Toppings

- Feta
- Mint
- Cotija
- Spiced Chickpeas
- Tortilla Strips
- Scallions
- Cilantro
- Raisins
- Sesame Seeds

Dressings

- Southwest Avocado
- Lemon Tahini
- Coconut Raita

HOT SANDWICHES

11AM-7PM

KOREAN BBQ FRIED CHICKEN SANDWICH

\$8.99

Buttermilk Gojuchang Fried Chicken, Asian Slaw, Korean BBQ Sauce, Yuzu Mayo, Brioche Bun

CLASSIC PULLED PORK

\$4.99

Housemade Smoked Pork, Vinegar Slaw, BBQ Sauce, Brioche Bun

PANINIS

11AM-7PM

Bread

Focaccia, Ciabatta, Sourdough, Whole Wheat

CUBANO

\$7.99

Housemade Smoked Pulled Pork, Black Forest Ham, Swiss, Mustard, Pickles

VEGETABLE PHILLY CHEESE (vegan)

\$7.99

Peppers, Onions, Portobellos, Kale, Vegan Provolone, Vegan Aioli,

RUEBEN

\$7.99

Corned Beef, Sauerkraut, 1000 Island Dressing, Swiss

BACON AVOCADO TOMATO

\$7.99

Bacon, Roma Tomato, Avocado, Basil Mayo

MEALS 12-7PM

ROTISSERIE CHICKEN

\$12.99

PULLED PORK

\$9.99lb

SOUP

Cup 8oz **\$3.99** Bowl 16oz **\$5.99**

Chicken Pozole
Abbi's Three Sisters Stew

SPECIALS SELECT DAYS AND TIMES

TACOS

3pc Served Tuesdays • 11AM-7PM

Choice of protein and salsa

\$10.99

Local Corn Tortillas,
Fried Jalapeno,
Lime Wedge

Proteins

Carnitas, Barbacoa, Portobello & Sweet Potato

TORTA SANDWICH

Choice of protein and salsa

\$10.99

Refried Beans, Tomato, Avocado,
Lettuce, Fried Jalapeno,
Pickled Red Onion, Telera Roll

Salsas

Roja, Verde, Pico de Gallo

ST. LOUIS BBQ RIBS

Served Wednesdays • 4-7pm

half rack whole rack

\$12.99 **\$21.99**