

This menu is subject to availability.

Check-in often, for this menu will change 😊

SPECIALS

ROASTED TOMATO BASIL BISQUE

Cup/Bowl 4.5/6.5

SPICY PASTRAMI SANDWICH 12.5

Lean Pastrami. Red Onions. Creamy, Havarti Cheese. Bacon. Chipotle Mayo. Pickled Jalapeños. BBQ Sauce. *Includes* Soup or Simple Salad or Seasoned Fries. **+1.00** for Sweet Potato Fries.



HOT PASTRAMI OR CORNED BEEF



Lean Pastrami or Corned Beef. Thousand Island Sauerkraut. Aged Swiss.

9.25

BEEF & BLUE

Thin Sliced Roast Beef. Melted Blue Cheese. House Dressing.
Caramelized Onions. Fresh Tomatoes and Lettuce. 12.5



QUINOA SALAD (Entrée) Vegan 13

Made with Organic Ingredients. Tender, Young Spinach. Romaine. Bell Peppers. Shredded Red Cabbage & Carrots. Scallions. Cilantro. Roasted, Crushed Cashews. Sesame-Citrus-Soy Vinaigrette.

+3.00...Add Grilled, Marinated Chicken Breast or Grilled, Marinated Extra Firm Tofu



CUBAN RICE BOWL (Entrée) 12

Slow Roasted Pork Shoulder. Caramelized Onions. Braised Black Beans. Lime-Infused, Seasoned Rice.



VEGETARIAN RICE BOWL (Entrée) 12

Braised Black Beans. Lime-Infused, Seasoned Rice.
Fresh, Diced Tomatoes. Sliced Avocado. Sour Cream.
(*Vegan* without the Sour Cream)

