

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

### *SCRATCH-MADE WONTON SOUP*

Asian~Inspired Chicken Broth. Pork Dumplings.

Cup/Bowl 4.5/7

### *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*



Lean Pastrami. 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)

