

SHARE PLATES

HUMMUS AND NAAN 🌿

roasted garlic and red pepper hummus with fresh naan, sliced cucumbers and carrots 10

DILL TADA 🌿🥄

two fried tortillas topped with dill cashew cheese, beans, pico de gallo, mixed greens, avocado, tajin, pickled onions and vegan chipotle aioli 12

VEGGIE QUESADILLA

whole wheat tortilla, cheddar cheese, sautéed spinach, red onions, mushrooms and jalapeño with a side of salsa verde and sour cream. 11
ADD CHICKEN 3

SALSA VERDE NACHOS

baked black beans, melted jack cheese, salsa verde, cilantro, sour cream and thinly sliced jalapeños on corn tortilla chips 11
ADD CHICKEN 3

SALADS

MIXED QUINOA & CHICKEN SALAD

mixed quinoa, roasted chicken breast, mixed greens, sliced avocado and red onions with our creamy herb dressing 13

CRANBERRY & GOAT CHEESE SALAD 🌿🥄

mixed greens, dried cranberries, diced apples, candied walnuts and goat cheese with raspberry vinaigrette 12

FRESH WATERMELON & CILANTRO SALAD 🌿🥄

mixed greens, freshly diced watermelon, strawberries, walnuts, cilantro and feta cheese with orange vinaigrette 11

BOWLS

EVERYTHING ZEN BOWL 🌿

arugula tossed with quinoa, edamame, pumpkin seeds and tahini dressing - topped with shaved beets, carrots and avocado. 11

CERES BOWL 🌿

orzo pasta mix with lemon, olive oil and parsley - topped with cherry tomatoes, pickled red onions, sliced bell peppers, cucumbers, kalamata olives, feta cheese, mint, a scoop of red pepper hummus, drizzled tzatziki and toasted naan bread 12

KALE & BLACK BEAN BOWL 🌿

cilantro rice topped with black beans, sautéed mushrooms, kale, feta cheese, roasted cherry tomatoes, avocado, salsa verde, pickled red onions, vegan chipotle aioli and cilantro 12

GRILLED SQUASH & AVOCADO 🌿🥄

grilled hass avocado and squash topped with quinoa, romesco sauce, feta and cilantro 11

SUNRISE YOGURT BOWL

greek yogurt topped with fresh strawberries, blueberries, chia seeds, bananas, pumpkin seeds granola and drizzled with honey 10



SOUPS 🌿 CUPS 4 . . . BOWLS 6

ADOBE STEW fresh garden veggies, black beans and housemade achiote broth with cheddar cheese

VEGGIE CHIPOTLE CHILI beans, onions, tomatoes, Beyond Meat crumbles corn with cheddar cheese

Happy Hour
EVERYDAY

3 - 6 PM

1/2 OFF BEER, WINE & SANGRIA

SIDES / ADD ONS

VEGGIE BACON 3
VEGGIE SAUSAGE 3
SOYRIZO 3
AVOCADO 2
PICO DE GALLO 1
VERDE SALSA 1
CHEESE 1



VEGAN / VEGAN OPTIONAL



CONTAINS NUTS

SANDWICHES SERVED WITH CHIPS OR FRUIT (UPGRADE TO SOUP OR HOUSE SALAD 2)

CHICKEN WALDORF CROISSANT

roasted chicken, crisp apples, celery, grapes and candied walnuts mixed with mayo with mixed greens on a fresh baked croissant 11

TUNA MELT

albacore tuna mixed with green apples, celery and mayo with sliced tomatoes and melted cheddar cheese 11

CHICKEN & PESTO SANDWICH

grilled chicken breast, pesto aioli, havarti cheese, arugula tossed with lemon and olive oil, sliced tomatoes and pickled red onions on a brioche bun 12

VEGGIE B.L.T.A

veggie bacon with lettuce, avocado and sliced tomatoes with mayo 11



ENTREES

BOURBON BACON TURKEY BURGER

a tender turkey patty, havarti cheese, garlic and pear aioli, bourbon bacon jam, sliced avocado and mixed greens on a brioche bun with a house salad 13

STREET STYLE TACOS

two corn tortillas with choice of chipotle aioli chicken or serrano pesto mushrooms with cilantro, pickled onions, feta cheese and lime with a side of black beans and cilantro rice 12

QUINOA VEGGIE BURGER

grilled veggie patty, arugula, tomatoes, avocado, onions and 1000 island dressing on a brioche bun with a house salad 12

STUFFED NAAN

fresh baked naan stuffed with marinated chicken, cherry tomatoes, garlic hummus, pickled red onions, arugula, parsley and tzatziki with a greek salad 13

CHICKEN ENCHILADAS

three corn tortillas filled with chicken breast and monterey jack cheese - topped with verde sauce, sour cream, avocado and cilantro with a side of black beans and cilantro rice 13

DESSERTS

N.Y. STYLE CHEESECAKE 4.50
CARROT CAKE 4.50
RED VELVET CAKE 4.50
CHOCOLATE FUDGE CAKE 4.50

PASTRIES

COOKIES 2.25
MUFFINS 3.50
CHOCOLATE CROISSANT 4.00
PLAIN CROISSANT 3.00
CINNAMON ROLL 4.50

SANGRIA 7/14
MICHELADA 7
BLOOD MARY fermented vodka . . . 7
MIMOSA sparkling wine & oj . . . 7
MORNING AFTER sparkling wine with pomegranate juice 7

BOTTLED BEER

ACE pineapple cider 5% 6
STELLA ARTOIS 5% 6
10 BARREL cucumber sour 5% . . . 6
MONTEJO lager 4.5% 6
KONA big wave golden ale 4.4% . . . 6
TOWN PARK white ale 4.5% 6
BOOTLEGGERS rocco red ale 7.1% . . 6
CORONADO islander IPA 6% 6
BARLEY FORGE coconut stout 6.6% . . 6

WINES

HEAVYWEIGHT CABERNET CA. 7/25
BLACK RIDGE PINOT NOIR CA 7/25
LATIDO MALBEC Argentina 8/29
THREE PINES CHARDONNAY CA. . . . 8/29
THE NED SAUVIGNON BLANC N.Z. . . . 8/29

COLD LIBATIONS

Paradise Brewed Iced Tea	2.75
Arnold Palmer	3.00
Coke, Diet Coke, Sprite or Root Beer	2.75
Lemonade	3.00
Lemonade Slush	3.50
Lavender Lemonade	3.50
Mango Lemonade	3.50
Italian Soda	2.50
Martinelli's	2.50
Strawberry Lemonade	3.50
Kombucha	5.00
Strawberry Lemonade Slush	4.00
Perrier	2.25
Fiji Water	2.75
Orange Juice	3.50
Smoothie	4.95

COFFEE

	12 oz	16 oz
House Coffee	2.75	3.25
Cafe Au Lait	2.25	2.75
Chai Latte	4.25	4.75
Hot Cocoa	3.00	3.50
Mayan Cocoa	3.50	4.00
Cafe Francais	3.25	3.75
Cafe Latte	4.00	4.50
Cafe Mocha	4.25	4.75
Mayan Mocha	4.75	5.25
Cafe Americano	2.75	2.75
Cappuccino	3.50	
Loose Leaf Hot Teas	3.00	3.00
Iced Americano		3.00
Iced Latte		4.50
Iced Cafe Francais		4.00
Iced Mocha		4.75
Iced Chai Latte		4.75
Fresh Banana Mocha		5.25
Bottled Cold Brew		4.50