

SALADS

*Organic Field Green	1/2 portion for 5	Full	9
orange, cranberry, Feta, sunflower seed, and a citrus vinaigrette			
French Press Salad			10
served with field greens, red peppers, toasted walnut, and strawberry vinaigrette choice of grilled Salmon, Seared Scallops, or Grilled Chicken Breast			
Asian Chicken			9
shredded lettuce, white meat chicken, wonton, pickled ginger crisps, cucumber, carrot, mandarin oranges, and green onions tossed in a ginger-soy dressing			
Grilled Vegetable and Chicken Caesar			10
grilled chicken breast, zucchini, bell pepper, eggplant, classic caesar dressing, and crouton			
Chopped Chicken Salad			10
chopped romaine with tomato, avocado, pine nuts and a blue cheese vinaigrette			
*Spinach Salad			9
baby spinach, avocado, sliced mushroom, red and yellow peppers, red onion, and goat cheese with citrus vinaigrette -add turkey 3			
*Greek Taverna Salad			8
wedge tomato, cucumber, red onion, crumbled feta, kalamata olives, on a bed of romaine with fresh lemon juice and olive oil			

SOUPS

Soup du Jour			5
French Onion			5
Soup and Salad Combo			8 ½
choice of french onion or Soup du jour and field green salad or caesar salad			

SANDWICHES

Roast Turkey Club			8
with bacon, swiss, lettuce, tomato, and mayo on wheat bread with daily side salad			
Anaheim Delight			9
hot roast beef, Swiss cheese, roasted (mild) Anaheim chiles, tomato, lettuce and Chipotle mayo on baguette with daily side salad			
BLT on White Bread			6 ½
the lunch classic with daily side salad - add avocado for \$1.50			
Tuna Sandwich			7 ½
salad of Albacore tuna, pickle, celery, hard boiled egg, yellow mustard and mayo with green leaf lettuce, tomatoes on baguette with daily side salad			
Curried Chicken Salad			9
chicken breast, diced apple, toasted walnut, and raisins on baguette with field green salad			
*Roasted Red Pepper and Fresh Mozzarella			9
with field greens, tomato, and red wine vinaigrette on baguette with daily side salad			

*vegetarian

**BREAKFAST
AT LUNCH**

**DÉJEUNER
CHAUD**

allow for a few extra minutes
for hot entrées to cook

Eggs Any Style	6.75
two eggs served with fresh fruit, bacon, and white, wheat or rye toast	
Choice of Omelet - Mushroom and Brie / Ham and Cheese / Veggie / Spinach Feta Tomato	8 ½
served with fresh fruit and toast	
Breakfast Burrito	7
egg, black beans, cheddar, tomato, and green onions wrapped in a tortilla served with salsa and sour cream	
*Grilled Tuscan Veggie Wrap	9
mozzarella, pesto, fresh spinach and ratatouille served with a side of field greens	
Grilled Italian Sandwich	8
with capicola, ham, provolone, tomato, and red wine vinaigrette on baguette	
Philly Cheese Steak Sandwich-	10
the classic with frites	
Grilled Chicken Sandwich or Wrap	8
with bacon, pepper jack cheese, lettuce, and mayo with the day's side salad	
*Roasted Vegetable Sandwich	10
with brie, strawberry vinaigrette, and field greens on baguette with a field green salad	
Veggie* Ruben or Turkey Ruben	8
baby spinach, mushroom, red onion, sauerkraut, and melted swiss with Russian dressing on rye bread with the day's side salad	
French Dip	7
- served on baguette with roast beef, jus, and frites	
Croque Monsieur	7
- ham and cheese Parisienne style with frites	
Smoked Salmon Monte Cristo	11
smoked salmon, cream cheese, capers, red onions, on egg dipped white bread with frites	
Grilled Salmon and Pesto Sandwich	9
with baby spinach, red onion, and tomato on wheat with the day's side salad	
Chicken Chipotle Burrito	8
chopped chicken breast with chipotle cream, black beans, and pepperjack cheese with daily side salad	
Grilled Portabello Mushroom	10
- roasted red pepper, zucchini, yellow squash, fresh mozzarella, and pesto served with field greens	
Cheeseburger	8
grilled to temperature served on a toasted bun with lettuce, tomato, red onion and french press frites choice of cheddar, swiss, pepperjack, provolone, or blue cheese	
Savory Quiche	8
- quiche of the day served with a side of field green salad	
*Angel Hair Aglio al Olio	13
with extra virgin olive oil, garlic, figs, shaved parm, and fresh sage leaf	
*Cappellini Pomodoro e Basilico	13
with diced Roma tomatoes, fresh basil, garlic, and olive oil	

Wines by the Glass

Gloria Ferrer Blanc de Noir Champagne 8
 Sauvignon Blanc 8
 Château St. Michelle Pinot Gris 7
 Four Vines "Naked" Chardonnay 7.50
 Rosé 7

French Press Pinot Noir 9
 Budini Malbec 8
 Four Vines Zinfandel 8
 Merlot 7.50
 Cabernet Sauvignon 10
 6th Sense Syrah 9.75

Coffee, Espresso, and Tea

House Coffee Selection 2.15

100% Hawaiian Kona Coffee served in a 32oz French Press 6.75

Latte	3.50 / 4.00	Vietnamese Coffee	3.75 / 4.25
Cappuccino	3.50 / 4.00	Café Au Lait	3.25 / 3.75
Espresso (Double)	2.75	Chai Latte	3.75 / 4.25
Macchiato	3.25	Hot Chocolate	2.50 / 3.15
Americano	2.50 / 3.00	Flavored Steamer	2.50 / 3.00
Mocha Latte	3.75 / 4.25	Quattroccino (Iced Blended Mocha)	4.50

Extra Shot of Espresso .60

Add Flavor .50

Almond, Banana, Caramel, Cherry, Cinnamon, Coconut, Crème de Menthe, Hazelnut, Irish Cream,
 Orange, Raspberry, Strawberry, Vanilla Sugar Free Vanilla, Caramel, or Hazlenut

Mango Ceylon and White Chocolate Tea Latte 3.50

Loose Leaf Teas 5.00 (in a 32 oz. French Press) 2.50 (in bag)

Decaf English Breakfast, Earl Grey, Egyptian Chamomile, English Breakfast,

Roobios, Mango Ceylon, Washington Peppermint, Yerba Maté

Dragonwell Green Tea 3.25 per cup Jasmine Pearl Green Tea 4.25 per cup

Drinks

Milk	2.00	Fountain Soda	1.85
Chocolate Milk	2.50	(Coke, Diet Coke, Sprite, or Ginger Ale)	
Fresh Orange Juice	4.00	Iced Tea	1.85
Grapefruit, Cranberry, Tomato, Pineapple, or Apple Juice	2.80	Iced Coffee	2.00
Mixed Berry Smoothie	4.50	Italian Soda	2.00

Beer

Budweiser	4.25	Fat Tire	4.75
Bud Light	4.25	New Belgium Sunshine Wheat	4.75
Sierra Nevada Pale Ale	4.75	Newcastle Brown Ale	4.75
Pilsner Urquell	4.75	Stella Artois	4.75