



# GRILLED LUNCH

## BURGERS

### THE 1/3 POUNDER

1/3 pound of juicy black angus beef

**\$9.25** 720 CALS | **CHEESE: \$9.75** 840 CALS

**BACON + CHEESE: \$11.25** 930 CALS

### CHICKEN SANDWICH

classic chicken sandwich

**\$9.25** 600 CALS | **CHEESE: \$9.75** 700 CALS

**BACON + CHEESE: \$11.25** 810 CALS

### BLACK BEAN BURGER

1/3 pound of juicy black bean patty

**\$7.25** 490 CALS | **CHEESE: \$8.25** 620 CALS

**BACON + CHEESE: \$10.00** 720 CALS

## INGREDIENTS

choice of griddled onion, tomato, lettuce on a toasted bun with choice of secret sauce, onion aioli or chipotle aioli

### CHIPOTLE CHICKEN WRAP

crispy chicken, cheddar, pico de gallo, lettuce, chipotle dressing, wheat tortilla

**\$9.25** 800 CALS

### BUFFALO CHICKEN WRAP

crispy chicken, chopped romaine, cucumber, tomato, cheddar, buttermilk ranch, buffalo sauce, wheat tortilla

**\$9.25** 970 CALS

### SESAME GARLIC BIBIMBAP V GF

carrots, kimchi, scallions, quinoa, sesame ginger vinaigrette topped with a fried egg

**\$7.25** 380 CALS

### BEAN SCENE VG

roasted sweet potato, three bean relish, avocado, salsa roja, chopped romaine, spinach tortilla

**\$8.50** 520 CALS

### CHICKEN TENDERS

crispy fried chicken tenders made to order

3 PC **\$7.25** 550 CALS

## FEATURED

### OFF THE CART GF

turmeric rice, shawarma chicken, lettuce, tomato, red onion, harissa tzatziki

**\$8.00** 870 CALS

### CHEESE QUESADILLA V

adobo seasoned chihuahua, pepper jack & cheddar cheese on a flour tortilla topped with pico de gallo, sour cream, onions & green pepper

**\$9.25** 870 CALS | **+\$3.75** CHICKEN / STEAK

## OPTIONS

**FRENCH FRIES** VG GF DF  
**\$2.75** 220 CALS

**SWEET POTATO FRIES** VG GF DF  
**\$3.50** 280 CALS

**HOUSEMADE CHIPS** VG GF DF  
**\$2.25** 140 CALS

**BACON (2)** GF DF  
**\$2.50** 130 CALS

**AVOCADO** VG GF DF  
**\$1.50** 60 CALS

**CHEESE** V GF  
**\$1.25** 110 CALS

### BREAD SUBSTITUTE

for any sandwich, bread can be substituted with gluten-free bread

**V-VEGETARIAN**

**VG-VEGAN**

**GF-GLUTEN FREE**

**DF-DAIRY FREE**

**CN-CONTAINS NUTS**



THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.



FOOD PREPARED MAY CONTAIN WHEAT, FISH, DAIRY, EGGS, SOY, & NUTS.



# SANDWICHES & WRAPS

## SOUTHWEST V GF

mixed greens, cherry tomatoes, roasted corn, black beans, avocado, red onion, julienned peppers, queso fresco, tortilla strips, southwest ranch dressing

**\$9.75** 680 CALS

## THAI CRUNCH

roasted chicken, super blend slaw, carrots, crispy wontons, cilantro, scallions & thai peanut dressing

**\$9.25** 380 CALS

## CRISPY CHICKEN

breaded chicken tenders, chopped lettuce, tomato, onion, cucumber, cheddar cheese, ranch dressing

**\$9.50** 710 CALS

## QUINOA PROTEIN BOWL GF

romaine, quinoa, chicken shawarma, cucumber, grape tomato, feta, red onion, almonds, lemon tahini

**\$8.75** 900 CALS

## MALIBU

roasted chicken, applewood smoked bacon, avocado, cheddar cheese, greens, tomato, caramelized onion aioli, ciabatta

**\$9.50** 800 CALS

## MARK CUBANA

roasted chicken, applewood smoked bacon, black bean spread, avocado, chihuahua cheese, chipotle aioli, spinach tortilla

**\$9.75** 920 CALS

## TURKEY JACK WRAP

roasted turkey, pepper jack cheese, leaf lettuce, pico de gallo, chipotle aioli, wheat tortilla

**\$9.25** 700 CALS

## FEATURED

### HORSEY ROAST BEEF

roast beef, white cheddar, red onion, tomato, arugula, radish, horsey sauce, onion bun

**\$9.50** 760 CALS

### OPTIONS

**ADD MEAT GF DF**  
**\$2.50**

**HOUSEMADE CHIPS VG GF DF**  
**\$2.25** 140 CALS

**BACON (2) GF DF**  
**\$2.50** 130 CALS

**AVOCADO VG GF DF**  
**\$1.50** 60 CALS

**CHEESE V GF**  
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