

# **GRILLED FAVORITES**

# **BURGERS**

THE 1/3 POUNDER 1/3 pound of juicy black angus beef \$7.25 720 CALS

**ADD CHEESE:** \$8.25 | 830 CALS

**ADD BACON + CHEESE :** \$10.00 | 940 CALS

**BLACK BEAN BURGER** 1/3 pound of juicy black bean patty \$7.25 | 490 CALS

**ADD CHEESE:** \$8.25 | 620 CALS

**ADD 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

SIDE

FRENCH FRIES VG GF DF \$2.25

SWEET POTATO FRIES VG GF DF \$2.25

#### **BREAD SUBSTITUTE**

for any sandwich, bread can be substituted with gluten-free (GF) bread.

# CRISPY CHICKPEA WRAP VG DF

falafel, avocado, pickled red onion, slaw, green onion, cherry tomatoes, cilantro vinaigrette, spinach tortilla

\$8.50 770 CALS

# PHILLY

griddled chopped steak, mushrooms, bell peppers & onions topped with provolone & pepper jack cheese on a french roll

\$9.50 | 620 CALS

# **CHICKEN TENDERS**

crispy fried chicken tenders made to order

3PC | \$6.50 | 550 CALS

# FEATURED

#### **KOREAN FRIED CHICKEN**

korean spiced crispy chicken breast, gochujang slaw, avocado, buttery bun \$9.50 | 960 CALS



# **CHILI & LIME SHRIMP TACOS**

chili & lime marinated shrimp, queso fresco, chopped onions & cilantro, jalapeno avocado sauce, flour tortillas

\$9.50 | 550 CALS

#### **CHIPOTLE CHICKEN WRAP**

crispy chicken, cheddar, pico de gallo, lettuce, chipotle avocado dressing, honey wheat wrap \$9.50 800 CALS

# FAJITA QUESADILLA V

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

# \$7.50 | 870 CALS +\$2.00 ADD CHICKEN

ADD BACON (2) GF DF \$1.75

ADD AVOCADO VG GF DF \$1.00

ADD CHEESE V GF \$1.00

**V-VEGETARIAN VG-VEGAN** 

**GF-GLUTEN FREE** 

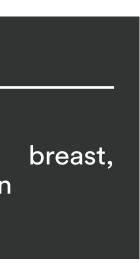
**DF-DAIRY FREE** 

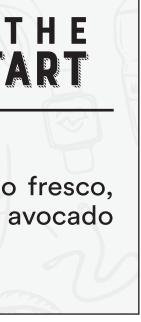


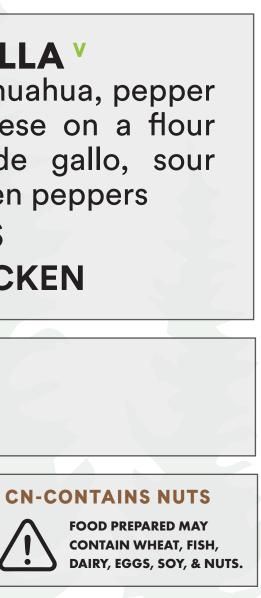
POPULAR

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.











# **SANDWICHES AND SALADS**

# **TURKEY JACK WRAP**

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

\$9.50 | 700 CALS

### BE WELL VG DF

mixed greens, avocado, chickpeas, quinoa, carrots, edamame, cucumbers, green onions, pepita & lime vinaigrette **\$9.25 | 610 CALS** 

# SOUTHWEST SALAD V GF

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

# \$7.50 | 680 CALS

#### MALIBU

roasted chicken, applewood smoke bacon, avocado, cheddar cheese greens, tomato, caramelized onio aioli, ciabatta roll

\$9.50 | 800 CALS

SIDES

POPULAR

FRENCH FRIES VG GF DF \$2.25 **SWEET POTATO FRIE** \$2.25

#### **BREAD SUBSTITUTE**

for any sandwich, bread can be substituted with gluten-free (GF) bread.

# **CRISPY CHICKEN SALAD**

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

\$9.50 | 710 CALS

# **THAI CRUNCH**

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

\$9.25 | 380 CALS

# FEATURED

### **APPLE TOCINO**

crispy bacon, smoked gouda cheese, granny smith apple pico, baby spinach, honey mustard, pretzel bun

### \$9.00 | 580 CALS



# CITRUS CHICKEN GF

roasted chicken, mixed greens, kale, broccoli, brussels sprouts, dried cranberries, roasted sunflower seeds, citrus vinaigrette

\$9.75 | 690 CALS

ed e, on	bacon, black	en, applewood smol bean spread, avoca heese, chipotle ai a	do, lettuce, toma	ato, garlic roll
S VG GF DF	<b>ADD BACON</b> (2) \$1.75	GF DF ADD AVOCADO VG G \$1.00	F DF ADD CHEESE V GF \$1.00	
C			<b>GF-GLUTEN FREE DF-DAIRY F</b> LL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULT	

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