

WELCOME TO

Hugo's 4TH



BREAKFAST // LUNCH // DINNER

Each meal is prepared to order, from scratch, using consciously sourced whole foods & plant based ingredients with a focus on GMO-free, sustainable and organic items. Balanced choices to create delicious options for vegan, vegetarian and gluten-free diets so that everyone in your family can eat at the same table together.

WE NOW DELIVER

VIA

**- FLAT RATE DELIVERY AT WWW.HUGOSRESTAURANT.COM -
NO SECRET FEES OR SPECIAL CHARGES!**

OR



POSTMATES



DOORDASH

BEVERAGES

CHAI & TEA LATTES

WHOLE, NONFAT, OAT, SOY, RICE OR ALMOND MILK

HOUSE CHAI LATTE

Ayurvedic spices with rooibos, raw cane sugar and steamed milk of choice. Caffeine free. 4.50

BLACK TEA CHAI LATTE

House Chai, black tea, raw cane sugar and steamed milk of choice. 4.50

MATCHA LATTE

Matcha green tea steamed with rice milk. 5.00

ROOIBOS AFRICANA LATTE

With cornflower, blue mallow, vanilla and steamed milk of choice. 4.50

RED HOT LATTE

Fresh ground sweet and spicy Saigon Cinnamon with steamed milk of choice. 4.50

VEDIC LATTE

Turmeric, ginger, cardamom and hint of nutmeg and long pepper. Choice of steamed milk. Calming and a great digestive aid. 4.50

TEAS

HUGO'S GREEN TEA

Various batches we've selected as delicious, 'every day' green tea. 4.00

SUPER GREEN TEA

Organic Matcha & Sencha. Sweet and smooth with Umami richness. 3.50

DRAGON PEARLS WITH JASMINE GREEN TEA

Perfectly balanced green tea and jasmine. 4.00

HUGO'S BREAKFAST TEA BLACK TEA

Smooth, mellow and rich. Great with or without milk. 3.75

EARL GREY BLACK TEA

Organic black tea with citrus and floral Bergamot flavorings. 3.50

FRESH-BREWED ICED TEA

Organic unsweetened black tea. 4.00

HERBAL TEAS

GINGER TURMERIC

With a dash of orange, lemon peel & licorice. Digestive-aiding health tonic. 3.50

BIODYNAMIC CHAMOMILE

Soothing and relaxing. 3.50

PACIFIC PEPPERMINT

Calms the body and soothes the digestive system. 3.50

DANDELION VANILLA

Wonderful coffee substitute, toasty and sweet. 3.50

COFFEES

HOUSE COFFEE

3.75

DECAF COFFEE

3.75

ESPRESSO

3.25

CAPPUCCINO

4.50

CAFFE MOCHA

4.50

CAFFE LATTE

4.50

HORCHATA LATTE

4.50

EXTRA SHOT

1.00

LEMONADES

OLD FASHIONED

4.00

MATCHA GREEN TEA

5.00

ORGANIC STRAWBERRY

5.00

ORGANIC SPINACH

5.00

FRESH GINGER

5.00

DAILY SPECIAL

5.00

BLENDED JUICE DRINKS

YOGI SMOOTHIE ⁿ

Mango-Apple-Ginger-Toasted Almonds-Soy Milk-Yogi Chai-Ice 7.00

GREEN JUICE

Banana-Orange-Liquid Chlorophyll-Rice Bran Syrup-Extra Virgin Olive Oil 7.00

TROPICAL JUICE

Orange-Pineapple-Strawberry-Banana-Mango 7.00

MORE REFRESHMENTS

ORANGE OR GRAPEFRUIT JUICE

medium 5.00 / large 6.00

HORCHATA 16oz 4.00

JAMAICA FRESCA 16oz 4.00

MILK medium 4.00 / large 5.00

Whole, Non-Fat, Soy, Oat, Rice or Almond

BOXED WATER 1ltr 4.00

MOUNTAIN VALLEY SPARKLING 1ltr 5.00

HUGO'S FILTERED, STILL OR SPARKLING WATER

Complimentary Upon Request

SOFT DRINKS 3.00

Coke, Diet Coke, Sprite

CANE SUGAR SOFT DRINKS 3.00

Blood Orange, Black Cherry, Root Beer or Ginger Ale (bottled)

★ WATER AND BIO-DEGRADABLE PAPER STRAWS UPON REQUEST

BREAKFAST

SIDE CHOICES INCLUDE

ROASTED ROSEMARY POTATOES, TURMERIC RICE, ORGANIC FRUIT OR TOMATO CHIPOTLE BLACK BEANS

SERVED ALL DAY

♥ CHILAQUILES (v) (vt) gf

Eggs scrambled with corn tortillas, turkey sausage, slightly spicy roasted tomato chipotle sauce & onions. Served with sour cream and choice of side. 15.50

AVOCADO TOAST vt (gf)

Lightly toasted multigrain bread with a spread of silky avocado, sunny side up eggs, and pickled vegetable escabeche. Garnished with sliced red radishes and microgreens. 12.50

BREAKFAST SALAD (v) vt gf

Turmeric rice scrambled with egg whites, spinach, mixed mushrooms, ginger, garlic, and organic tamari sauce on organic mixed lettuce tossed with balsamic vinaigrette. 15.25

♥ DESAYUNO FUERTE (v) vt gf

Poached eggs over potato pancakes with sautéed spinach, garlic, onions, tomato and shredded parmesan cheese. 15.50

♥ PROTEIN SCRAMBLE gf

Egg whites scrambled with diced grilled chicken breast, mixed mushrooms, asparagus, broccoli, fresh herbs, garlic and onion. Served with choice of side. 16.00

PASTA PAPA (gf)

Fresh pasta scrambled with eggs, garlic, parsley, parmesan cheese, Hugo's special seasoning plus bacon, turkey sausage & scallions. 16.00

♥ PASTA MAMA (v) vt (gf)

Fresh pasta scrambled with eggs, garlic, parsley, parmesan cheese and Hugo's special seasoning. 15.00

♥ CHIPOTLE SCRAMBLE (vt) gf

Eggs scrambled with diced grilled chicken breast, peppers, onions, scallions, mozzarella cheese, cheddar cheese and slightly spicy honey-chipotle sauce over corn tortillas, topped with sour cream. Served with choice of side. 15.50

SHAKSHUKA (v) vt gf

Two poached eggs atop a stew of zucchini, onion, roasted red pepper, green pepper, garlic, green onion, red chili flakes, and organic tomato sauce. Topped with crumbled goat cheese & scallions. Served with housemade gluten-free pita bread brushed with Baharat-infused olive oil and grilled. 15.50

HERBED OMELETTE (v) vt gf

Egg whites and herbs with roasted peppers, mushrooms, spinach and tomato. Served with choice of side. 14.50

BREAKFAST BURRITO (vt) (v)

Organic eggs scrambled with diced potato pancakes, bacon, cheddar cheese, and wrapped in a whole wheat tortilla. Served with our Roasted Tomato Chipotle sauce and your choice of side. 13.50

EGGS ANY STYLE (vt) gf

Served with choice of side. 12.00

+ Bacon 15.50 + Chicken Breast or Turkey Sausage 16.50

CREATE-YOUR-OWN OMELETTE OR SCRAMBLE (v) (vt) gf 15.50

Create your own, any way you like it. Choose up to 4 items. Served with choice of side.

Pork or Turkey Bacon	Broccoli
Veggie Bacon	Garlic
Turkey Sausage	Jalapenos
Cheddar	Mushrooms
Mozzarella	Onions
Goat Cheese	Red or Green Peppers
Vegan Mozzarella	Scallions
Pico de Gallo	Spinach
Avocado	Tomato

SERVED UNTIL 4PM

♥ EGGS BENEDICT (vt) (gf)

Poached eggs on toasted English muffins or gluten-free flat bread with Canadian bacon and Hollandaise sauce. Served with choice of side. 15.50

GOOD MORNING ENERGY CEREAL (v) vt gf n

A crispy cereal with mixed nuts and seeds, puffed rice, dried cherries and cranberries, cinnamon and organic maple syrup. With milk of choice. 12.00

ALMOND ENERGY PANCAKES v vt gf n

Prepared with nuts, seeds, quinoa, shredded coconut, puffed rice, dried cherries, cranberries and organic maple syrup. Garnished with fresh strawberry slices. Served with spiced organic cane syrup. 14.50

♥ BUTTERMILK PANCAKES vt

Made with organic whole wheat flour. Garnished with sliced bananas, currants, butter and organic maple syrup. Traditional 12.50 | Chocolate Chip 13.50 | Blueberry 13.50

CINNAMON SWIRL FRENCH TOAST v vt gf

Cinnamon swirl bread dipped in organic rice milk batter and griddle cooked. Served with organic maple syrup and garnished with black currants and orange segments. 14.50

STEEL CUT OATMEAL v vt gf

Slow cooked steel cut oats topped with fresh organic fruits. Cooked in your choice of milk 10.00

TOAST UPON REQUEST Wheat or English Muffin.

SUBSTITUTE ORGANIC EGG WHITES 2.00

MAKE IT A WRAP Spinach/Whole Wheat 1.50, Gluten-Free 2.50

A LA CARTE

TWO EGGS, ANY STYLE vt gf

7.00

STARTERS

TOMATO BASIL BISQUE v vt gf cup 5.00 / bowl 7.00

Our wonderful interpretation of a classic. Organic tomatoes, tofu, rice milk, basil, onion & garlic. Topped with fresh basil.

♥ ORGANIC CHICKEN & RICE SOUP gf cup 5.00 / bowl 7.00

Organic chicken with organic celery, carrots, garlic, onions, fresh thyme and organic brown rice.

FRENCH ONION SOUP (v) (gf) vt bowl 8.00

Traditional French onion soup slow cooked with marsala wine, thyme, garlic and spices. Served with croutons and melted mozzarella cheese.

HOUSE SALAD v vt gf

Organic mixed lettuce with carrots, tomato, julienned snow peas and balsamic vinaigrette dressing. SMALL 6.00 / LARGE 9.00

CAESAR SALAD (v) vt (gf)

Chopped organic romaine cut and tossed with garlic-herb croutons and parmesan cheese. SMALL 6.00 / LARGE 9.00

FRIED PICKLES v vt gf

Dill pickle chips are battered, deep-fried and served with two sauces: ranch and tangy BBQ. 9.00

ASIAN SPRING ROLLS v vt gf

Vietnamese-style spring rolls filled with snow peas, organic carrots, cucumbers, avocado, kelp noodles, and fresh herbs with a mild sesame-chili dipping sauce. 9.00

FALAFEL BALLS v vt gf

Deep fried falafel balls made from organic garbanzo beans, garlic, onion, cumin, cayenne pepper, and parsley. Served with our green tahini sauce. 8.00

BACON BRUSSELS SPROUTS (v) (vt) gf n

Fried Brussel sprouts sautéed with bacon, prosciutto, grape tomatoes and garlic, tossed in a balsamic and cranberry glaze and topped with crushed walnuts and chopped parsley. 9.00

FOUR CHEESE MAC & CHEESE vt (gf)

House-made fusilli pasta in a rich, creamy sauce of cheddar, mozzarella, gorgonzola and parmesan. 9.00

VEGAN MAC & CHEESE v vt (gf) n

House-made fusilli pasta with garlic, sliced mushrooms and sweet peas in a creamy cashew and sunflower seed sauce. Topped with crispy onions. 9.00

SPECIALTY SALADS

All our salad greens are organic.

♥ QUINOA BEET SALAD (v) vt gf n

Sweet cooked beets, carrots, scallions, and organic mixed lettuce tossed with dried cherries, walnuts and gorgonzola cheese in a sherry vinaigrette. SMALL 9.00 / LARGE 14.00

♥ MEXICAN SALAD (v) (vt) gf

Diced grilled chicken breast or herb-marinated organic grilled tofu, organic romaine lettuce, black beans, avocado, olives, pico de gallo and parmesan cheese and tossed in a Caesar dressing. 15.50

THE POWER OF GREEN SALAD v vt gf

Chopped spinach, organic leafy greens, broccoli, green beans, asparagus, dried cherries and avocado. Topped with toasted sunflower seeds and served with a sherry vinaigrette. 15.50

GRILLED CHIPOTLE SALAD (v) (vt) gf

Diced grilled chicken breast or herb-marinated organic grilled tofu mixed with grilled romaine lettuce, corn, red pepper, green pepper, pico de gallo, avocado, black beans and grilled red onion. Tossed with honey chipotle sauce and sherry dressing. Topped with crispy tortilla strips. 15.50

★ ALL OUR ORIGINAL DRESSINGS & SAUCES ARE MADE FROM SCRATCH TAKE THEM HOME TODAY OR ORDER FROM:
WWW.HUGOSRESTAURANT.COM/TAKEUSHOME

CREATE-YOUR-OWN SALAD (v) vt (gf)

Choose from our selection of organic greens: mixed baby, romaine, spinach or butter lettuce. Select your dressing and up to 4 items. Extra choices \$1 each.

15.50

CYO

Artichoke	Carrots	Gorgonzola	Peas	Sunflower Seeds	Veggie Bacon
Avocado	Chicken	Green Peppers	Pork Bacon	Tofu	Yams & Sweet Potatoes
Beets	Corn	Mozzarella	Quinoa	Turkey	Zucchini
Black Beans	Croutons	Mushrooms	Red Onion	Turkey Bacon	
Broccoli	Cucumber	Olives	Red Peppers	Tomato	
Brown Rice	Goat Cheese	Parmesan	Sundried Tomato	Vegan Mozzarella	

SANDWICHES & BURGERS

CHOOSE YOUR BREAD

MULTI-GRAIN DELI ^{v vt} | CIABATTA ^{v vt} | BRIOCHE BUN ^{v vt} | WHOLE WHEAT BUN ^{v vt} | BUTTER LETTUCE ^{v vt gf}
WHOLE WHEAT TORTILLA ^{v vt} | SPINACH TORTILLA ^{v vt} | GLUTEN-FREE FLATBREAD, PITA OR TORTILLA ^{v vt g} +\$7

CHOOSE YOUR SIDE

FRENCH FRIES, POTATO CHIPS, MIXED GREENS, HOUSE SALAD,
COLESLAW OR CUP OF SOUP.

♥ THE CLUB (v) (vt) (gf)

Choice of grilled chicken breast, grilled organic tofu or turkey breast. Choice of regular bacon, turkey bacon or house-made veggie bacon. Also comes with guacamole, tomato, lettuce and vegan black pepper mayo. Served on multi-grain bread. 15.50

♥ CUBAN SANDWICH (vt) (gf)

Grilled chicken breast or organic tofu with slightly spicy honey-chipotle sauce, fried plantains, goat cheese, organic mixed lettuce, a splash of balsamic dressing, tomato & grilled red onions. Served on multi-grain bread. 16.00

BBQ TURKEY SANDWICH (gf)

Shredded turkey in our delicious tangy BBQ sauce on your choice of bread with melted mozzarella cheese and crispy onion strings 15.50

♥ BRUNO BURGER WRAP (vt) (gf)

A 100% grass-fed beef patty wrapped in a spinach tortilla with nitrate-free applewood bacon, local goat cheese and fresh avocado slices. 17.00

BB BURGER (gf)

A 100% grass-fed beef patty on a whole wheat bun topped with house-made BBQ sauce, pickles, cheddar cheese, grilled onions, nitrate-free applewood bacon, guacamole and Santa Fe mayo. 17.00

BIG ISLAND BURGER (v) (vt) (gf)

A 100% grass-fed beef patty on a brioche bun with mozzarella cheese, grilled pineapple, sweet housemade teriyaki sauce, and topped with fresh shredded cabbage in kimchi dressing. 17.00

VEGAN CRISPY CHICKEN SANDWICH ^{v vt (gf)}

Organic garbanzo, organic cauliflower and tofu patty fried crispy in an organic red lentil batter and potato flour mix. Served on a brioche bun with Santa Fe mayo, dill pickles and coleslaw. 16.00

FALAFEL PITA WRAP ^{v vt gf}

Our housemade gluten-free pita bread, lightly brushed with Baharat-infused olive oil and grilled. Filled with fried falafel balls, sliced tomato, cucumber, red onion, and parsley. Drizzled with green tahini sauce and served with a slice of lemon. 16.00

♥ TRES TACOS (v) (vt) (gf)

Choice of grilled chicken breast, organic tofu or mixed vegetables sautéed with organic black beans, corn, Pico de Gallo and slightly spicy roasted tomato chipotle sauce. Served on GMO-free corn Tortillas spread with guacamole and filled with shredded lettuce or wrapped in your choice of an organic spinach or whole wheat tortilla as a burrito. 15.50 | with salmon 17.50

SALMON ENSENADA TACOS ^{gf}

Pan roasted salmon over organic corn tortillas topped with shredded cabbage, avocado jalapeno sauce and Santa Fe sauce. Garnished with pico de gallo and served with housemade potato chips. 17.50

★ ALL SAUCES AND CONDIMENTS ARE SERVED BY REQUEST
ENTREES AVAILABLE IN MEAL KITS FOR FOUR.
PERFECT FOR DINING AT HOME. CATERING PACKAGES ALSO AVAILABLE
WWW.HUGOSRESTAURANT.COM/TAKEUSHOME

CREATE-YOUR-OWN BURGER (v) (vt) (gf)

Served with butter lettuce, tomato, pickles, red onion, Santa Fe Veganaise & a choice of side.

16.50

CYO

CHOOSE YOUR PROTEIN

BEEF PATTY ^{gf}

100% grass-fed, hormone and antibiotic-free beef from Grass Run Farms.

TURKEY PATTY ^{gf}

Shelton's free-range from Northern California blended with onions and herbs.

VEGGIE BURGER ^{v vt gf n}

Organic sprouted mung beans, organic brown rice, sunflower seeds, pesto, herbs and spices.

VEGAN CHICKEN ^{v vt gf}

Organic garbanzo, cauliflower, tofu, red lentils, potato flour, herbs & spices.

PASTA

Fusilli and spaghetti are vegan, organic and made fresh at Hugo's.

GLUTEN FREE penne pasta is made from 100% organic red lentils. May be substituted for a \$3 charge.

SPAGHETTI WITH MEATBALLS (v) (vt) (gf) n

Choice of turkey meatballs prepared with Shelton's free-range ground turkey, vegetables, cheese and spices or veggie ballsⁿ made from our vegetable-seed mixture. Tossed with marinara sauce blended with diced tomatoes and artichoke hearts. 18.00

♥ VEGAN MAC AND CHEESE v vt (gf) n

House-made fusilli pasta with garlic, sliced mushrooms and sweet peas in a creamy cashew and sunflower seed sauce. Topped with crispy onions.
Half Order 9.00 | Full Order with choice of side 16.00

♥ FOUR CHEESE MAC AND CHEESE vt (gf)

House-made fusilli pasta in a rich, creamy sauce of cheddar, mozzarella, gorgonzola and parmesan.
Half Order 9.00 | Full Order with choice of side 16.00

SALMON PICATTA (gf)

Grilled salmon on top of house made spaghetti tossed in a sauce of lemon, butter, white wine, capers, and parsley. 19.75

CARBONARA (v) (vt) (gf)

Prosciutto, bacon and garlic sautéed crisp. Deglazed with white wine and finished with scallions, chili flakes, cream, Italian parsley and parmesan cheese. 18.00

PASTA VICTOR (v) (vt) (gf)

A classic Hugo's dish with spaghetti, grilled chicken breast, garlic, sun dried tomato, corn, chili flakes, cilantro, parmesan cheese and a slightly spicy chipotle-cream sauce. 18.00

+ ADD CHOPPED PROTEIN

NATURAL CHICKEN	+4.50
GRILLED ORGANIC TOFU	+4.50
TURKEY SAUSAGE	+4.50
BACON	+3.50

CREATE-YOUR-OWN PASTA

Parmesan upon request.

16.00

1: CHOOSE A PASTA

HUGO'S HOUSE-MADE SPAGHETTI

HUGO'S HOUSE-MADE FUSILLI

GLUTEN-FREE PENNE +\$3

2: CHOOSE A SAUCE SELECT ONE - EXTRA SAUCE CHOICE +\$1 EACH

Vegan, vegetarian & gluten-free unless otherwise noted

PESTO n

TOMATO CHIPOTLE

GARLIC, OIL AND MIXED HERBS

VEGAN CASHEW CREAM n

PARMESAN GARLIC CREAM vt gf

MARINARA - MADE WITH ORGANIC TOMATOES

3: CHOOSE INGREDIENTS SELECT THREE | EXTRA CHOICES +\$1 EACH

ASPARAGUS

ARTICHOKE

BASIL

BROCCOLI

CAULIFLOWER

CARROTS

CHILI FLAKES

JALAPENO

CILANTRO

CORN

MUSHROOMS

OLIVES

ONIONS

GREEN PEPPERS

RED PEPPERS

PEAS

SCALLIONS

SPINACH

SUN DRIED TOMATO

TOMATO

ZUCCHINI

CHEDDAR CHEESE

GOAT CHEESE

GORGONZOLA CHEESE

MOZZARELLA CHEESE

VEGAN MOZZARELLA

ENTREES

♥ VERY GREEN CASSEROLE (v) vt gf n

Broccolini, spinach, asparagus, zucchini, with garlic and fresh herbs in a tomato-basil pesto sauce. Topped with a veggie patty and melted goat and mozzarella cheeses. Served with a mixed green salad. 17.75

CUBAN BOWL (v) (vt) gf

All natural chicken breast or organic tofu with slightly spicy honey chipotle sauce, plantains, goat cheese, organic mixed lettuce, tomato, grilled onions, and a splash of balsamic dressing. Served on a bed of organic brown rice. 17.00

♥ ASIAN STIR FRY (v) (vt) gf

All natural chicken breast sautéed or grilled organic tofu, snow peas, tomatoes, broccolini, mushrooms, jicama, scallions, garlic, ginger, cilantro and a sesame-chili sauce. Served over organic brown rice. 18.00

CHICKEN CARCIOFI (vt) gf

All natural chicken breast sautéed in olive oil with artichoke hearts, spinach, cherry tomatoes, garlic, Kalamata olives, chili flakes, lemon juice, white wine and butter. Served with organic brown rice. 18.50

♥ HONEY GINGER CHICKEN gf

All-natural chicken breast with orange juice, ginger, garlic, honey, and mixed mushrooms sautéed in sesame oil. Served with organic brown rice, steamed broccoli, and garnished with scallions. 18.50

TERIYAKI CHICKEN BOWL gf

All natural chicken breast marinated and grilled in our house-made teriyaki sauce. Served with organic brown rice, steamed broccoli, and grilled pineapple. Garnished with microgreens. 18.50

♥ ORANGE MUSTARD CHICKEN (vt) gf

All natural chicken breast sautéed with orange juice, Pommery Dijon mustard, honey and garlic. Served with organic brown rice and vegetable medley. 18.50

TURKEY MEATLOAF (v) (vt) gf n

Shelton's free-range turkey prepared with sun dried tomato, pine nuts, egg, cheese and fresh herbs. Served with mushroom herb gravy, organic mashed potatoes and vegetable medley. 17.50

PAN ROASTED SALMON gf

Pan roasted salmon seasoned with salt and pepper and drizzled with a white wine lemon butter sauce and garnished with a lemon slice and micro-greens. Served over organic fingerling potatoes and garlic spinach. 22.00

LAMB SHANK gf

A fall-off-the-bone classic. Slowly braised with onions, carrots, celery, garlic, rosemary, thyme, red wine, and tomato sauce. Served over a bed of organic mashed potatoes and garnished with a sprig of rosemary & a lemon wedge. 24.00

SUBSTITUTE ORGANIC CHICKEN +2.00

★ ENTREES AVAILABLE IN MEAL KITS FOR FOUR.
WWW.HUGOSRESTAURANT.COM/TAKEUSHOME

CREATE-YOUR-OWN PLATE OR BOWL

SIDES x3 -15.00 x4 -17.00 x5 -19.00 Vegan, vegetarian & gluten-free unless otherwise noted

1: CHOOSE SIDES

SAUTÉED LEAFY GREENS
 GLAZED BRUSSELS SPROUTS
 ROASTED YAMS & SWEET POTATOES
 ORGANIC FINGERLING POTATOES
 ROASTED ROSEMARY POTATOES
 ORGANIC MASHED POTATOES
 STEAMED BROCCOLI

BROCCOLINI & GARLIC
 GREEN BEANS & GARLIC
 GARLIC SPINACH
 VEGETABLE MEDLEY
 TOMATO CHIPOTLE BLACK BEANS
 ORGANIC TURMERIC BASMATI RICE
 ORGANIC BROWN RICE

ORGANIC GOLDEN QUINOA
 HOUSE SALAD
 CAESAR SALAD (v) vt (gf) n
 FRIED PLANTAINS
 COOKED BEETS
 CUP OF SOUP:
 TOMATO OR CHICKEN/RICE

2: CHOOSE A SAUCE SELECT ONE - SERVED ON THE SIDE FOR PLATES, MIXED IN FOR BOWLS

MUSHROOM HERB GRAVY
 MARINARA - MADE WITH ORGANIC TOMATOES
 ROASTED TOMATO CHIPOTLE
 HONEY CHIPOTLE vt gf

PICO DE GALLO
 BBQ SAUCE
 CASHEW CREAM SAUCE n
 TERIYAKI SAUCE

GREEN TAHINI
 CRANBERRY SAUCE
 OR ANY SALAD DRESSING

+ ADD PROTEIN ADDITIONAL CHARGE APPLIES

VEGGIE PATTY v vt gf n	+7.50	SLICED TURKEY gf	+6.75	ORGANIC CHICKEN (5OZ) gf	+8.00
ORGANIC GRILLED TOFU v vt gf	+6.00	TURKEY LOAF gf n	+7.25	SALMON (6OZ) gf	+12.00
ANGUS BEEF PATTY gf	+7.50	SLICED AVOCADO v vt gf	+2.75	TURKEY BALLS (2) gf n	+4.00
TURKEY BURGER PATTY gf	+7.50	NATURAL CHICKEN (5OZ) gf	+6.00	VEGGIE BALLS (2) v vt gf n	+4.00
VEGAN CHICKEN PATTY v vt gf	+6.00				

LIBATIONS

WINE

Our wines are selected producers who share our commitment to quality and sustainability.

CORKAGE FEE \$10

BUBBLES

Brut Classic (individual bottle) - California Btl 12
A classic expression of California vineyards. Signature green apple, pear and citrus notes precede a soft, dry finish.

Prosecco, Gran Passione - Italy Btl 22
Fresh and light on the palate, with balanced acidity and body. Harmonious flavors with a long persistent pleasant aftertaste.

WHITE

Pinot Grigio, Bargetto 2019 - Monterey Gls 9 Btl 26
Medium bodied with bright fruit, floral notes, and a crisp, lingering finish. Sustainable.

Pinot Gris, Acrobat 2018 - Oregon Gls 9 Btl 26
Bright, crisp flavors. Rose petal on the nose highlights aromas of Asian pear and ripe cantaloupe. Sustainable.

Sauvignon Blanc, Indaba - South Africa Gls 7 Btl 18
Enticing citrus and fresh, zesty flavors of pineapple, lemon-lime, mango and green fig. Sustainable.

Chardonnay, Mt. Beautiful 2015 - New Zealand Gls 12 Btl 34
Nicely balanced with apple skins, lemon rind and toasty oak notes with a slight honey quality.

Chardonnay, Calmere Estate 2019 - Napa Gls 12 Btl 34
Aromas of green apple, honeydew melon, and rich orange blossom with a golden hue in the glass. Organic.

Rioja Blanco, Bodegas Muga - Spain Gls 11 Btl 32
Aromas of aromatic herbs such as fennel, lime, peach, and slight toasted nuances. Perfect pairing for grilled fish and rice dishes. Vegetarian.

BEER

World class beers from selected microbreweries courtesy of the Stone Distributing Co.

Seafarer Kolsch 3 WEAV3RS - Inglewood, CA 5
Traditional, light hybrid ale that's lively and easy to drink.

Brooklyn Amber Lager Brooklyn Brewery - Brooklyn, NY 5
Flavors of toffee and caramel with a dry-hopped aroma of grapefruit.

White Rascal White Ale Avery Brewing Co. - Boulder, CO 5
Belgian-style white ale brewed with orange peel and coriander.

Orderville Unfiltered IPA Modern Times - San Francisco, CA 5
Fruit forward with a fully saturated hop flavor and finish.

COCKTAILS

We support and promote local, sustainable and organic distilleries.

MIMOSA Split 14
A mini Chandon Brut sparkling wine served with a carafe of fresh juice. Choose orange, grapefruit juice, or cranberry.

HIBISCUS BELLINI Split 14
A split of Chandon Brut sparkling wine and house-made hibiscus syrup.

SPICY BLOODY MARY Gls 10

ROSÉ

Rose, Bodegas Borsao 2017 - Spain Gls 8 Btl 22
Very young and fresh in the mouth, well balanced with its acidity, rich in floral nuances and spices.

Sparkling Rose, Le Grand Courtagé - France Btl 25
Deliciously seductive while smooth and versatile. A perfect balance of freshness, fruit, acidity, and sweetness.

RED

Malbec, Zuccardi - Argentina Gls 9 Btl 26
Infused with energy, brightness, and freshness. Fruit driven and medium-bodied.

Pinot Noir, Lincourt 2016 - California Gls 13 Btl 36
Great tannin structure with fruit forward aromatics that transition into a medley of dark blackberry, pomegranate, and black pepper on the palate.

Cabernet Sauvignon, Highway 12 - California Gls 11 Btl 32
Aged in French oak and showcases cedar overtones supported by the round mid-palate body and tingly tannins on the edge of the finish.

Tempranillo, Rio Madre - Spain Gls 7 Btl 18
Medium bodied with surprising depth and ripeness, touch of wood. Organic.

Cabernet Sauvignon, Rickshaw 2018 - California Gls 9 Btl 26
A food-friendly, in front of the TV style cabernet. Flavors of dark fruit, vanilla, and hints of cedar.

Merlot, Badger Mountain 2019 - Washington Gls 11 Btl 32
Fresh red fruits balanced with plum and blackberry linger nicely. Medium tannins and a touch of acidity. Organic.

Delicious IPA Stone Brewing - Escondido, CA 5
Bright, citrus forward flavor and hop spice that can be enjoyed by everyone. Gluten reduced.

Buenaveza Salt & Lime Lager Stone Brewing - Escondido, CA 5
A pale lager, Baja inspired and California brewed.

Anthem Cider Wandering Angus Ciderworks - Salem, OR 5
Made with Oregon fresh pressed apples, tart with a clean finish. Gluten free.

High Alcohol Kombucha Boochcraft Ginger Lime Rosehips 5
Spicy fresh pressed ginger juice with lime and rose hips.

SMASHED CUCUMBER Gls 10
Ventura Spirits Gin, muddled cucumber, fresh squeezed lime juice, and house-made organic cane sugar syrup. Garnished with microgreens.

MARTINI Gls 10
Classic, Dirty, Lemon Drop, Apple, Espresso, Cosmo and Manhattan.

FRANKENSTEIN Gls 10