

Shareables

Artisanal Cheese Board

20

Manchego Viejo, St. Angel, Aged Hoop Cheddar, Chevre, dried cherries, plums & figs, kalamata olives, cornichons, stone ground mustard, flat bread crackers

(v) Giorgios' Mezze Platter

20

garlic hummus, baba ghanoush, quinoa tabbouleh, dolmades, cucumbers, grape tomatoes, kalamata olives, pita points

(gf) Spinach and Artichoke Dip

15

spinach, artichoke quarters, roasted garlic, feta, cream cheese, parmesan and pepperjack, pita points, corn chips, cayenne sprinkle

-add pita +1.5-

(gf) Traditional Caprese Platter

15

torn burrata, hot house tomato, basil leaves, basil pistou, balsamic reduction, EVOO

*Ahi Tuna Poke Bowl

23

ahi tuna, wakame salad, sliced cucumber, pickled red onion, edamame, mango, carrots, daikon radish, scallions, sesame seeds, pearl couscous, spicy aioli drizzle

Smoked Salmon Plate

18

smoked scottish salmon, hard-boiled egg, pickled red onion, capers, kalamata olives, cucumbers, julienne carrot, dill cream, flat bread crackers

Lunch Plates

Served with choice of artichoke & chickpea salad, french potato salad, basil spinach pasta, kettle chips or mixed green salad

extra add-ons: avocado / tofu +2.5, applewood bacon +3, chicken breast +4

(v) Grilled Portabella

15

herbed portabella & shitake, balsamic onions, roasted red peppers, avocado chimichurri, spinach, pressed ciabatta

Red, White, & Green

15

fresh mozzarella, marinated tomato, basil leaves, spinach, arugula, basil pistou aioli, pressed sourdough

*Nasher Mi

16

seared ahi tuna, julienne cucumber & carrots, daikon radish, scallions, arugula, sriracha aioli, warmed pita

Chipotle Fish Tacos

17

grilled cod, cabbage slaw, roasted corn and black beans, pickled red onion, mango jalapeno salsa, chipotle aioli, 2 flour tacos

-additional taco +5-

Chicken Souvlaki

16

lemon marinated chicken, tzatziki, rustic pico, crumbled feta, mixed greens, warmed pita

the Southwestern

17

cajun spiced chicken, applewood bacon, roasted red peppers, onions, jalapeños, cheddar, chipotle aioli, pressed sourdough

Turkey & Smoked Gouda

16

turkey breast, caramelized onions, green apple, cucumber, arugula, ground mustard aioli, smoked gouda, pressed ciabatta

--MENU IS SUBJECT TO CHANGE BASED ON
AVAILABILITY AND SOURCING--

Please use this as a reference rather than a living
document!

Signature Salads

add chicken +4, sautéed shrimp +8 OR *seared ahi tuna +10

(gf) Fire Grilled Peach and Burrata

16

burrata, toasted sunflower seeds, balsamic reduction, basil pistou drizzle, spinach & arugula, lemon vinaigrette

(v, gf) Paprika Roasted Tofu and Cabbage

16

grape tomatoes, roasted corn, carrots, bell pepper sticks, edamame, sesame seeds, ginger miso-sesame vinaigrette

Wild Mushroom and Chevre Croquette

16

tricolor quinoa, braised shallots, toasted pepitas, fried leeks, baby spinach, sherry agave vinaigrette

(v, gf) Roasted Squash and Sweet Potato

16

agave glazed butternut squash & purple sweet potato, asparagus tips, dried sour cherries, pepitas, agridulce, spinach & arugula, lemon vinaigrette

(gf) Grilled Fajita Steak and Avocado

24

grilled strip steak, roasted peppers & onions, roasted corn & black beans, cherry tomatoes, tortilla strips, romaine, avocado chimichurri, creamy cilantro lime vinaigrette

Cafe Cobb

18

chicken, applewood bacon, avocado, hardboiled egg, cucumber, tomatoes, gorgonzola, garlic croutons, cilantro lime vinaigrette