

Spring



Café Menu

Entrée Salads

Harissa Rubbed Chicken & Kale Salad \$15

dino kale, brown rice, garbanzo beans, sunflower seeds, mandarin orange, feta cheese and harissa rubbed chicken with a creamy red wine dressing (GF)

Smoked Tofu & Spinach Salad \$14.50

spinach, red onion, button mushrooms, red radish, fennel, black beans and smoked tofu with a champagne vinaigrette (V, VG, GF, DF)

Sandwiches & Wraps

Turkey & Jack Baguette Sandwich \$14.50

oven roasted turkey, monterey jack cheese and romaine lettuce with basil pesto and mayonnaise spread on a baguette

Sweet Potato & Beet Sandwich \$13.50

herb roasted sweet potato, beets, arugula, feta cheese and a balsamic reduction on ciabatta (V)

Rosemary Chicken Salad Wrap \$14.50

roasted chicken, red & green cabbage, carrots, sunflower seeds and red onion with rosemary mayonnaise spread on a tomato tortilla

Bowls

Grain Bowl \$15

organic brown rice and quinoa mix, spinach, red onion, button mushrooms, crispy garlic chips, roasted beets and sweet potato with a citrus mustard vinaigrette (V, VG, DF, GF)

Small Side Salads & Soup

Spring Side Salad \$9

romaine and spring mix, kidney beans, red radish, currants and red cabbage with a vegan cilantro dressing (V, VG, DF, GF)

Arugula, Fennel & Orange Side Salad \$6

arugula, fennel, oranges, currants and feta cheese with a poppy seed dressing (V, GF)

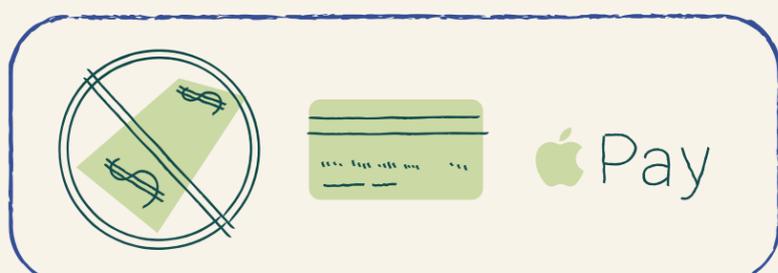
Albacore Tuna Side Salad \$7

albacore tuna, pickled ginger, water chestnuts, carrots, celery, horseradish and mayonnaise on a bed of spinach

Add two slices of wheat bread +\$4.00

Daily Soup Special \$12

daily soup special with bread roll and butter



All items are pre-packaged with no substitutions, and prepared in a facility that contains wheat, nuts & dairy.

V - Vegetarian
VG - Vegan
DF - Dairy Free
GF - Gluten Free

Drinks



Coffee/Tea

House Coffee, Regular or Decaf		
Hot Tea		
Iced Coffee or Iced Tea (Black/Unsweetened)		
Lemonade		
Arnold Palmer (Half Lemonade/Half Iced Tea)		
Café Au Lait		
Espresso		
Latte		
Breve Latte		
Chai Tea		
Cappuccino		
Americano		
Mocha, Whipped Cream		
Hot Chocolate, Whipped Cream		
Cup of Milk, Cold or Steamed		
Cup of Hot Water		

12oz	16z
\$3.75	\$4
\$3.50	\$3.75
	\$4
	\$4
\$4.25	\$4.75
\$1.50	\$3
\$4.50	\$5
\$4.50	\$5
\$4.75	\$5.25
\$4.50	\$5
\$3.50	\$3.75
\$4.75	\$5.25
\$3.75	\$4.25
\$2.50	\$3
\$0.50	

Milk Options

Whole Milk
2% Milk
Non-fat Milk

Specialty Milks (+\$0.50)

Almond Milk
Soy Milk
Oat Milk
Coconut Milk

Syrup Flavors (+\$0.25)

Vanilla
Peppermint
Hazelnut
Caramel

Tea for Two

\$24

Selection of any two teas
and two desserts

View display case for daily
offerings

Served daily, in-house only

Cold Drinks:

Boxed Water	\$4
Spindrift Sparkling Water	\$3
La Croix Sparkling Water	\$3
Martinelli's Apple Juice	\$3.75
Orange Juice	\$2.00
Harney & Sons, Lemonade & Tea	\$5
Tejava Black Tea	\$4.25
Virgil's Root Beer	\$4.50
Coca Cola, Coke	\$5
Coca Cola, Diet Coke	\$4
Coca Cola, Cans	\$3

Wine, Beer & Cocktails:

Cutwater Spirits - Gin & Tonic	\$12
Cutwater Spirits - Lime Tequila Margarita	\$12
Cutwater Spirits - Vodka Mule	\$12
Freakshow Chardonnay	\$8
Seismic Alluvium Pilsner	\$8
Speakeasy Big Daddy IPA	\$8
Speakeasy Prohibition Ale	\$8
Underwood The Bubbles	\$12
Underwood Pinot Noir	\$12