



# Quail Café

## Entrée Salads

### **Asparagus & Roasted Chili Garlic Tofu Salad** \$16

Spring Mix, Romaine Lettuce, Roasted Turmeric Chickpeas, Spring Peas, Broccoli, Shredded Carrots, Pickled Radishes, Green Goddess Dressing (VG) *Made without Gluten\**

### **Golden Apricot Chicken Salad** \$17

Chicken, Dried Apricots, Herb-Marinated Goat Cheese, Pickled Red Onions, Fresh Mint, Shaved Fennel, Kale, Organic Mixed Greens, Golden Balsamic Vinaigrette *Made without Gluten\**

### **Spring Mix Salad** \$12

Cherry Tomatoes, Sliced Cucumber, Red Onions, Carrots, Radishes, Balsamic Vinaigrette (VG) *Made without Gluten\**

## Bowls

### **Ahi Poke Bowl** \$18

Sesame Ginger Soy Tuna, Brown Rice, Cucumber, Wakame Seaweed Salad, Edamame, Shredded Carrots, Sesame Seeds, Pickled Ginger, Green Onions, Avocado, Drizzled Wasabi Aioli

### **Chilled Thai Chicken Soba Bowl** \$17

Chilled Soba Noodles, Napa Cabbage & Kale Slaw, Carrots, Spinach, Pickled Daikon, Carrots, Thai Basil, Fresh Mint, Cilantro, Lime, Miso-Ginger Dressing

## Kid's Menu \$16.5

### **Turkey Breast Pinwheel Lavash Sandwich or Almond Butter & Jelly on Whole Wheat**

Kid's Menus are served with Chips or a Choice of Side Salad, and Apple Juice

## Soups

### **Seasonal Soup du Jour or Pea & Mint Soup (VG)** \$10 *Made without Gluten\**

Soups are served with a side of bread and butter

## House Sandwiches

### **Lemon Dill Chicken Salad Croissant** \$16

Shredded Chicken, Mayonnaise, Dijon, Red Grapes, Lemon, Dill, Organic Baby Spinach, Soft Croissant

### **Roast Beef Cheddar Sandwich** \$18

Slow Roasted Beef, Aged Cheddar, Caramelized Onions, Horseradish Aioli, Dijon Mustard, Arugula, Panorama Soft Roll

### **Spring Vegetable & Hummus Wrap** \$16

Roasted Zucchini, Bell Peppers, Red Onions, Fresh Spring Herbs, Lemon Zest, Hummus, Organic Baby Spinach, Sun-Dried Tomato Wrap (VG)

### **Turkey Banh Mi** \$17

House Roasted Turkey, Pickled Daikon, Carrots, Cucumbers, Jalapenos, Fresh Basil, Cilantro, Mint Chiffonade, Sriracha Aioli, Panorama Soft Roll

## Side Salads

### **Citrus Kale & Quinoa Salad** \$6

Kale, Quinoa, Mandarin Orange, Dried Cherries, Citrus Tahini Dressing (VG) *Made without Gluten\**

### **Orzo Pesto Salad** \$6

Orzo, Basil Pesto, Sun-Dried Tomatoes, Feta Cheese, Parmesan, Arugula (V)

### **Mediterranean Bean & Artichoke Salad** \$6

Garbanzo, Fava, Cannellini Beans, Pickled Red Peppers, Artichokes, Cucumber, Red Bell Peppers, Kalamata Olives, Red Onions Red Wine Dressing (VG) *Made without Gluten\**

### **Spring Fruit Salad** \$6

Seasonal Melons, Sliced Grapes and Pineapple (VG) *Made without Gluten\**

V = Vegetarian; VG = Vegan



TAX NOT INCLUDED IN PRICES

Allergy information:



SCAN ME