

Greens

Farmhouse Cobb

16.00

Oven roasted chicken and applewood smoked bacon on a bed of chopped romaine topped with avocado, cherry tomatoes, hardboiled eggs, and blue cheese crumbles

HONEY LIME DRESSING

- BEST SELLER ...

Kale Caesar

15 00

Oven roasted chicken on a bed of chopped romaine and marinated kale topped avocado, hard-boiled eggs, shaved parmesan, seasoned croutons and a lime squeeze

CAESAR DRESSING

Mexicali Chop

16.00

Honey garlic shrimp on a bed of chopped romaine and mix greens topped with avocado, corn & black bean salsa, pickled red onion, pico de gallo, shredded pepper jack, tortilla strips and a lime squeeze **BUTTERMILK RANCH**

Spring & Summer N

15.50

Oven roasted chicken and applewood smoked bacon on a bed of baby spinach and mixed greens topped with diced apples, strawberries, cotija cheese and sweet & spicy pecans

RASPBERRY WALNUT VINAIGRETTE

Grains

Southwest Steak

16.50

Grilled steak on a scoop of brown rice topped with avocado, corn & black bean salsa, pico de gallo, shredded pepper jack and tortilla strips

GREEN GODDESS DRESSING

BEST SELLER :

Medi Bowl @



15.50

Oven roasted chicken on a scoop of brown rice topped with baby spinach, herbed falafel crumbles, chickpeas, cucumber & tomato salad and feta cheese

LEMON & THYME VINAIGRETTE

Beach Bowl

16.00

Honey garlic shrimp on a scoop of brown rice topped with avocado, edamame, diced mango, pico de gallo, purple cabbage and crispy

MANDARIN SESAME GINGER DRESSING

Harvest Bowl @ @

15.00

Oven roasted chicken on a scoop of brown rice topped with marinated kale, roasted sweet potatoes, diced apples, shaved parmesan and sliced almonds

HONEY MUSTARD

Soup

Add a cup of soup & a slice of bread to any bowl for only 5.00!

Tomato Basil Bisaue

White Cheddar & Cauliflower Bisque @



Create Your Own

STFP 1

Choose a Base

Greens or Grains

Baby Spinach

Chopped Romaine

Mixed Greens

Marinated Kale

Brown Rice

STEP 2

Add a Protein

Applewood Smoked Bacon @

Grilled Steak @

Marinated in olive oil, garlic and seasonings

Herbed Falafel Crumbles 🔻 🕞

Chickpeas blended with herbs, onion, garlic, spices and olive oil

Honey Garlic Shrimp 🚭

Marinated in olive oil, garlic, honey, seasonings and red pepper flakes

Oven Roasted Chicken @

Marinated in olive oil, garlic, and seasonings

STEP 3

Choose your Toppings (Up to 5)

Veggies 🕡

Roasted Broccoli

Roasted Sweet Potatoes

Cherry Tomatoes

Chickpeas

Corn & Black Bean Salsa

Cucumbers

Cucumber & Tomato Salad

Edamame

Pickled Red Onions

Pico de Gallo

Purple Cabbage

Shredded Carrots

Fruit

Avocado +1

Diced Apples

Diced Mango

Strawberries

Cheeses & Dairy

Blue Cheese Crumbles

Starting at **15.00**Grant gluten free

(N) contains nuts

vegan

Cotija Cheese

Feta Cheese Hard-Boiled Eggs

Shaved Parmesan

Shredded Pepper Jack

Crunchies

Crispy Wontons

Seasoned Croutons

Sliced Almonds

Sweet & Spicy Pecans

Tortilla Strips

STEP 4

Pick a Dressing

All dressings are gluten free except for mandarin sesame ginger dressing.

Balsamic Vinaigrette 👽 • Buttermilk Ranch • Caesar • Green Goddess •

Honey Lime · Honey Mustard · Lemon & Thyme Vinaigrette 🛡 ·

Mandarin Sesame Ginger 👽 · Raspberry Walnut Vinaigrette 🕪 👽 ·

Olive Oil & Vinegar V · Fresh Lime Squeeze