

s, Nashville sauce, toasted



TAKE ONE IN HAND	Handheld Selection
BLT Croissant	\$9
bacon, wild arugula, heirloom tomatoes, basil cucumber aioli	
House Smash Burger	\$14
2 patties, American cheese, Nashville sauce, dill pickle chips, white bread	
Pulled Pork Sandwich.....	\$15
chipotle BBQ, pickled red onions, green onions, cilantro sprigs, cilantro-lime avocado crema, white bread	
Signature Burger	\$16
7 oz beef patty, gruyère cheese, bacon, watercress, heirloom tomatoes, dijon aioli, shiitake truffle butter, white bread	
Steak Sandwich.....	\$18
tri-tip, caramelized onions, provolone, arugula, horseradish aioli, toasted ciabatta	
BRIE^{NCÉ}	
WHO RUN THE WORLD? CHEESE!	
Cheesy Delight	
Fried Grilled Cheese.....	\$8
parmesan panko, mozzarella cheese, American cheese, white bread, side of tomato coulis	
Kimchi Loaded Cheese Fries.....	\$14
crinkle cut fries, cheese sauce, sriracha mayo, green onion, cilantro, sesame seeds, radish sprouts	
Mac & Cheese	\$16
cavatappi pasta, taleggio truffle cheese sauce, citrus panko	
Naan Tri-Tip Quesadilla	\$14
caramelized onions, pepperjack, horseradish aioli, garlic oil naan bread	
Yuzu Cheesecake	\$7
whipped cream, candied lemon peel, micro mint	



..... \$9

CHECK YOUR ENTRÉE BOWL

Entrée Bowl

Amp'd Up Cobb.....\$18
romaine, watermelon radish, green onions, bacon lardons, hard-boiled eggs, avocado, Point Reyes blue cheese, heirloom cherry tomatoes, lemon-tarragon vinaigrette

Baby Kale & Romaine Caesar.....\$16
shaved Parmesan, cotija cheese, pepitas, cilantro sprigs, salsa macha cornbread croutons, poblano Caesar dressing

Mediterranean Multigrain Bowl.....\$16
farro, brown rice, chickpeas, lemon herb vinaigrette, heirloom cherry tomato, mint, red onions, cucumbers, kalamata olives, feta cheese, cucumber basil aioli

Santa Fe Salad\$20
romaine, corn, Fresno chiles, poblanos, bell peppers, pepitas, cotija cheese, tortilla strips, pickled red onions, cilantro-lime avocado vinaigrette

Add Protein to any bowl: Chicken \$5, Salmon \$6, Tri-tip \$7

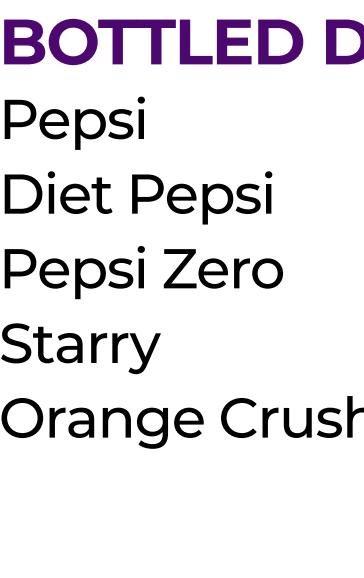


ream, micro mint
..... \$9

Yuzu Cheesecake	\$7
whipped cream, candied lemon peel, micro mint	
	
BENNIE AND THE EGGS	
B-B-B-BREAKFAST EATS	
	Breakfast Bite
Breakfast Burrito.....	\$14
bacon, ham, egg, cheese, potato, cilantro-avocado crema	
Breakfast Croissant Ham & Cheese.....	\$12
ham, egg, cheese, side of potato medley	
Breakfast Croissant Sausage & Egg	\$15
sausage, egg, cheese, side of potato medley	
Croque Madame	\$16
white top round bread, black forest ham, Gruyère, Dijon-Gruyère mornay sauce, mozzarella, sunny-side-up egg, chives	
Frittata	\$12
egg whites, garlic roasted cherry tomatoes, spinach, feta cheese, tomato coulis, side of potato medley	
Cinnamon Roll.....	\$7
seasonal choice	



SIPPING SENSATIONS		Non-Alcoholic Drink
(N/A) ZERO PROOF COCKTAILS & DIRTY SODAS		
Cos-No-Politan Cocktail.....		\$10
Ritual Zero Proof Gin Alternative, cranberry juice, simple syrup & lime juice		
Pal-No-Ma Cocktail.....		\$10
Ritual Zero Proof Tequila Alternative, grapefruit juice, simple syrup, soda water & lime juice		
Aperiti-No Spritz Cocktail		\$10
Ritual Zero Proof Aperitif Alternative, cranberry juice, orange juice, soda water & simple syrup		
Orange Dream Dirty Soda		\$8
Orange Crush, vanilla syrup, vanilla cold foam		



..... \$5

Starry Orange Crush