



# GRILLED FAVORITES

## BURGERS

### THE 1/3 POUNDER

1/3 pound of juicy black angus beef

**\$7.75 | 720 CALS**

**ADD CHEESE: \$8.50 | 830 CALS**

**ADD BACON + CHEESE: \$9.75 | 940 CALS**

### IMPOSSIBLE BURGER

1/3 pound of juicy plant based meat

**\$8.75 | 490 CALS | VG**

## INGREDIENTS

choice of griddled onion, tomato, lettuce on a toasted bun with choice of secret sauce, onion aioli or chipotle aioli

## CRISPY CHICKEN SANDWICH

crispy chicken patty, lettuce, tomato, on a buttery bun

**\$5.00 | 480 CALS**

## THE ELVIS

bacon, banana, peanut butter spread on toasted white bread

**\$5.25 | 680 CALS**

## CHICKEN TENDERS

crispy fried chicken tenders

**3<sup>PC</sup> | \$5.50 | 550 CALS**

**2<sup>PC</sup> + FRIES | \$5.50 | 625 CALS**

## FEATURED

### CARNITAS GRILLED CHEESE

braised pork carnitas, smoked gouda, muenster, house made pickles, white bbq sauce, ciabatta bread

**\$8.00 | 850 CALS**



**OFF TO THE RIGHT START**

### POWER BOWL <sup>V GF</sup>

quinoa, avocado, sweet potatoes, brussels sprouts, red peppers, cucumber, green onions, pepitas, green goddess dressing

**OPTIONAL: Add Roasted Chicken**

**\$8.50 | 540 CALS**

POPULAR

### CHIPOTLE CHICKEN WRAP

crispy chicken, cheddar, pico de gallo, lettuce, chipotle avocado dressing, honey wheat wrap

**\$8.50 | 800 CALS**

### FAJITA QUESADILLA <sup>V</sup>

adobo seasoned chihuahua, pepper jack & cheddar cheese on a flour tortilla with pico de gallo, sour cream, onions & green peppers

**\$7.75 | 870 CALS**

### GRILLED VEGGIE SUB <sup>VG</sup>

fresh spinach, grilled vegetables, hummus spread on french bread

**\$5.75 | 590 CALS**

SIDES

**FRENCH FRIES <sup>VG</sup>**  
\$2.75

**SWEET POTATO FRIES <sup>VG</sup>**  
\$3.00

**ADD BACON (2)**  
\$2.25

**ADD CHICKEN**  
\$2.25

**ADD AVOCADO <sup>VG</sup>**  
\$1.50

**ADD CHEESE <sup>V</sup>**  
\$1.25

### BREAD SUBSTITUTE

for any sandwich, bread can be substituted with gluten-free (GF) bread.

**V-VEGETARIAN**

**VG-VEGAN**

**GF-GLUTEN FREE**

**DF-DAIRY FREE**

**CN-CONTAINS NUTS**



THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.



FOOD PREPARED MAY CONTAIN WHEAT, FISH, DAIRY, EGGS, SOY, & NUTS.