



GRILLED FAVORITES

BURGERS

THE 1/3 POUNDER

1/3 pound of juicy black angus beef

\$6.00 | 720 CALS

ADD CHEESE: \$7.00 | 830 CALS

ADD BACON + CHEESE: \$8.50 | 940 CALS

TURKEY BURGER

1/3 pounder of juicy turkey patty

\$6.00 | 490 CALS

ADD CHEESE: \$7.00 | 830 CALS

ADD BACON + CHEESE: \$8.50 | 940 CALS

PLANT BASED BURGER

1/3 pounder of juicy plant based meat

\$7.00 | 490 CALS | VG

INGREDIENTS

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

CHIPOTLE CHICKEN WRAP

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

\$7.25 | 800 CALS

CHEESE QUESADILLA

adobo seasoned chihuahua, pepper jack & cheddar cheese on a flour tortilla topped with pico de gallo, sour cream & avocado

\$6.95 | 950 CALS | V

+\$1.50 | ADD SEASONED CHICKEN

MEDITERRANEAN WRAP

vegetable pakora, red pepper coulis, edamame spread, carrot, mixed greens, tomato, spinach tortilla

\$6.95 | 530 CALS | VG

PHILLY

griddled chopped steak, mushrooms, bell peppers, onions topped with provolone & pepper jack cheese on a french roll

\$7.25 | 620 CALS

CHICKEN TENDERS

crispy fried chicken tenders made to order

2PC + FRIES | \$5.00 | 690 CALS

4PC | \$4.50 | 860 CALS

FEATURED

NASHVILLE HOT CHICKEN

nashville hot breaded chicken, pickles, mayo, buttery bun

\$6.50 | 960 CALS



OFF TO THE RIGHT START

CTA BURGER

turkey burger, corn, tomato & avocado relish on a whole wheat bun

\$7.00 | 480 CALS

GRILLED CHEESE

toasted white bread with american cheese

\$5.50 | 540 CALS | V

MAKE IT VEGAN - SUBSTITUTE CHEESE

VEGAN BLT

vegan bacon, lettuce, tomato, russel bread, vegan mayo

\$6.50 | 680 CALS | VG

SIDE ITEMS

HOUSEMADE CHIPS

\$1.50 | V

FRENCH FRIES

\$2.00 | VG

SWEET POTATO FRIES

\$2.25 | VG

ADD BACON (2)

\$1.50

ADD AVOCADO

\$1.00 | VG

ADD CHEESE

\$0.75 | V

BREAD SUBSTITUTE

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

V-VEGETARIAN

VG-VEGAN

GF-GLUTEN FREE

DF-DAIRY FREE



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.