



GRILLED FAVORITES

BURGERS

THE 1/3 POUNDER

1/3 pound of juicy black angus beef

\$7.25 | 720 CALS

ADD CHEESE: \$7.75 | 830 CALS

ADD BACON + CHEESE: \$9.25 | 940 CALS

TURKEY BURGER

1/3 pound of juicy turkey patty

\$7.25 | 490 CALS

ADD CHEESE: \$7.75 | 830 CALS

ADD BACON + CHEESE: \$9.25 | 940 CALS

IMPOSSIBLE BURGER

1/3 pound of juicy plant based meat

\$7.75 | 490 CALS | VG

INGREDIENTS

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

CHIPOTLE CHICKEN WRAP

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

\$8.25 | 800 CALS

FAJITA QUESADILLA

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

\$7.25 | 950 CALS | V

+\$2.00 | ADD SEASONED CHICKEN

MEDITERRANEAN CAULIFLOWER

roasted cauliflower, olive tapenade, hummus, red onion, roasted red pepper, spring mix, lemon tahini dressing, spinach tortilla

\$7.50 | 530 CALS | VG

PHILLY

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

\$8.25 | 620 CALS

CHICKEN TENDERS

crispy fried chicken tenders made to order

2PC + FRIES | \$5.00 | 550 CALS

3PC | \$5.00 | 860 CALS

FEATURED

VERDE GRILLED CHICKEN

cilantro & lime marinated chicken, pepper jack cheese, salsa verde, pickled jalapeno slaw, avocado, griddled ciabatta roll

\$7.50 | 720 CALS



OFF TO THE RIGHT START

PORTOBELLO BARBACOA RICE BOWL

seasoned & grilled portobello mushrooms, cauliflower rice, pickled red onions, roasted corn, avocado, salsa roja

\$7.50 | 350 CALS | V GF

SIDE ITEMS

FRENCH FRIES

\$2.50 | VG

SWEET POTATO FRIES

\$2.75 | VG

ADD BACON (2)

\$2.00

ADD AVOCADO

\$1.25 | VG

ADD CHEESE

\$1.00 | 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.