



Greens GF

9.95

Farm Salad- Organic Mixed Greens, Tomato, Cucumber, Feta Cheese, EVOO & Lemon Dressing **V**

Boujee Caesar- Iceberg Lettuce, Avocado, Radish, Caesar Dressing

Wild Rocket Salad- Arugula, Beets, Orange, Almonds, Blood Orange & Avocado Oil Dressing **VE**

Salad add-on options:

Spitfire Chicken	5.95	Prawns (6 pcs.)	6.95	Grilled Salmon (5 oz.)	6.95
Falafel (6 pcs.)	8.95	Avocado	2.50	Grilled Skirt Steak	7.95

Wrap It Up

(Choice of Flour or Whole Wheat Lavash)

Spitfire Chicken Wrap- Greek Pico, Shredded Cabbage, Tahini Yogurt Sauce	10.95
Falafel Wrap- Shredded Cabbage, Greek Pico, Beet Hummus, Tahini VE	9.95
Steak Wrap- Greek Pico, Shredded Cabbage, Roasted Bell Pepper, Tahini Yogurt Sauce	12.95
Veggie Wrap- Greek Pico, Shredded Cabbage, Eggplant, Bell Pepper, Beet Hummus VE	8.95
Salmon Wrap- Greek Pico, Shredded Cabbage, Curry Aioli	12.95

Bowls GF

(All Bowls Come with Greek Pico, Arugula and Choice of White or Brown Rice)

Falafel Bowl (6 pcs.) GF	15.95
Spitfire Chicken (Tahini Yogurt)	14.95
Grilled Salmon (Sliced Lemon)	16.95
Grilled Skirt Steak (Chimichurri Sauce)	17.95
Fish 'n Chips (Curry Aioli)	17.95
Veggie Bowl (Curry Aioli) V	14.95

Smalls

Beet Hummus (Comes with Pita) VE GF	5.95
Veggie Spring Rolls (4 Rolls) VE	8.95
Roasted Brussels Sprouts (Tahini) VE GF	6.95
Marinated Beets (Apple Cider Vinegar, Cilantro) VE GF	4.95
Roasted Cauliflower (Curry Aioli) V GF	6.95
French Fries (Add Truffle + 1.50) VE	4.95
Jasmine Rice Or Brown Rice VE GF	4.95
Japanese Eggplant (Tahini Yogurt) V GF	5.95
Side Pita- Gluten Free or Regular	2.00

Sweets

Pistachio Baklava w/ Vanilla Gelato	10.95
Blackberry Sorbet VE	5.95
Flourless Chocolate Cake GF	7.95
Vanilla Gelato	5.95

V- Vegetarian

VE- Vegan

GF- Gluten Free

Consuming raw or undercooked meat, poultry, seafood, shellfish,
Or eggs may increase your risk of foodborne illness.



WINES BY THE GLASS

WHITE

Pinot Grigio, Tunnel of Elms, California	8
Orange Blossom, White Peach, Citrus, Light Body, Subtle, Silky Smooth	
Sauvignon Blanc, Sterling Vintners Collection, Paso Robles	8
Passion fruit, lemon citrus, and subtle fresh-cut grass notes	
Chardonnay, Montpellier, California	8
Oak, Vanilla, Spice, Ripe Pear, Tropical Fruits	
Rose, Van Ruiten Family Winery, Lodi	8
Strawberry, Peach and Guava	

RED

Pinot Noir, Lyric by Etude, Santa Barbara	12
Cherry, Ripe Strawberry and Subtle Baking Spice	
Malbec, Filus, Argentina	9
Black Fruit and Licorice	
Merlot, Tunnel of Elms, California	9
Plum, Blackberry, Sour Cherry	
Cabernet Sauvignon, Summers Estate, Napa / Sonoma	12
Black Currant, Plum, Spice	

BUBBLES

Veuve du Vernav, Brut Rose, France	10
Red Fruits, Citrus, Raspberry	
Bivio, Prosecco, Italy	8
Hints of Bread, Orange and Lemon	

BEER

Draft

Devils Canyon	6	Modern Times, IPA	6
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Bottle

Corona	5	Blue Moon	5
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COFFEE BY LAVAZZA / TURKISH COFFEE

Turkish Coffee	5	Americano	3.50
Cappuccino	4	Tea	2.50
Mocha	4	Espresso	3.50
Latte	4	Macchiato	4