

BREAKFAST

Traditional Morning* 8 GFO DF

Two Eggs / Bacon / Potato Medley / Sliced Tomato / Whole Grain Toast / Mixed Berry Compote

Sub Gluten Free Bread \$1

Breakfast Bowl* 8 GF DF VO VEG

Japanese Eggplant / Red Quinoa / Poached Egg / Ricotta / Scallion / Tahini Vinaigrette

Frittata* 8 GF DFO VEG

Egg Whites / Spinach / Tomato / Roasted Onion / Mushrooms / Chive Crème Fraiche

Oatmeal 7 DFO VO VEG

Rollled Oats / Dried Cranberries / Brown Sugar / Sliced Almonds / Grass Fed Butter / Local Honey

Duck Egg Benedict* 9

Whole Grain English Muffin / Spicy Capicola / Poached Duck Egg / Chive Hollandaise / Smoked Paprika / Potato Medley

Keto Benedict* 9 GF K

Cloud Bread / Poached Duck Egg / Tomato Jam / Chopped Bacon / Bacon Fat Hollandaise / Chives

Chia Parfait 7 GFO VEG

Chia Pudding / Greek Yogurt / Strawberry Banana Puree / Blueberry / Raspberry / Agave Nectar / Granola

Fresh Fruit Plate 9 GF DFO VO VEG

Cinnamon Mascarpone / Candied Orange Crème Fraiche / Fresh Berries / Red Flame Grapes / Pink Lady Apples / Grapefruit Supreme / Mint / Basil / Pistachio

SUPERFRUIT BOWLS

Classic 8.50 GFO DFO V VEG

Blend: Acai / Mixed Berries / Banana / Apple Juice

Toppings: Banana / Strawberries / Blueberries / Granola / Agave Nectar

Cherish 8.50 GFO DFO VO VEG

Blend: Acai / Mixed Berries / Avocado / Green Juice / Agave Nectar

Toppings: Avocado / Banana / Granola / Chia Seeds / Honey

Super Protein 9 GF VEG

Blend: Acai / Peanut Butter / Whey Powder / Orange Juice

Toppings: Banana / Almonds / Hemp Seeds

Energy 9 GFO DFO V VEG

Blend: Pitaya / Strawberries / Pomogranate Juice / Agave Nectar

Toppings: Strawberries / Kiwi / Coconut / Granola

STARTERS

Red Miso Soup 6 GF DF V VEG

Red Miso Broth / Gold Beets / Soft Tofu / Scallions

Vegetable Crudités 8 GF DFO VEG

Fresh Crisp Vegetables / Greek Dipping Sauce

Hummus 7 GFO DF VO VEG

Housemade Pita Bread / Chickpea Hummus / Cornishons / Oven Dried Tomatoes / Pine Nuts / Pickles / Tomato / EVOO / Smoked Paprika

Sub Fresh Crisp Vegetables \$2

Avocado Toast 7 GFO DF VEGO KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Diced Hard Boiled Egg / Heirloom Tomato / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

Salmon Avocado Toast 9 GFO DFO KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Smoked Salmon / Chive Crème Fraiche / Shaved Red Onion / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

CAULIFLOWER CRUST PIZZAS

Caprese Pizza 13 GF DFO VEG K

Pomodoro / Mozzarella / Basil / Oregano / EVOO / Saba

Eggplant Pizza 14 GF DFO VEG K

Mozzarella / Roasted Japanese Eggplant / Shaved Garlic / Balsamic Onions / Oregano / EVOO

Pulled Lamb Pizza 15 GF DFO VEGO K

Pulled Lamb / Shaved Red Onion / Kalamata Olives / Crushed Pistachio / Greek Sauce / Oregano / Micro Planed Grana Padano Cheese / EVOO

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

CUSTOM PLATES

One 4 | Two 7 | Three 9

Broccolini GF DFO VO VEGO K

Capicola / Fetta / Lemon Oil

Green Beans GF DF V VEG KO

Balsamic Onion / Toasted Almonds

Charred Cauliflower GF DF V VEG K

Cherry Tomato / Mint / Lemon Vinaigrette

Glazed Sweet Potato GF DF V VEG

Sweet Chili Soy Sauce / Sesame Seeds / Scallions

Spaghetti Squash GF DFO VO

Heirloom Tomato / Spinach / Grana Padano

Tri-Color Potato Medley GF DFO VO VEG

Bell Peppers / Red Onion / Grana

Three Cheese Mac GF VEG

White Cheddar / White American / Mozzarella / GF Pasta

Farro DF V VEG

Dried Cranberry / Basil / EVOO

Quinoa GF DF V VEG

Avocado / Tahini Vinaigrette

Roasted Brussel Sprouts GF DFO K

Bacon / Lemon Creme Fraiche

Brown Rice GF DF V VEG

Sesame Seeds / Scallion / Ginger Vinaigrette

Bok Choy GF DF V VEG

Bean Sprouts / Toasted Pine Nuts / Tahini Vinaigrette

Beluga Lentils GF DFO VO VEG

Golden Raisins / Pecans / Grana Padano / Sherry Vinaigrette

SALADS

GRAIN BOWLS

Pink Lady 9.75 GF DFO VO VEG

Rainbow Chard / Butter Lettuce / Pink Lady Apples / Pink Grapefruit / Strawberries / Spiced Walnuts / Zinfandel Goat Cheese / Pomegranate Vinaigrette

Mediterranean 9.25 GF DFO VO VEG

Black Kale / Parsley / Red Quinoa / Cucumber / Cherry Tomato / Yellow Bell Peppers / Red Onion / Fetta / Kalamata Olives / Oregano Vinaigrette

Cherish Chop 9 GF DF V VEG

Chopped Kale / Red Cabbage / Brussel Leaves / Beluga Lentils / Broccoli Florets / Carrots / Cilantro / Mandarin Oranges / Sliced Almonds / Ginger Vinaigrette

Romaine 7.75 GFO DFO VO VEG

Crisp Romaine / Roasted Tomato / Ciabatta Crouton / Shaved Grana / Roasted Garlic Vinaigrette

Vegetable 7.25 GF DF V VEG

Mixed Greens / Snap Peas / Charred Califlower / Baby Carrots / Purple Radish / Chopped Pistachio / Ricotta / White Balsamic Vinaigrette

Greekin' Out 8.75 DFO VO VEG

Farro / Cherry Tomato / Cucumber / Garbanzo Beans / Fetta / Black Kale / Pickled Onion / Greek Sauce

Purple Dazze 8.75 DFO VO VEG

Purple Barley / Purple Cabbage / Purple Potato / Oven Dried Tomato / Avocado / Pickled Onion / Zinfandel Goat Cheese / Purple Radish / EVOO

Italian Dream 8.75 GF DFO VO VEG

Red Quinoa / Marinated Mozzarella / Cherry Tomato / Basil / Arugula / Pistachio / Avocado / Saba / EVOO

Faux Ramen 8.75 GF DF VO VEG

Buckwheat / Grilled Bok Choy / Shitake Mushrooms / Soft Boiled Egg / Purple Radish / Bean Sprouts / Scallion / Red Miso Broth

The Night Sea 8.75 GF DFO VO VEG

Baluga Lentils / Black Tepary Beans / Black Kale / Freeze Dried Corn / Goat Cheese / Charred Cauliflower / Golden Raisins / Purple Cabbage / Parsley / Kalamata Olives / Sherry Vinaigrette

ADD A PROTEIN

Grass Fed Steak* 6

Sustainable Salmon* 7

All Natural Chicken 5.50

Organic Firm Tofu 5

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SPECIALTY DISHES

Braised Short Rib 19 GF DF KO

All Natural Short Rib / Yukon Potatoes / Braised Vegetables / Braise Reduction

Sea Bass* 18 GF KO

Grilled Sea Bass / Farro / Roasted Brussel Sprouts / Saltanas / Lemon Vinaigrette

Squash Casserole 13 GF DFO VO VEG

Spaghetti Squash / Confit Cherry Tomato / Garlic / Pickled Purple Potato / Tellagio / Parsley

Turkey Bolognese 14 GFO

All Natural Ground Turkey / Thick Tomato Sauce / Fettuccini Noodles / Grana / Basil / Saba / EVOO

Sub Low Carb, Gluten Free Zoodles \$1

Grilled Vegetables 13 GF DFO V VEG

Grilled Japanese Eggplant / Sliced Zucchini / Grilled Yukon Potatoes / Roasted Mushrooms / Cherry Tomatoes / Herb Pesto

SANDWICHES

Served with House Mixed Greens

Substitute Soup Cup or Custom Side \$2

Keto Cloud or Gluten-Free Bread \$1

Keto Steak* 15 GF DFO K

Grass Fed Steak / Acocado / Heirloom Tomato / Butter Lettuce / Cloud Bread

Grilled Salmon* 14 GFO DFO KO

Chive Aioli / Roasted Red Pepper / Bean Sprouts / Herb Focaccia

Pulled Lamb 14 GFO KO

Parsley Arugula Salad / Oven Roasted Tomato / Pistachio / Clove Onion Spread / Noble Buttermilk Bread

Vegan Impossible Burger 13 GFO DF V VEG

Butter Lettuce / Heirloom Tomato / Avocado / Shaved Red Onion / Chive Veganaise / Noble Vegan Bun

Grass Fed Burger* 14 GFO DFO KO

Chive Aioli / Red Onion Marmalade / Tomato Jam / Arugula / Fresh Mozzarella / Noble Buttermilk Bun

Vegan Banh Mi 12 GFO V VEG

Roasted Golden Beets / Shitake Mushroom and Tofu Pate / Bean Sprouts / Pickled Diakon Radish and Carrots / Shaved Jalapeno / Cilantro / Banh Mi Sauce / Noble Vegan Hogie

Roast Turkey 10 GFO KO

Slow Roasted Turkey Breast / Butter Lettuce / Cranberry Orange Compote / Walnut Peasant Bread

KIDS MENU

Served with Apple Juice, Milk, Chocolate Milk, or 16 oz Fountain Drink

Any Protein & One Custom Side 6.50 Grilled Cheese Sandwich 5

Turkey & Cheese Sandwich 5

Peanut Butter & Jelly Sandwich 5

V Vegan **VEG** Vegetarian **DF** Dairy Free **GF** Gluten Free

K Low Carb / Keto Friendly **0** Option (Modification Required)

Allergy warning: While we offer gluten free items, our kitchen is not gluten free. We cannot guarantee that any item will be free from cross-contact. Please let us know if you have any food allergies.

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FRESH COLD-PRESSED JUICES

12 oz **4.80** 16 oz **6.25** 24 oz **8.25**

Orange Juice

Valencia and Navel Oranges

Gold Juice

Pineapple / Lemon / Apple / Ginger / Gold Beets

Red Juice

Tomato / Red Beets / Carrots / Red Onion / Celery / Spinach / Parsley / Horseradish Root

Green Juice

Kiwi / Cucumber / Arugula / Kale / Lime / Apple / Banana / Wheat Grass / Pineapple / Broccoli

ORGANIC COFFEE

FOUNTAIN DRINKS

Proudly serving locally-roasted ROC2 Organic Coffee

	8 oz	12 oz	16 oz	20 oz	24 oz
Drip Coffee		2.50		3.25	
Cold Brew		3	3.50		4.50
Nitro Cold Brew		3.50	4		5
Latte	3.75	4		4.50	
Cappuccino	3.75	4		4.50	
Mocha	4.25	4.50		5	
Espresso (single)	1.50				
Macchiato (3.5 oz)	3				

16 oz **2.75** 24 oz **3.25**

Fresh Cold-Pressed Lemonade
Maine Root Organic Soda
Organic Iced Tea
Fresh Agua Fresca

OTHER DRINKS

Pink Lady Kombucha 5.50 (on tap)
LIFEWTR Bottled Water 3.50
San Pellegrino 2.50

BEERS

WINES

On-Tap 5

Huss Scottsdale Blonde
 Huss Copper State IPA
 Huss Koffee Kolsch
 Papago Orange Blossum
 Leine Grapefruit Shandy

Bottles / Cans 4

SanTan MoonJuice
 Leine Berry Weiss
 Leine Honey Weiss
 Leine Snow Drift
 College Street Blue Van
 Miller Light

House Wines 5

Chardonnay Cabernet Sauvignon

Premium Wines

On-Tap

Dark Horse Chardonnay 5.50 Luna Pinot Grigio 8
 Nobile Sauvignon Blanc 6.50

Bottles (By the Glass)

Ant Moore Sauvignon Blanc 8 McManis Pinot Noir 9
 La Cappucina Pinot Grigio 9 Avatar Malbec 9
 Troublemaker Red Blend 10 Chandon Champagne 8

COCKTAILS

Bloody Mary 7 Mimosa 7 Moscow Mule 7
 Vodka Coconut 8 Cosmopolitan 8 Old Fashioned 9