



## **Appetizers**

- Roasted India Chick Peas \$3.50 \*V**    **Salmon Kabob** with a lemon basil cream and roasted potatoes **\*GF \$8**  
**Fried Cauliflower tossed in Buffalo sauce w/ blue cheese dressing \$7 \*V option**  
**Lettuce Wrap** hoisin organic chicken, peanuts, cilantro, green onion, rice noodles, cilantro cream **\$8 \*V option**  
**Smoked Draper Organic Chicken Wings** choice of Buffalo or Thai Curry Sauce 6 ea for \$8 / 12 ea for \$14  
**Fried Avocado Wedges** w/ roasted red pepper cream **\$8 \*V**  
**Parmesan Truffle Cream Fries \$8 \*GF**  
**Thai pork grass-fed beef meatballs in a Thai coconut curry sauce \$8 \*GF**

## **Big Bowls of Heaven**

- Thai Coconut Curry Noodle Bowl** with rice noodles, seasonal vegetables, bean sprouts, crushed peanuts, cilantro, fried petite julienned yams, and creamy coconut curry sauce **\$12 \*V & GF**  
**Korean bi bim bob Bowl** with rice topped w/ spinach, cremini mushrooms, kimchi, carrots, fried egg, bean sprouts, Gochujann sauce **\$12 \*GF, V option**  
**Santa Fe Black Bean Bowl** black beans, rice, roasted tomato salsa, jack cheese, roasted basil pepper cream, fried plantains, fried avocado **\$ 12 \*GF, V option**  
**Crispy Tuscan Eggplant Stack** house made marinara layered with seared spinach, fresh mozzarella, pesto, roasted peppers, and zucchini. topped with parmesan **\$14 \*GF, V option**  
**Gyro Bowl** seared spinach and kale, lemon pesto rice, gara marsala chick-peas, kalamata olives, feta cheese, cucumbers, roasted grape tomato, warm pita **\$13 seared lamb & onions \$16 \*V & GF option**

*\*Choice of seasoned tofu, shredded pork, free-range organic chicken, or salmon \$4 extra*

## **Salads**

- French Seared Salmon Salad** with house greens, pickled onions, artichokes, capers, warm roasted potatoes, roasted peppers, free-range boiled egg, tossed in a creamy lemon basil dressing **Sm \$ 10 Lg \$16 \*GF**  
**Thai Coconut Curry Salad** with house greens, tossed in a lime coconut curry dressing with cucumber, carrots, pickled onions, bean sprouts, crushed peanuts, cilantro, and fried julienne yams **Sm \$ 9 Lg \$13 \*V & GF**  
**Santa Fe Black Bean & Fried Avocado Salad** with house greens, warm black beans, jack cheese, roasted tomato salsa, fried avocado, fried plantains, pickled onions, roasted pepper cream **Sm \$9 Lg \$13 \*GF, V option**  
**Warm India Fried Cauliflower Salad** with fried kale and spinach, brown rice, raisins, crunchy curried chick-peas, tomato, parmesan, cucumbers tossed in a sherry shallot agave vinaigrette **Sm \$9 Lg \$13 \*GF, V option**  
**Japanese Nori Spinach Salad** with fresh avocado, rice, carrots, cucumbers, wasabi, ginger teriyaki, tobiko, nori, your choice of hoisin glazed protein **Sm \$10 Lg \$15 \*V & GF option**  
**House Salad** with house greens, cucumbers, tomato, carrots, pickled onions, sunflower seeds. Dressing choices of sherry agave vinaigrette, lime coconut curry, ginger teriyaki, creamy lemon basil, ranch, blue cheese **Sm \$6 Lg \$10 \*Add protein \$4**

*\*Choice of seasoned organic tofu, shredded pork, free-range organic chicken, or salmon \$4 extra*



## ***Sandwiches***

**The Mediterranean Panini** made with fried crispy eggplant, roasted peppers, caramelized onions, soft melted mozzarella, pesto, and an artichoke basil pesto spread **\$11 \*V option**

**Cuban Sandwich** Cuban pork, shaved ham, swiss cheese, pickles, dijon, aioli, served on a toasted pressed hoagie **\$11**

**French Warm Chicken Sandwich** with pancetta, brie, lettuce, tomato, and truffle mushroom aioli on a toasted baguette **\$12**

**Chinese Pulled Pork Sandwich** with pickled radishes & jalapeno, lettuce, tomato, green onion and aioli on a toasted pressed hoagie **\$12 \*V option with mushrooms, onions, & marinated tofu**

**Vietnamese Sandwich** 5 spice seared salmon, cucumber, pickled onion, bean sprouts, cabbage, crushed peanuts, house made sweet chili sauce dressing, cilantro cream, fish sauce on a baguette **\$13 \*V option with seared marinated tofu \$10**

**The All American Millican Valley Grass Fed ½ # Burger** served with lettuce, tomato, onion, roasted garlic rosemary aioli on a brioche bun **\$13 add cheese \$1**

**Open Faced Gyro** Moroccan spiced seared lamb, sautéed onions, seared spinach served on grilled naan, topped with feta cheese, grape tomato, kalamata olives, and a lemon basil cream **\$15 \*no side\***

***\*Choice of potato salad, french fries, coleslaw (V), or house green salad for \$3 extra***

## ***Tacos***

**Japanese Tacos** salmon seared in sweet chili sauce, topped with wasabi cream, tobiko, cabbage, cucumber, nori **\$4.50 ea or 3 for \$12**

**Fried Avocado Tacos "our signature taco"** served with roasted tomato salsa, sweet roasted pepper cream, cabbage, rice, jack cheese **\$4 ea or 3 for \$11 \*GF, V option**

**BBQ Pulled Pork Tacos** served with fried plantains and coleslaw **\*GF \$3.50 ea or 3 for \$10**

## ***Kids***

**Kids Tacos** chicken, pulled pork, or tofu with cheese and lettuce **\$2 \*GF, V option**

**Grilled Cheese Panini and Fries** **\$6**

**Kids Drunken Noodles** vegetables, rice noodles, peanuts, hoisin sauce, chicken **\$7 \*GF, V Option**

**Beans and Rice** topped with cheese **\$5**

Look on our board for daily specials.

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