

Happy Hour Menu

Appetizers

Roasted India Chick-peas *V 2

Fried cauliflower tossed in buffalo sauce w/ blue cheese dressing

French Fries and Truffle Aioli 6

Pork and Grass Fed Millican Valley Beef Meatballs 7

Lettuce Wrap w/ Hoisin Free-Range Chicken or tofu & Rice Noodles 7
*V option

Crab Cake w/coleslaw & Sriracha Aioli 8

Big Bowls of Heaven

Choice of red chili seasoned tofu, shredded chicken, or pulled pork. Choice of Jasmine rice or brown rice

Gyro Bowl Seared spinach, kale, lemon pesto rice, gara Marsala chick-peas, artichokes, Kalamata olives, feta cheese, warm pita
*V option & GF option \$11

Thai Curry Coconut Noodle Bowl with rice noodles, sautéed carrots, baby bok choy, cremini mushrooms, bean sprouts, crushed peanuts, cilantro, fried julienned yams and a creamy coconut curry sauce. *V *GF option 10

Southwestern Black Bean Bowl with rice, black beans, jack cheese, salsa, Cilantro Cream, and tortilla strips V & GF Option 9

Salads

Choice, of red chili seasoned tofu, shredded chicken, pulled pork. May substitute salmon for \$5 added charge

Santa Fe Black Bean and Fried Avocado Salad house greens, warm black beans, roasted tomato salsa, fried plantains, pickled onions, roasted pepper cream and jack cheese 7

House Salad house greens cucumbers carrots, pickled onions, sunflower seeds. Choice of dressing: garlic tahini sherry shallot agave vinaigrette, lime coconut curry, creamy lemon basil, ranch, blue cheese 5

Tacos by each ... Trio \$7

BBQ Pork with coleslaw and fried plantains 3

Japanese with Free-range chicken seared in sweet chili sauce, topped w/ wasabi cream, cabbage, and nori 3

Blackened Salmon with lettuce, salsa, & cilantro cream 4

Sandwiches

Choice of Fries, potato salad, and Cole slaw may substitute side salad for \$2 extra

Blackened Seared Salmon Sandwich Lettuce, tomato, pickled onions, butter lettuce, sriracha BBQ aioli 10

Eggplant Parmesan Sandwich Pesto, soft mozzarella, marinara, on sourdough 8 **Vegan option**

The Ultimate Cuban House made slow cooked Cuban spiced pork, maple roasted ham, lemon aioli, Dijon, pickles, on a toasted hoagie bun 9

Grilled Cheese Tillmock cheddar, tomato, pesto on sourdough 6

Wine \$6...Menu on Table

Drafts \$4...Ask Server for today's taps



Cocktails

We use premium spirits

Global Confusion

Coconut Limeade 7

Ginger Liquor, Rum, mint crystals, house coconut ginger limeade

Pomegranate Cosmo 7

Spiritopia Pomegranate liquor, orange liquor, cranberry juice, lime juice, vodka

Hot Chili Peppers 6

Humm Mango Passionfruit Kombucha, pepper vodka, muddled mango & orange

Hummdinger 7

Humm Coconut Lime Kombucha, tequila, agave, orange liquor

Pretty Pussycat 6

Marionberry puree, gin, Agave, Humm Ginger Lemon Kombucha, crushed peppercorns

Old Fashion 7

Cascade Alchemy Whiskey, Simply Syrup, bitters, and Bordeaux cherries

