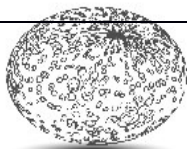


Appetizers



Roasted India Chick peas 3.50 *V Ethiopian Chicken Stew with Naan 7

Fried Cauliflower tossed in buffalo sauce with blue cheese dressing
10 *VA

Roasted Pepper Hummus and Fried Eggplant Chips 7 *VA & GF

Thai Spiced Pork and Beef Meatballs in coconut curry sauce featuring Millican Valley grass fed beef, bean sprouts, cilantro, peanuts, **11 *GF**

Parmesan Truffle Cream Fries 8 *GF

Crab Cakes** with coleslaw and sriracha cream **12 *GF**

BBQ pulled pork Tacos served on a bed of house made coleslaw **3 ea. 3 for 10 *GF**

Taco Flight one of each taco 12

Big Bowls of Heaven

Add Free-range Chicken, Marinated Seared Tofu, or Cuban Pull Pork. Add Wild sockeye Salmon 7

Thai Green Coconut Curry Bowl seasonal vegetables, bean sprouts, crushed peanuts, basil, jalapenos, petite fried yams, cilantro & creamy coconut curry sauce **12 GF jasmine or brown options**

Korean Bi Bim Bop Bowl with rice topped with spinach, mushrooms, onions, house made vegan kimchi, carrots, fried egg**, bean sprouts, Gochujang sauce, choice jasmine or brown rice **13 *GF & V**

Santa Fe Black Bean Bowl with black beans, rice, roasted tomato salsa, avocado, chili tortilla strips, roasted corn, cheese, red cabbage, shishito sauce, cilantro lime cream, choice jasmine or brown rice **11 *GF & V**

Pho Bowl in a rich bone broth, rice noodles, Portobello mushrooms, baby bok choy, kale, bean sprouts, cilantro, peppers **12 *GF**

Pad Thai Stir-Fry Rice noodles, egg, baby bok choy, cilantro, crushed peanuts, bean sprout, cabbage, peppers **12 *GF and Vegan option**

Global Tacos

Japanese Tacos with Wild Salmon** seared in sweet chili sauce, topped with wasabi cream, tobiko**, cabbage, cucumber & nori
5 ea / 3 for 14 *GF

Fried Avocado Tacos "Our Signature Taco" served with roasted tomato salsa, cilantro lime cream, cabbage, rice **4 ea/ 3 for 11 GF, *V**

Global Entrees

Southern Vegan Fried Chicken garlic mashed potatoes, vegan mushroom gravy, smoky collard greens
12 *Vegan

Black Bean Falafel Platter

Roasted pepper hummus, vegan tzatziki (contains cashews) 5 falafel, crispy chick-peas, grilled eggplant, salad, pita **14 *Vegan Add Moroccan seared lamb 19**

Crispy Tuscan Eggplant Stack with house made marinara layered with seared spinach, fresh mozzarella, artichokes, roasted peppers, zucchini, parmesan **16 Choice: chicken, tofu, pulled pork *GF/VA**

Crab Enchilada made with snow crab* wrapped in corn tortillas, Cuban black beans, shishito pepper enchilada sauce, cilantro cream, salsa, & lettuce. **16 *GF**

French Truffle Wild Seared Salmon with whipped mashed potatoes, truffle mushroom sauce, seared spinach with caramelized onions and Portobello mushrooms **19 *GF**

Ethiopian Platter Ethiopian Chick-pea split pea stew, collard greens , Tofu or Lamb Tibs, Ethiopian Tomato cucumber Salad, Awaze spice paste, on a authentic Injera (Ethiopian flatbread) **with Tofu 13**
***All vegan with Lamb 19 *GF**

Salads

Choice: Free-range shredded Chicken breast, Seared tamari Tofu, Cuban Pork, Add Wild sockeye Salmon 7

Seared Wild Salmon with house greens, grilled eggplants, pickled onions, roasted peppers, capers, free range boiled egg with a creamy basil dressing ***GF This item does not include a protein choice 15**

Warm India Fried Cauliflower with fried kale & spinach, brown rice, crunchy curried chick peas, raisins, parmesan, tossed in an Agave sherry shallot vinaigrette **13 *GF & VA**

Japanese Nori Salad with house greens, red cabbage, crispy nori, cucumber, avocado, tobico, pickled onion, brown rice, sesame seeds, ginger dressing, wasabi drizzle **13 *GF & VA**

House Salad with cucumber, tomato, pickled onions, cabbage, crispy chick-peas, and roasted sunflower seeds **Sm 6 Lg 10 *GF & VA**
Creamy lemon basil, Sherry Agave vinaigrette, Blue Cheese Dressing, Ginger Vinaigrette

Sandwiches/World Burritos

Choice of sides: fries, coleslaw, Ethiopian chick-pea stew or side salad 3 extra

Cuban made with pork, shaved ham, Swiss cheese, pickles, Dijon & aioli on a Big Ed's hoagie bun **12**

The All-American Burger** made with grass fed Millican Valley beef served with lettuce, onion, tomato, roasted garlic rosemary aioli on a soft burger bun **14 add cheese 1**

Vietnamese Burrito with sweet chili rice, romaine lettuce, cilantro cream, cabbage, cilantro, peanuts, green onions, wild salmon **13 / Tofu 12 *VA**

Fried Avocado Southwestern Burrito with Cuban beans, green chili rice, fried avocado, jack cheese, salsa, cilantro cream, your choice of protein: shredded chicken, tofu, or pulled pork **12 Side not included *VA**

Gyro Lamb Pita Seared Moroccan lamb with onions on a warm naan bread, roasted pepper hummus, pickled onion, tzatziki, cucumber, crispy chick peas, lettuce **14 With Black Bean Falafel 12 *VA**

KIDS 12 YEARS & UNDER ONLY

Tacos chicken, or pulled pork, cheese and cabbage **3 ea. *GF**

Grilled Cheese with fries. **8**
Add ham **10**

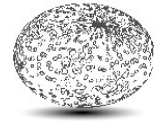
Cheese Quesadilla **6**

Rice noodles with hoisin, stir-fry vegetables, and organic free-range chicken **8**
***GF Option**

Bean, Rice and Cheese **6**

Chick-pea Stew with Chicken & Naan **8**

Kids eat for free every Sunday after 2:00 PM



18% gratuity for parties over 6

***GF=Gluten Free *VA= Vegan Available**

**Consuming raw or undercooked meats, poultry, seafood including salmon, shellfish, or eggs may increase your risk of foodborne illness