

# **GRILLED LUNCH**

## **BURGERS**

## THE 1/3 POUNDER

1/3 pound of juicy black angus beef

\$6.75 720 CALS

ADD CHEESE: \$7.75 840 CALS

ADD BACON + CHEESE: \$8.75 930 CALS

#### **TURKEY BURGER**

1/3 pound of juicy turkey patty

\$6.75 550 CALS

ADD CHEESE: \$7.75 670 CALS

ADD BACON + CHEESE: \$8.75 760 CALS

## IMPOSSIBLE BURGER VG DI

1/3 pound of juicy plant based meat

\$8.00 450 CALS

# **INGREDIENTS**

choice of griddled onion, tomato, lettuce on a toasted bun with choice of secret sauce, onion aioli or chipotle aioli

#### **CHIPOTLE CHICKEN WRAP**

crispy chicken, cheddar, pico de gallo, lettuce, chipotle dressing, wheat tortilla \$7.75 800 CALS

### SESAME GARLIC BIBIMBAP V GF

carrots, kimchi, scallions, quinoa, sesame ginger vinaigrette topped with a fried egg \$6.75 380 CALS

## **CHEESE QUESADILLA V**

adobo seasoned chihuahua, pepper jack & cheddar cheese on a flour tortilla topped with pico de gallo, sour cream, onions & green pepper

\$7.75 870 CALS | +\$2.50 ADD CHICKEN

#### **PHILLY**

griddled chopped steak, bell peppers & onions topped with provolone & pepper jack cheese on a french roll

\$8.25 620 CALS

## **FEATURED**

# **BRAISED BBQ PORK**

braised pork, chipotle bbq sauce, apple & red cabbage slaw, crispy onions, onion roll \$7.50 800 CALS

# J334/OFF TO THE RIGHT START

### HOT HONEY CHICKEN BOWL GF

arugula, quinoa, grilled chicken, hot honey, goat cheese, sliced apples, chopped almonds, balsamic vinaigrette

\$7.50 550 CALS

#### **CHICKEN TENDERS**

crispy fried chicken tenders made to order

3 PC \$5.00 550 CALS | 6 PC \$8.75 790 CALS

MOIL

FRENCH FRIES VG GF DF \$2.25 220 CALS

\$2.50 280 CALS

HOUSEMADE CHIPS VG GF DF \$1.50 140 CALS

**BACON (2)** GF DF \$1.75 130 CALS

AVOCADO VG GF DF

\$1.00 110 CALS

BREAD SUBSTITUTE

for any sandwich, bread can be substituted with gluten-free bread





**GF-GLUTEN FREE** 

**DF-DAIRY FREE** 

\$1.25 60 CALS

FREE CN-CONTAINS NUTS

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

FOOD PREPARED MAY
CONTAIN WHEAT, FISH,
DAIRY, EGGS, SOY, & NUTS.