

# SPRING

## features menu

### BEVERAGE

#### SPRING BREAKER FRESH-PRESSED JUICE

A refreshing spring blend of beets, carrots, celery, ginger, orange, pineapple, lemon & jalapeño. A burst of bright flavors to celebrate the season. 7.50

\*GLUTEN-FREE, VEGAN



### SHAREABLE

#### BREAKFAST PIZZA

Crispy grilled pita bread, sundried tomatoes, Monterey Jack, seasoned onions, green bell pepper, potatoes & crumbled breakfast sausage. Topped with a sunny-side up egg & drizzled with creamy béchamel sauce. Finished with a sprinkle of fresh green onions. 12.50



\* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

# ENTRÉES

## PROTEIN POWER PANCAKES

Two large, protein-packed whole wheat, quinoa & oat pancakes cooked to perfection. Topped with an almond butter sauce, fresh strawberries, blueberries & toasted hemp hearts. Served beside four slices of savory bacon. 15.75

\*GLUTEN-FREE OPTION



## MEDITERRANEAN SKILLET BOWL

Sautéed red potatoes, green bell peppers, onion & broccoli seasoned with a blend of spices. Topped with shaved lamb & beef gyro meat, fresh tomatoes, feta & green onions. Finished with two eggs & a zesty coconut yogurt-based white sauce. Served with Za'atar-seasoned pita bread. 16.25

\*VEGAN OPTION ADDITIONAL 2

## CITRUS FARRO & QUINOA SALAD

A blend of tender farro, quinoa, mixed greens, juicy oranges, pistachios, dried cherries, crisp apples & shaved Manchego cheese. Tossed with a zesty citrus vinaigrette & served with olive oil grilled ciabatta. 14.75

\*GLUTEN-FREE OPTION, VEGAN OPTION

