

# Build Your Own Salad

\$9.95

## STEP 1:

### Choose Your Base

kale, arugula, spring mix, spinach, or romaine

## STEP 2:

### Choose Your Dressing + 5 Ingredients!

**DRESSINGS** all are gluten-free

cilantro-smoked chili  
miso-ginger  
roasted shallot  
balsamic  
green goddess  
meyer lemon-herb  
creamy ranch  
blue cheese  
classic caesar  
grapefruit-honey  
thai lemongrass  
avocado-lime

#### **BASICS**

olive oil  
squeeze of  
lemon & oil  
balsamic vinegar  
red wine vinegar

#### **INGREDIENTS**

apples  
avocado  
bacon  
beets raw  
beets roasted  
spicy broccoli  
carrots  
chickpeas  
cilantro and mint  
corn raw  
crimini mushroom

croutons  
cucumber  
dried cranberries  
boiled eggs  
fried garlic chips  
green papaya  
kabocha squash  
kalamata olives  
kim chee banana  
peppers  
local sprouts  
papaya

pineapple  
purple sweet potato  
purple cabbage  
red bell pepper  
red onion  
radish  
roasted eggplant  
spicy brussel sprouts  
strawberry  
tomato  
watermelon

#### **CHEESE, NUTS, SEEDS, & GRAINS**

blue cheese  
cheddar shredded  
feta  
goat cheese  
parmesan  
almonds slivered  
cashews  
quinoa  
health grain mix  
buckwheat noodle  
wasabi pea

## STEP 3:

### Add a protein or super finish for extra!

super finish – chia seed, bee pollen, hemp seed, flax seed, nutritional yeast \$1

chicken breast tossed with meyer lemon  
and herb dressing \$4 (184 cal)

citrus-poached sustainable shrimp \$4 (132 cal)

ginger-baked tofu \$3 (82 cal)

baked quinoa falafel \$4 (176 cal)

pastrami-seasoned seared ahi, tamari \$8 (182 cal)

baked ahi belly with olive oil, capers,  
kalamata olives \$7 (204 cal)