

Build Your Own Salad

\$9.95

STEP 1:

Choose Your Base

GREENS kale, arugula, spring mix, spinach, romaine | **GRAINS** quinoa + cabbage or healthgrain + 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
lilikoi-mango
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
curry golden raisins
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)

ancho chile-seasoned steak \$6.50 (390 cal)