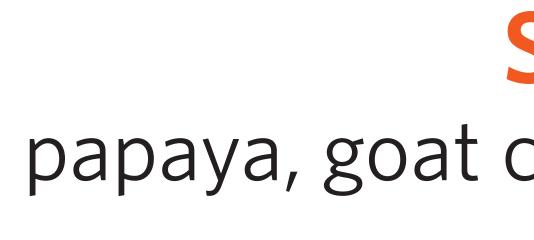


(Sandwiches come with a small spring mix salad, shaved carrots, lemon-herb dressing. Served on Blue Door Bread Co. naturally-fermented, organic sourdough focaccia.)



Pastrami-Seasoned Seared Ahi Sandwich (522 cal) \$15.95 green papaya salad, purple cabbage, radish, cilantro, carrots, miso-ginger dressing, wasabi aioli

Falafel & Quinoa Sandwich (567 cal) \$10.95 sriracha hummus, spring mix, romaine, tomato, cucumber, olives, feta, dill tzatziki

Ahi Melt (695 cal) \$12.50 baked ahi belly with extra virgin olive oil, olives, capers, melted cheddar, red onion, kim chee banana peppers, arugula, pesto, meyer-lemon dressing

Warm Ancho Chile-Seasoned Steak Sandwich (847 cal) \$13.95 macadamia nut pesto, arugula, red onion, kimchee banana peppers, blue cheese, roasted shallot balsamic dressing

Roasted Kumu Farms Eggplant & Goat Cheese (629 cal) \$9.95 macadamia nut pesto, goat cheese, cucumber, olives, dill tzatziki, spring mix, tomato, red onion

Consuming raw or undercooked meat, fish or eggs can increase your risk of food born illness.

Lemon & Thyme Chicken (675 cal) \$10.95 macadamia nut pesto, apples, arugula, tomato, grapefruit honey dressing, feta cheese

Smoky Papaya Chicken with Goat Cheese (797 cal) \$12.50 papaya, goat cheese, avocado, mixed greens, red onion, bacon, chipotle-cilantro vinaigrette

> Shrimp & Avocado Club (635 cal) \$13.50 arugula, tomato, bacon, truffle aioli, kim chee banana peppers

Tomato Bisque (140 cal; 245 cal) 80z. \$4, 140z. \$7 New England Clam Chowder 8oz. \$4.50, 14oz. \$7.50 Lamb Chili 8oz. \$5, 14oz. \$8

Sandwiches & Soups