

Sandwiches & Soups

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

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

Pastrami-Seasoned Seared Ahi Sandwich (522 cal) \$15.95

green papaya salad, purple cabbage, radish, cilantro, carrots, miso-ginger dressing, wasabi aioli

Shrimp & Avocado Club (635 cal) \$13.50

arugula, tomato, bacon, truffle aioli, kim chee banana peppers

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

Tomato Bisque (140 cal; 245 cal) 8oz. \$4, 14oz. \$7

New England Clam Chowder 8oz. \$4.50, 14oz. \$7.50

Lamb Chili 8oz. \$5, 14oz. \$8