



sandwiches

\$7.95

"THE OLIVIA"

roast chicken, provolone, almond pesto, and arugula on a ciabatta roll

GOLDEN GRILLED CHEESE

assorted cheeses on golden toasted brioche bread
VGT

BAVARIAN HAM

black forest ham, swiss, and dijonaise on a pretzel roll

FRIED EGG BLT

fried egg, bacon, tomato, red leaf lettuce, and roasted garlic-parmesan aioli on a ciabatta bun

MEDITERRANEAN

marinated grilled eggplant, smoked hummus, tomato confit, grilled zucchini, roasted peppers, arugula, chevre, and basil aioli on a ciabatta roll | VGT

PHILLY CHEESE STEAK

with grilled onions and white cheddar on an amoroso roll

SPICED CHICKEN

vadouvan marinated chicken, walnut pesto, arugula, figs, Beecher's cheddar, and rustic sourdough

baguettes

\$7.50

BRIE & APPLE

double crème brie and crisp green apple | VGT

ITALIAN DRY SALAMI

jarlsberg, lettuce, roma tomatoes, and dijonaise

OVEN ROASTED TURKEY BREAST

havarti, lettuce, roma tomatoes, and dijonaise

wraps

\$7.95

CHICKEN CAESAR

blackened chicken with romaine, grana, and housemade caesar dressing, wrapped in a flour tortilla

SRIRACHA TOFU

baked tofu, napa cabbage, carrots, and ginger with soy-sesame & sriracha dressing, wrapped in a flour tortilla | V

entrées

MESQUITE SALMON & CORN SALAD

roasted corn, mozzarella, and fresh basil

BLACK BEAN & CHICKPEA CAKES BOWL

napa-cabbage-apple-chaoyte slaw, julienne carrots, pickled jalapeños, toasted pepitas, and maple-chili dressing

SEDONA VEGETABLE BOWL

savory heirloom bean and quinoa protein bowl with grilled corn, napa cabbage, piquillo peppers, tomatoes, pickled red onions, cilantro, and a smoked jalapeño-agave dressing

soups

Cup \$3.95 | Bowl \$4.95

TOMATO BISQUE

with fresh herbs

WEEKLY ROTATIONAL

ask us about this week's soup!

salads

\$7.50 - 8.95

CHICKEN CAESAR

romaine, blackened chicken breast, caesar dressing, parmesan, and herbed croutons

PEPITA CRUSTED SALMON

crusted salmon on mixed greens with tomatoes, cucumbers, and cilantro lime vinaigrette | GF

SIGNATURE COBB

bacon, chicken, blue cheese & cherry tomatoes over romaine, and creamy sherry vinaigrette | GF

AEGEAN GREEK

romaine, feta, cucumber, olives, cherry tomatoes, shaved fennel, onion, and red wine vinaigrette | GF, VGT

GOURMONDO

mixed greens, roquefort blue cheese, candied walnuts, pears, and sherry vinaigrette | GF, VGT

ASIAN CHICKEN

mixed greens with grilled chicken breast, poached pears, orange sections, bell peppers, sugar snap peas, crispy wontons, and soy-sesame vinaigrette GF

SOBA NOODLE SALAD

soy-ginger soba noodles, shiitake mushrooms, zucchini, bell peppers, carrots, red onion, and pickled ginger | V

BARCELONA

grilled carne asade, romaine, jicama, black beans, roasted corn, cilantro, red onions, tomatoes, and chipotle ranch dressing | GF

DAILY
ROTATING
SPECIALS

Make sure to ask
your barista for the
specials of the day!