

Greens

Served with your choice of dressing: Ranch, Italian, Blue Cheese, Caesar, Balsamic, Thousand Island or Champagne Vinaigrette

Classic Caesar Salad - \$14 (650 cal)

Bed of Romaine Lettuce, Parmesan Cheese, Croutons, & Caesar Dressing

Fall Harvest Salad - \$14 (740 cal)

Bed of Arugula-Spring mix, Fresh Sliced Apples, California Golden Raisins, Sunflower Seeds, Goat Cheese Crumbles, Cranberry Vinaigrette

Baby Kale and Hearty Vegetable Salad - \$14 (580 cal)

Bed of Baby Kale, Roasted Butternut Squash, Golden Beets, Craisins, Roasted Brussel Sprouts, Pickled Red Onion and a Green Goddess Dressing

House Salad - Full: \$8 or Half: \$4

Bed of Spring Mix, Tomatoes, Cucumber and Shredded Carrot with Choice of Dressing

Additional (4 oz)

Grilled Chicken -**\$4** (180 cal)

Salmon -**\$6** (120 cal)

Taste of Elsewhere

Falafel Farro Bowl - \$16 (Vegetarian) (1280 cal)

Falafel Bites*** on Base of Shredded Lettuce with Cabbage with Diced Tomatoes, Cucumbers, Crumbled Feta and Tzatziki

Red Curry Bowl - \$17 (800 cal)

Your choice of Diced Chicken or Crispy Tofu sauteed with Onion, Bell Pepper and Spinach served in Red Curry Sauce over White Rice

Tempeh Power Bowl - \$16 (990 cal)

White Rice, Fried Southwest Tempeh, Corn and Black Bean Salsa, Pico De Gallo, Guacamole and Chipotle Ranch Drizzle

Can Substitute Chicken for Tempeh

Korean Fried Chicken Sandwich - \$16 (960 cal)

Fried Chicken tossed in Sweet Spicy Gojuchang Sauce, Kimchi, Fresh Shredded Cabbage, Korean BBQ Aioli with a side of Kimchi

Braised Beef Bahn Mi Sandwich - \$15 (750 cal)

Marinated and Braised Chuck Beef on a French Roll with Pickled Carrot and Daikon, Fresh Cucumber, Cilantro, Fresh Jalapeno, Aioli



engrained

* All dressings and desserts are house made using locally sourced ingredients. Please let your server know if you have any food allergies.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*



engrained

Pub Fare

Served with a side of Seasoned Fries or House Salad

Hornet Burger - \$14 (870 cal)

All Beef Patty, Garlic Aioli, Lettuce, Tomato, Pickle Chips on a Toasted Brioche Bun

Add Bacon - \$2 (20 cal)

Add Cheese - \$2 (110 cal)

Add Crispy Onion - \$1 (75 cal)

Black Bean Burger - \$14 (640 cal)

Vegan Black Bean Patty with Chipotle Aioli, Avocado Spread, Lettuce, Tomato on a Toasted Brioche Bun. *Vegan Bun Optional*

Nashville Style Chicken Sandwich - \$17 (580 cal)

Hot Honey Glazed Fried Chicken Breast, Garlic Aioli, Cabbage Slaw with Pickle Chips on a Toasted Brioche Bun

Grilled Chicken Ciabatta Sandwich - \$17 (710 cal)

Grilled Chicken Breast with Mozzarella Cheese, Pesto Aioli, Arugula, Tomato on a Toasted Ciabatta Roll

Oven Roasted Turkey Sandwich - \$15 (880 cal)

Sliced Turkey, Thick Cut Bacon, Arugula, Tomato, Cranberry Spread on Toasted Sourdough, Garlic Aioli

Fish and Chips - \$18 (1030 cal)

Battered Cod Filets served with House Made Tartar, Malt Vinegar, Lemon Wedge and Coleslaw

Soup | Cup \$ 4 Bowl \$7

Beverages

Tea - \$3

Iced Tea, Raspberry Iced Tea, Hot Tea

Coffee - \$3

Fountain Beverages - \$3

Pepsi, Pepsi Zero, Dr. Pepper, Mountain Dew, Mug Root Beer, Sierra Mist, & Tropicana Lemonade

Wine & Beer - \$8

Ask your server about our seasonal wine and beer selections

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