

MON - FRI 11:15AM - 7:30PM



LUNCH & DINNER

## BOWLS AND SALADS

### CRUNCHY BOWL

SWEET POTATO, SHIITAKE MUSHROOM, KALE, AVOCADO  
CRUNCHY BROKEN RICE, CILANTRO SESAME  
AND PEANUT (V)(GF) 16.00

### TAHINI SQUASH BOWL

SQUASH AND A POACHED EGG OVER LENTILS, BROWN RICE  
AND QUINOA, WITH ROOT VEGGIES, GREEN TAHIN  
YOGURT SAUCE, CHILI OIL, SESAME AND HERB (GF) 15.00

### FALAFEL BOWL

FALAFEL, AVOCADO, A POACHED EGG OVER LENTILS  
BROWN RICE AND QUINOA WITH ROOT VEGGIES, GREEN TAHINI  
YOGURT SAUCE, CHILI OIL, SESAME AND HERB (GF) 15.00

### KALE SALAD

QUINOA, AVOCADO, CUCUMBER, CURRANTS, ALMONDS  
AND FRESH HERBS, DRESSED IN SUMAC AND LEMON (V)(GF) 15.00

### PLANTAIN BOWL

FRIED PLANTAIN, BLACK BEAN, AVOCADO, RED CABBAGE  
TOMATO, SCALLION, SMOKEY SAUCE, AVOCADO CILANTRO  
SAUCE OVER QUINOA, LENTIL AND BROWN RICE (V)(GF) 15.00

### HALLOUMI SALAD

SEARED HALLOUMI CHEESE, TOMATO & CUCUMBER SALAD  
TOASTED PEPITAS, CRISPY CHICKPEAS, HERBS, RED CABBAGE  
ROMAINE AND ARUGULA TOSSED IN YOGURT DRESSING (GF) 15.00

### PSYCHEDELIC PSALAD

ARUGULA, CABBAGE, WHITE BEAN, BACON, PICKLED ONIONS  
PECORINO AND ROOT VEGGIES (GF) 15.00

## SANDWICHES AND BURGERS

### BBAA

BACON, BEET, AVOCADO AND ARUGULA  
WITH CRÈME FRAICHE ON FOCACCIA, SIDE SALAD 16.00

### LEVANTINE SANDWICH

GREEN TAHINI, YOGURT, SHAVED CABBAGE, PICKLED ONION  
AND SCHOOG, ON FOCACCIA WITH SIDE OF FRIES  
W/ GRILLED CHICKEN BREAST OR FALAFEL 16.00

### RÉVEILLE BURGER

ON BRIOCHE, TWO PASTURED PATTIES, CHEDDAR CHEESE,  
GRILLED ONION, RAW ONION, TOMATO, LETTUCE, PICKLE  
SPECIAL SAUCES AND FRIES 17.00

### CLASSIC BURGER

ON BRIOCHE, TWO PASTURED PATTIES, AMERICAN CHEESE,  
CHIVES, TOMATO, LETTUCE, SEASONED HOUSE MAYO  
AND FRIES 17.00

### GRILLED CHICKEN SANDWICH

ON BRIOCHE, BUTTER LETTUCE, WHITE CHEDDAR CHEESE,  
AVOCADO, GRILLED ONION, TOMATO, SRIRACHA AIOLI  
AND FRIES 17.00

### FISH SANDWICH

ON BRIOCHE, LOCAL ROCK COD, FORT POINT BEER BATTER,  
TOMATO, MALTED HOUSE SLAW, JALAPENOS,  
RUSSIAN DRESSING AND FRIES 17.00

## SUPERFOOD BOWLS

### AÇAÍ

HOUSE MADE GRANOLA, BERRIES  
BANANA, CACAO NIBS, BEE POLLEN  
AND COCONUT (V)(GF) 14.00

### PITAYA

HOUSE MADE GRANOLA, BERRIES, BANANA, KIWI,  
CACAO NIBS, BEE POLLEN AND COCONUT (V)(GF) 14.00

### COCONUT

HOUSE MADE GRANOLA,  
BERRIES, BANANA, KIWI, CACAO NIBS  
BEE POLLEN (V)(GF) 14.00

### SPIRULINA

HOUSE MADE GRANOLA, BERRIES, BANANA  
KIWI, CACAO NIBS, BEE POLLEN AND  
COCONUT (V)(GF) 14.00

## PASTA

### SPICY RIGATONI

VODKA SAUCE, BASIL, PARMESAN 16.50

### FUNGUY PASTA

CRIMINI MUSHROOM, BECHAMEL SAUCE  
ORICCHIETTE PASTA, TOPPED WITH PARMESAN  
AND SICHUAN CHILI CRISP 16.50

## THIS TOO

FALAFEL 4.00

FRIES 3.50

GRILLED CHICKEN BREAST 5.00

GOLDEN POTATO 4.00

MERGUEZ 5.00

BACON 5.00

