



# EATS

## APPETIZERS

### GARLIC CHEESE BREAD BALLS (12)

\$8.95 add bacon or pepperoni +2

### BACON WRAPPED MEDJOOL DATES (5) GF

Stuffed with Gruyère cheese and wrapped in apple wood smoked bacon. \$8.95

### BLAZING RANCH CHICKEN WINGS (6)

House made ranch and hot sauce topped with bleu cheese crumbles. \$9.95

### MIXED FRY BASKET

Half French Fries half Sweet Potato Fries served with Dipping Sauce. \$5.00

### COCONUT SHRIMP (8)

With sweet chili sauce. \$10.95

### NACHOS

Cheddar cheese, black beans, sliced jalapenos, pico de gallo, cilantro, cojita cheese, sour cream and guacamole. \$12.25  
add chicken, carne asada or pulled pork +3

### MACARONI & CHEESE

Gruyère béchamel sauce topped with crumbled applewood smoked bacon and toasted herb bread crumbs.  
small - \$7.95 / large - \$11.95

### CRISPY BRUSSELS SPROUTS

Chile fish sauce, roasted chickpeas and cilantro. \$9.95

### FRIED PICKLES (5)

Panko breaded pickle spears. \$8.50

### HUMMUS AND FRIED CHICKPEA PLATE

Hummus, fried chickpeas, grilled pita breads, roasted garlic, roasted red peppers, sliced cucumber, olives. \$10.25

### GENERAL TSO'S CAULIFLOWER

Cauliflower florets fried and served with spicy tangy sauce. \$9.95

BURGER

### THE FONZ (CLASSIC)

½ pound, butter lettuce, tomatoes, onions, pickles, American cheese, and special sauce. \$11.50

### BACADO BURGER

½ pound, bacon, avocado, chipotle aioli, mayo, lettuce, onion, cheddar and tomato. \$11.50

### FIRE COW

½ pound, pepper jack, diced jalapeños, chipotle mayo, and crispy battered jalapeños. \$11.50

FRIED EGG, BACON, AVOCADO, GRILLED ONIONS, GRUYÈRE, FRESH MOZZARELLA, SHARP CHEDDAR +1 EACH ITEM.

### SOUTHERN CHICKEN SANDO

Fried chicken breast, mayo, hot sauce, butter lettuce and pickles. \$11.50

### KALUA PORK SANDWICH

Hawaiian slow roasted pulled pork, house bbq, chipotle aioli and grilled pineapple. \$11.50

### BAYSIDE GRINDER

Turkey, ham, roast beef, pastrami, cabbage, tomatoes, onions, mayo, mustard, pepperjack cheese and house sauce. \$11.95

### CARVER

Organic sliced free range turkey breast, olive oil mayo, mustard, butter lettuce, tomatoes, basil cheese, avocado and alfalfa sprouts on wheat bread. \$11.50

### CALIFORNIA BURRITO

Carne asada, fries, pico de gallo, cheddar cheese, cilantro and guacamole. \$11.95

### TERIYAKI PLATE

**CHOICE OF WHITE OR DARK CHICKEN / STEAK / KALUA PORK**  
Teriyaki sauce with sautéed seasonal vegetables, Napa cabbage, macaroni salad and white rice.  
Make it spicy, just ask. \$13.25.

Choose mahi +3



### PALEO QUINOA BOWL PERFORMANCE360

**CHOICE OF GRILLED CHICKEN /STEAK / PULLED PORK**

Quinoa, zucchini, guacamole, roasted almonds and roasted garlic. \$13

Choose mahi +3

### CALIFORNIA GRILLED CHICKEN SANDWICH

Herb marinated chicken breast, avocado, grilled red pepper, arugula, sliced tomato, pesto spread and fresh mozzarella on homemade Focaccia bread. \$11.50

### MAHI MAHI GRINDER

Grilled mahi, shredded cabbage, tomatoes, red onions, white cilantro sauce. \$12.95

### LOCO MOCO

Half-pound hamburger patty, brown gravy, and grilled onions over garlic rice with 2 eggs any style. Served with macaroni salad. \$13.25



# HERBIVORES

ADD A SIDE OF FRIES, TOTS OR SIDE SALAD TO ANY DISH +3

ADD A SIDE OF SWEET POTATO FRIES TO ANY DISH +4

ADD TO ANY SALAD: CHICKEN +3 , STEAK +3 , FISH +4

## THE RABBIT SANDWICH

Sourdough bread with cranberry and walnut toffuti, avocado, sprouts, fresh mozzarella, butter lettuce, basil aioli and soy bacon. \$11.50

## NEW AMERICAN GRILLED CLASSIC

Open faced grilled 3 cheese sandwich served on homemade focaccia served with roasted roma tomato soup and a pesto swirl. \$11.50

## CROWN

Black bean patty, pesto grilled veggies, fresh mozzarella, butter lettuce with Dijon balsamic vinaigrette and basil aioli.

Served on wheat bread. \$11.50

## PLANT BASED BURGER

Beyond meat 20g protein burger, butter lettuce, tomatoes, red onions, chipotle aioli served on our house bun. \$12

## ROASTED BEET SALAD

Arugula, beets, grilled Japanese eggplant, goat cheese crouton, balsamic reduction, and olive oil. \$12.25

## GREEK SALAD (GF)

Romaine lettuce, cucumbers, kalamata olives, red onions, roasted beets, red wine vinegar dressing, hummus and feta. \$12.25

## SALAD OF BABY KALE

Baby kale, arugula, seasonal berries, roasted natural almonds, topped with goat cheese crumbles and balsamic vinaigrette, bruschetta of marscapone and pesto. \$12.25

## PEAR TREE SALAD (GF)

Hearts of butter lettuce, arugula, sliced seasonal pears, pomegranate, feta and champagne vinaigrette. \$12.25

# 12" GRILLED PIZZA PIES

## TRIFECTA

Three cheese blend, marinara, basil and garlic béchamel. \$11.95

## KALUA PORK

Hawaiian slow roasted pork, hoisin, Napa cabbage, green onions, mozzarella, chipotle aioli and grilled pineapple. \$14.50

## CHORIZO

Marinara sauce, chorizo, cheddar cheese, cotija cheese, pico de gallo, avocado, white cilantro drizzle. \$14.00

## GARDEN

Grilled zucchini, eggplant, onion, oven dried tomatoes, garlic béchamel, arugala, basil, mozzarella and parmesan. \$14.00

## PESTO

Pesto, oven dried tomatoes, broccolini, baby kale, goat cheese and grilled red bell peppers. \$14.00

## GRILLED THAI CHICKEN

Marinated grilled chicken breast, peanut sauce, mozzarella cheese, green onions, grilled red peppers, cilantro, toasted sesame seeds and pea sprouts. \$14.00

## SPICY CALABRESE SALAMI

Roasted red peppers, garlic, mozzarella, parmesano, garlic mustard sauce, fennel, Palmetto sweet onions topped with fresh greens. \$14.00

## ITALIANO

House marinara, roasted garlic cloves, mozzarella, parmesan, black olives, Italian sausage, pesto and balsamic reduction. \$14.00

## MAC & CHEESE PIZZA

Cavatappi macaroni, cheesy béchamel, mozzarella and cheddar cheese, with toasty herb bread crumbs. \$14.00  
add bacon +2

## WHITE PIZZA

Ricotta cheese with five-cheese blend, tomatoes, basil, oregano and garlic butter. \$14.00  
add pepperoni +2

## SEASIDE

Grilled shrimp, garlic béchamel, avocado, mozzarella and roasted poblano chile. \$14.00

# SOMETHING SWEET

## PERSONAL DEEP DISH FUDGY BROWNIE SUNDAE

Vanilla Gelato with toasted walnuts and your choice of chocolate or caramel sauce.  
\$6.95

## INDOOR S'MORES

Skillet filled with chocolate chips and topped with toasted marshmallows served with honey graham crackers. \$6.95

# CANINE MENU

BURGER PATTY \$5 | GRILLED CHICKEN BREAST \$5 | ORGANIC KIBBLE \$5

