

LUNCH



BREAKFAST fiesta breakfast bowl 8.00 asian bbq chicken 10.50 scrambled eggs, potatoes, cool bowl of crispy glazed black beans, soy chorizo, chicken, edamame, carrot, green onion, pico de gallo cucumber, green onion, and cotija cheese (v) cilantro, sesame dressing, lime squeeze on kale, oatmilk quinoa bowl 5.00 cabbage and romaine mix quinoa, agave and oatmilk topped with dates, coconut 10.50 elote and almonds (vgn, no gluten cool bowl of esquites-style added) corn, jicama, tajin, black beans, marinated tomatoes, buena bowl arugula, lime squeeze, cotija scrambled eggs, salsa verde, 8.00 chip, green goddess ranch blue corn tortilla chips, on kale, cabbage and

8.00 fried rice 'shroomsilog bowl filipino-style breakfast rice with egg, golden garlic, green onion, umami mushroom, achara-pickled green papaya (v, no gluten added)

avocado, jalapeno, cotija,

crema and green onion (v,

no gluten added)

cool bowl with watermelon, jicama, mango, tajin, chamoy-glazed chicken on kale, cabbage and romaine mix with cilantro-lime vinaigrette, cotija and a lime squeeze

10.50

romaine mix (v, no gluten

added)

fruit cart





10.50

LUNCH

oasis

falafel, toasted almonds, dates, arugula, carrot, pickled onion, lemon tahini dressing on warm quinoa (vgn, no gluten added)

arroz con pollo

carnitas-style chicken, avocado, pico de gallo, cabbage, cotija, jalapeno, green onion, blue corn tortilla chips, cilantro-lime vinaigrette on warm brown rice

gochujang bowl

gochujang-pulled chicken, kimchi, roasted mushrooms & kale, pickled cucumber, green onion on warm brown rice

10.50

roasted sweet potato & red onion, arugula, roasted kale & mushrooms, brussels sprouts, pickled onion, lemon tahini dressing, black sesame seeds on warm brown rice (vgn, no gluten

bounty bowl

added)

10.50

10.50