

SIGNATURE SALADS

served w/ sliced bread

SOMEN \$8.75

japanese somen noodles, mixed greens, caramelized shallots, kaiware sprouts, carrots, bean sprouts, fresh herbs, crispy wonton strips, roasted chopped peanuts, chili lime vinaigrette

ROCKY \$8.95

herb grilled chicken breast, baby spinach, wild arugula, apples, egg, grapes, cherry tomatoes, roasted red bell peppers, gorgonzola, fried onions, ranch dressing

COBB \$7.95

hearts of romaine, gorgonzola, avocado, apple-wood smoked bacon, cherry tomatoes, egg, creamy basil dressing

TUNA NICOISE \$10.95

pepper crusted seared ahi tuna, butter lettuce, green beans, roasted potatoes, kalamata olives, egg, cherry tomatoes, fresh herbs, lemon tarragon vinaigrette

ATHENS \$8.45

hearts of romaine, wild arugula, red onions, kalamata olives, cucumbers, feta cheese, cherry tomatoes, pepperoncinis, greek dressing

STEAKHOUSE \$9.75

grilled marinated tri-tip steak, hearts of romaine, apple-wood smoked bacon, fried onions, roasted potatoes, black beans, gorgonzola, caesar dressing

PETALUMA \$8.25

kale, watermelon, roasted red beets, watermelon radish, goat cheese, strawberries, jicama, spiced almonds, greek dressing

ASTORIA \$8.95

wild arugula, whole-grain farro, apples, cheddar cheese, red onion, toasted almonds, celery, green onions, apple cilantro dressing

HOMEMADE SOUPS

16oz \$4.95 32oz \$8.95

ASIAN CHICKEN NOODLE

caramelized shallots & spinach

TOMATO BISQUE

basil & onions

DAVY \$12.45

pan-seared herb salmon, wild arugula, avocado, sweet corn, sharp white cheddar, candied walnuts, shaved fennel, red onions, sesame ginger dressing

SOUTHWESTERN \$9.25

hearts of romaine, aged sharp white cheddar, apple-wood smoked bacon, avocado, sweet corn, red onions, crispy tortilla strips, black beans, chipotle honey dressing, w/ pico de gallo salsa

TOFU \$8.95

furikake crusted tofu, mixed greens, egg white omelet, red bell peppers, edamame, carrots, kaiware sprouts, bean sprouts, sesame seeds, soy ginger vinaigrette

AUTUMN \$9.25

butter lettuce, roasted butternut squash, roasted brussel sprouts, apples, dried almonds, bacon, cheddar cheese, balsamic vinaigrette

KYOTO \$11.95

peppered crusted ahi tuna, mixed greens, wakame seaweed, somen noodles, firm tofu, nori, edamame, kaiware sprout, carrots, sesame seeds, miso sesame dressing

POMONA \$9.55

baby spinach, organic quinoa, sweet corn, fresh herbs, basil pesto, sugar snap peas, roasted red beets, shaved fennels, cherry tomatoes, feta cheese, red onion, balsamic vinaigrette

OSAKA \$11.95

pepper crusted ahi tuna, mixed greens, brown rice, edamame, watercress, green onions, roasted brussel sprouts, peanuts, cherry tomatoes, sesame seeds, low-fat miso sesame dressing

CURRY RED LENTILS

chickpeas & quinoa

CUSTOM BUILD SALAD

served w/ sliced bread

step 1 choose a build

full salad \$6.95	half salad \$5.50
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step 2 choose a green

wild arugula (+50¢)	butter lettuce	mixed greens
baby spinach	hearts of romaine	kale new

step 3 choose 6 standard ingredients (50¢ / each additional ingredient)

anchovies	kaiware sprouts	orange
bean sprouts	quinoa	pear
black beans	pepperoncinis new	watermelon new
broccoli	red bell pepper	<u>Seeds, nuts, & crunches</u>
carrots	red onions	crispy wontons
celery	shaved fennel	crispy tortilla strips
cherry tomatoes	somen noodles	fried onion
chickpeas	sweet corn	garlic croutons
cucumber	whole-grain farro	toasted sesame seeds
egg	watercress—hydroponic new	toasted almonds
edamame	watermelon radish new	toasted peanuts
fresh herbs	<u>Fruits</u>	toasted pumpkin seeds
firm tofu	apple	<u>Cheese</u>
green beans	dried currants	crumbled gorgonzola
green onions	grapes	crumbled feta
jicama	mango	

optional step premium ingredients (\$1 / each additional ingredient)

apple-wood smoked bacon	pico de gallo salsa	spiced almonds new
avocado	roasted butternut squash	<u>Cheese</u>
brown rice new	roasted brussel sprouts new	fresh buffalo mozzarella
caramelized shallot	roasted herb potatoes	goat cheese
dried cranberries	roasted red bell pepper	aged sharp white cheddar
egg white omelet	roasted red beets	shaved parmesan
kalamata olives	wakame seaweeds	

optional step steak, poultry, seafood, and things (priced individually)

furikake crusted tofu	+\$1.50	grilled marinated tri-tip steak	+\$2.95
grilled portabella mushroom	+\$1.95	pepper crusted seared ahi tuna	+\$4.95
herb grilled chicken breast	+\$1.95	herbed crusted pan seared salmon	+\$4.95

step 4 choose a dressing

apple cilantro dressing new	lemon tarragon vinaigrette
balsamic vinaigrette	sesame ginger dressing
blue cheese dressing	soy ginger vinaigrette
buttermilk ranch dressing	thai vinaigrette
caesar dressing	low-fat chili lime vinaigrette
chipotle honey dressing	low-fat miso sesame dressing
greek dressing new	fat-free balsamic vinaigrette
lemongrass basil dressing	balsamic vinegar & extra virgin olive oil

SANDWICHES

served w/ side salad

HOT SANDWICHES

HAM, PEAR, & CHEESE \$8.25

grilled ham, gruyere cheese, stone ground mustard, on a acme pain de mie

PORTABELLA \$8.95

fresh buffalo mozzarella, marinated tomatoes, olives tapenade, red pepper aioli, on a toasted acme sweet bun

GREEK CHICKEN \$8.95

grilled marinated chicken breast, wild arugula, feta cheese, roma tomatoes, red onions, on a acme herb slab

CHIPOTLE \$8.95

spicy chipotle chicken breast, fontina cheese, chipotle sauce, tortilla strips, on a toasted acme green onion slab

HUMMUS WRAP \$6.95

avocado, roma tomatoes, cucumber, red onion, butter lettuce, wrapped on a whole wheat tortilla

COOL SANDWICHES

TURKEY \$8.45

turkey breast, mixed greens, roma tomatoes, gruyere cheese, cucumber, whole basil leaves, lemon basil aioli, on a whole wheat bread

SMALL BITES

SWEET POTATO WEDGES \$4.95

chipotle ketchup, chili lime aioli

SALMON CAKES \$6.95

chili lime aioli, pickled namasu

THAI COCONUT RISOTTO \$5.95

roasted sweet potatoes, coconut milk, fresh herbs,

SHRIMP CEVICHE \$6.25

plantain chips

PORK POTSTICKERS (6) \$5.95

chili soy ginger sauce

GRILLED CHEESE \$5.25

melted sharp cheddar, on a acme pain de mei

STEAK \$8.95

sliced marinated tri-tip steak, crispy potatoes, sautéed corn, lettuce, mayonnaise, on a toasted acme ciabatta

SALMON CLUB \$9.25

grilled salmon fillet, wild arugula, roma tomatoes, applewood smoked bacon, spicy garlic aioli, on a acme kaiser roll

PULLED PORK \$9.25

slow roasted pork shoulder, pineapple b.b.q sauce, blueberry preserve, cheddar cheese, mayo, on a acme ciabatta

BLTA \$8.95

apple-wood smoked bacon, lettuce, roma tomato, avocado, mayonnaise, on a toasted acme pain de mie

CAPRI \$8.45

roma tomatoes, fresh buffalo mozzarella, olive tapenade, basil pesto, mixed greens, on a toasted acme herb slab

SESAME TOFU \$4.50

crispy tofu in tangy sesame sauce

FRIED CALAMARI \$7.95

spicy garlic aioli

SUMMER ROLLS

mixed greens, somen noodles, carrots, bean sprouts, fresh herbs, thai sauce*
shiitake \$4.25 | **chicken** \$4.95 | **shrimp** \$5.25

* non-vegetarian thai sauce