

SALADS

Organic Field Green	1/2 portion for 4 ½	Full 8
with herbed vinaigrette topped with goat cheese, candied walnuts, and chopped tomatoes		
French Press Salad		10
served with field greens, red peppers, toasted pecans, and a maple dressing and a choice of grilled Salmon, Seared Scallops, or Grilled Chicken Breast		
Grilled Portabello and Brie		11
served over grilled french bread with pesto spread on a bed of field greens and herbed vinaigrette		
Asian Chicken		9
shredded lettuce, white meat chicken, wonton, pickled ginger crisps, cucumber, carrot, mandarin oranges, and green onions tossed in a ginger-soy dressing		
Grilled Vegetable and Chicken Caesar		10
grilled chicken breast, zucchini, bell pepper, eggplant, classic caesar dressing, and crouton		
House Chopped Salad		9
chopped greens with tomato, carrot, cheddar, strawberry vinaigrette and a choice of chicken or tuna salad		
Spinach Salad		9
baby spinach, avocado, sliced mushroom, red and yellow peppers, red onion, and goat cheese with a vinaigrette -add turkey 3		
Greek Salad		8
tomato, cucumber, red onion, field greens, feta, kalamata olives, and herbed vinaigrette		

SOUPS

Soup du Jour		5
French Onion		5
Soup and Salad Combo		8 ½
choice of french onion or Soup du jour and field green salad or caesar salad		

SANDWICHES

Roast Turkey Club Sandwich		8
with bacon, swiss, lettuce, tomato, and mayo on wheat bread		
Anaheim Delight		8
Hot roast beef, Swiss cheese, roasted (mild) Anaheim chiles, tomato, lettuce and Chipotle mayo on baguette		
BLT on White Bread		6 ½
the lunch classic - add avocado for \$1.50		
Tuna Sandwich		7 ½
salad of Albacore tuna, pickle, red onion, celery, hard boiled egg, yellow mustard and mayo with green leaf lettuce, tomatoes on baguette		
Chicken Salad		7 ½
breast of chicken with a touch of tarragon and fresh grapes and lettuce and tomato on baguette		

**BREAKFAST
AT LUNCH**

DÉJEUNER

CHAUD

allow for a few extra minutes
for hot entrées to cook

Eggs Any Style	6.75
two eggs served with fresh fruit, bacon, and white, wheat or rye toast	
Breakfast Burrito	7
egg, black beans, cheddar, tomato, and green onions wrapped in a tortilla served with salsa and sour cream	
Grilled Italian Sandwich	8
with prosciutto, salami, capicola, ham, provolone, mixed greens, and herbed vinaigrette on baguette	
Thai Coconut Curry Grilled Chicken Sandwich	9
with tomato and lettuce on baguette with the day's side salad	
Philly Cheese Steak Sandwich	10
the classic with frites	
Grilled Chicken Sandwich or Wrap	8
with bacon, pepper jack cheese, lettuce, and pepper jelly mayo with the day's side salad	
Roasted Vegetable Sandwich	8
with provolone, pesto mayo, and field greens on baguette with a field green salad	
Veggie Ruben or Turkey Ruben	8
baby spinach, mushroom, red onion, sauerkraut, and melted swiss with Russian dressing on rye bread with the day's side salad	
French Dip	7
served on baguette with roast beef, jus, and frites	
Croque Monsieur	7
ham and cheese Parisienne style with frites	
Chicken Parmesan Sandwich	9
breaded chicken breast with marina and melted provolone on baguette	
Meatball Sub	9
with melted provolone and marinara sauce	
Smoked Salmon Monte Cristo	11
smoked salmon, cream cheese, capers, red onions, on egg dipped white bread	
Grilled Salmon and Pesto Sandwich	9
with baby spinach, red onion, and tomato on wheat with the day's side salad	
Savory Quiche	8
quiche of the day served with a side of field green salad	
Chicken Chipotle Burrito	8
chopped chicken breast with chipotle cream, black beans, and pepperjack cheese	
Cheeseburger	8
ground beef patty grilled to temperature served on a toasted bun with lettuce tomato, red onion choice of cheddar, swiss, pepperjack, provolone, or blue cheese and french press frites	

Wines by the Glass

Gloria Ferrer Blanc de Noir Champagne 8	French Press Pinot Noir 9
Honig Sauvignon Blanc 8	Budini Malbec 8
Château St. Michelle Pinot Gris 6 ^{3/4}	Four Vines Zinfandel 8
Four Vines "Naked" Chardonnay 7	Pedroncelli Merlot 11
Brosario Rosé 7	Liberty School Cabernet Sauvignon 8
	6th Sense Syrah 9.75

Coffee, Espresso, and Tea

House Coffee Selection 2.15

100% Hawaiian Kona Coffee served in a 32oz French Press 6.75

Latte	3.50 / 4.00	Vietnamese Coffee	3.75 / 4.25
Cappuccino	3.50 / 4.00	Café Au Lait	3.25 / 3.75
Espresso (Double)	2.75	Chai Latte	3.75 / 4.25
Macchiato	3.25	Hot Chocolate	2.50 / 3.15
Americano	2.50 / 3.00	Flavored Steamer	2.50 / 3.00
Mocha Latte	3.75 / 4.25	Quattroccino (Iced Blended Mocha)	4.50

Extra Shot of Espresso .60

Add Flavor .50

Almond, Banana, Caramel, Cherry, Cinnamon, Coconut, Crème de Menthe, Hazelnut, Irish Cream,
Orange, Raspberry, Strawberry, Vanilla Sugar Free Vanilla, Caramel, or Hazlenut

Mango Ceylon and White Chocolate Tea Latte 3.50

Loose Leaf Teas 5.00 (in a 32 oz. French Press) 2.50 (in bag)

Decaf English Breakfast, Earl Grey, Egyptian Chamomile, English Breakfast,

Roobios, Mango Ceylon, Washington Peppermint, Yerba Maté

Dragonwell Green Tea 3.25 per cup Jasmine Pearl Green Tea 4.25 per cup

Drinks

Milk	2.00	Fountain Soda	1.85
Chocolate Milk	2.50	(Coke, Diet Coke, Sprite, or Ginger Ale)	
Fresh Orange Juice	4.00	Iced Tea	1.85
Grapefruit, Cranberry, Tomato, Pineapple, or Apple Juice	2.80	Iced Coffee	2.00
Mixed Berry Smoothie	4.50	Italian Soda	2.00

Beer

Budweiser	4.25	Fat Tire	4.75
Bud Light	4.25	New Belgium Sunshine Wheat	4.75
Sierra Nevada Pale Ale	4.75	Newcastle Brown Ale	4.75
Pilsner Urquell	4.75	Stella Artois	4.75