

LUNCH

Served until 3 pm

SOUPS

- MANNY'S MUSHROOM SOUP** Made with fresh portabello, crimini & oyster mushrooms 6 *gf vg*
TORTILLA SOUP Tomato purée, herbs, spices and no animal products 3.5 | 5.5 *gf vg*
BLACK BEAN SOUP Made with fresh herbs and no animal products 3.5 | 5.5 *gf vg*
MAMACITAS CHICKEN SOUP With veggies, rice, a sidebar of limes, cilantro, onions and jalapeños 13 *gf*

SALADS

- LA PEPITA** chopped kale, roasted pepitas, cotija cheese, diced red peppers, roasted corn and whole black beans in cumin vinaigrette 10 *gf*
HALE KALE CAESAR chopped kale, roasted marcona almonds, parmesan cheese in our citrus caesar dressing 10 *gf*
TACO SALAD Chicken machaca, avocado, tomatoes, cheese & tortilla strips tossed in our lime cilantro dressing (sub flank steak for \$3) 12 *gf*
LIME CILANTRO CHICKEN SALAD Lime cilantro marinated chicken, romaine, avocado & tomato 12 *gf*
SANTA FE CHOPPED SALAD Grilled chicken, black beans, cheese, roasted corn, bell peppers, tomatoes, tortilla strips, chipotle dressing 12 *gf*
salad add ons | lime cilantro chicken 5 | flank steak 7 | sesame crusted seared ahi 8 | blackened salmon 8

SANDWICHES

served with roasted corn lentil salad, soup, organic greens or french fries

- TOMATO BASIL GRUYÈRE** Grilled cheese sandwich made with gruyère cheese, tomatoes & basil on sourdough 10
RANDY'S NORTHSHORE grilled chicken, roasted anaheim chili, jack cheese and chipotle creme on sourdough 11
SEARED AHI PEPITA PESTO arugula, tomatoes, pepita pesto on sourdough 13
HAMBURGER 1/2 lb lean burger, lettuce, tomatoes, pickles, onions and mayo on a brioche 10

\$9 SOUP & SALAD COMBOS

served with a cup of soup and organic mixed greens

- KALE NACHOS** *gf*
CHILI RELLENO
TACO chicken, baja, chicken mole, carne asada (+\$1), salmon (+\$1)
ENCHILADA chicken, cheese or suiza *gf*
QUESADILLA tomato basil - or - spinach, mushroom, onion

\$9 TACO BAR

served with 2 tacos and 1 side

- BAJA TACO** *gf*
CHICKEN MOLE TACO *gf*
GRILLED CHICKEN TACO *gf*
CARNITAS TACO *gf*
CARNE ASADA TACO (+\$1) *gf*

LUNCH BOWLS

MAKE YOUR OWN BOWL

Rice, beans and add what you like 6 *gf*

CHICKEN FAJITA BOWL

Grilled chicken, bell peppers & onions, rice, black beans & guacamole 9 *gf*

GARDEN VEGGIE BOWL

Zucchini and squash sauteed in pepita pesto sauce over veggie wild rice 9 *gf*

CARNE ASADA PROTEIN BOWL

Chopped steak, black beans, guacamole, cheese, romaine & pico de gallo 12 *gf*

BLACKENED SALMON PROTEIN BOWL

Avocado, roasted corn, citrus slaw, black beans, pickled radish, salsa verde 12 *gf*

BURRITOS & WRAPS

served with a cup of soup or organic mixed greens (sub La Pepita or Hale Kale salad for \$2)

DESIGNER BURRITO

Rice, beans and add what you like 7

BAJA FISH BURRITO

Batter fried white fish, rice, oaxacan slaw, avocado, creamy chipotle 10

POLLO ASADO BURRITO

Grilled chicken, black beans, avocado, jack cheese and pico de gallo (sub steak \$3) 11

ACHIOTE CAESAR WRAP

Achiote marinated chicken, romaine tossed in caesar dressing, sun dried tomatoes, parmesan, tortilla strips (Todd's request) 11

burrito and bowl add ons

chicken 3.5 | flank steak 5 | beef barbacoa 5 | cheese 1 | guacamole 2 | sour cream 1 | shrimp 7 | veggies 4 | achiote zuchinni 2

HAPPY HOUR STARTS EVERYDAY @ 4PM



vegetarian dishes (*vg*) | gluten free dishes (*gf*) | always happy to accomodate allergies
if your gluten allergy is severe, speak to a manager. as we use the same oil and pans to prepare several items.

BEER & WINE

ROŠE

KIM CRAWFORD *roše (hawke's bay, new zealand)*

G 9
B 32

RED

BLOOD ORANGE SANGRIA ROJA

6

DISEÑO *malbec (mendoza, argentina)*

8 29

TOM GORE *cabernet (california)*

8.5 31

DREAMING TREE BY DAVE MATTHEWS *pinot noir (north coast, california)*

9 33

MEIOMI *pinot noir (sonoma, santa barbara, monterey)*

11 42

WHITE

BORGO CONVENTI *pinot grigio (friuli venezia giulia, italy)*

8 29

ROBERT MONDAVI *chardonnay (napa, california)*

8 29

KIM CRAWFORD *sauvignon blanc (marlborough, new zealand)*

9.5 36

CANDONI MOSCATO *riesling (italy)*

36

FREIXENET CORDON NEGRO BRUT *sparkling wine 187ml (spain)*

10

1/2 OFF BOTTLES OF WINE

Every Night After 8pm And All Day On Tuesdays

MICHELADA

7

CRAFT BEERS

ALLAGASH WHITE 8

NORTH COAST SCRIMSHAW 6

STRAND BREWING PALE ALE 7

RAGING BITCH BELGIAN IPA 8

UINTA GRAPEFRUIT IPA 7

MISSION BREWERY IPA 8

GOLDEN STATE DRY CIDER 9

MEXICAN BEERS

NEGRA MODELO 6

MODELO ESPECIAL 6

CORONA / CORONA LITE 6

BOHEMIA 6

DOS EQUIS LAGER 5

DOS EQUIS AMBER 5

PACIFICO 5

NON-ALCOHOLIC

BUCKLER 5

MARGARITAS

made with Sake Blanco Tequila

MARGARITA DE LA CASA ~8

BLACKBERRY MARGARITA ~9

WATERMELON MARGARITA ~9

MANGO MARGARITA ~9

AGUA FRESCA

made with fresh fruits daily

~\$3 / \$1 per refill

BEVERAGES

iced tea ~3

arnold palmer ~3.5

martinelli apple juice ~2.75

homemade lemonade ~3.5

dark roast coffee or decaf ~3

bottled water ~2.75

san pellegrino ~2.75

mexican coke (bottle) ~3.5

coke, diet, sprite, root beer ~3

SHIRLEY TEMPLE ~3

ONLINE ONLY DEALS

order online, grab & go

\$5 & UP

Lunch Deals

served until 3pm

\$30

Family Packs

feeds 4

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