



EXECUTIVE CHEF: MAX SCHLUTZ
MENU PRINTED ON: 1/29/18

LUNCH & DINNER

Quality Matters.

GOOD VIBES. SERVED DAILY.

WE ARE EXCITED TO SERVE 100% GLUTEN FREE OPTIONS, LOCAL AND ORGANIC VEGETABLES, AND ANTIBIOTIC FREE MEATS. WE AIM TO SERVE DELICIOUS OFFERINGS THAT ARE LIGHT, BRIGHT AND MADE RIGHT!

*ALL SANDWICHES ARE SERVED ON A FRESHLY BAKED FRENCH ROLL PROVIDED DAILY BY OC BAKING

SIGNATURE SANDWICHES

SUMMER ZEPHYR \$10

fresh mozzarella, marinated tomato, pickled onion, arugula, pesto, balsamic reduction

YOGI \$11

chicken, avocado, pesto, marinated tomato, cucumber, arugula

MEDDOCK MELEE \$11

turkey, pepper jack, tomato, sprouts, cherry pepper, avocado, adobo buttermilk

COLLAB FOR A CAUSE

CHANGING THE WORLD, ONE SANDWICH AT A TIME!
EACH MONTH, WE PARTNER WITH A LOCAL CHEF, BUTCHER, FARM OR OTHER LIKEMINDED BUSINESS TO CREATE A SPECIAL, FROM WHICH A PORTION OF THE PROCEEDS BENEFIT A LOCAL NONPROFIT ORGANIZATION.

THE GENO \$12

turkey, pepperjack, hangar 24 bacon jam, haute sauce, avocado, cherry pepper, sriracha aioli, shredded lettuce, french roll

**benefiting the ben carlson foundation*

SEASONAL SANDWICHES

BALLER \$11

hand rolled meatballs, fennel marinara, arugula, aged parmesan, sweet peppers, smoked provolone, extra virgin O.O.

THE GRINDER \$10

spicy calabria salami, smoked provolone, sweet peppers, iceberg, red onion, champagne vinaigrette, aged parmesan

PASTRAMI PO-BOY \$11

swiss, COMEBACK slaw, deli mustard

FARMER'S MARKET \$9.5

avocado, tomato, pickled onion, cucumber, carrot, sprouts, cream cheese, balsamic vinaigrette

CHEF'S SELECTION

EL GUAPO \$12

smoked ham, spicy calabria salami, swiss, deli mustard, sweet peppers, pickled onion, dill pickle, pressed

VEGGIE BÁNH MÌ \$11

sweet chile brussels sprouts, pickled onion, shredded carrot, jalapeño, cucumber, sriracha aioli, cilantro

PIRATE COAST \$10.5

jalapeño-dill albacore tuna, cucumber, sprouts, sweet peppers, french roll

THE BEEF \$12

bourbon grilled flank steak, mint chimichurri, marinated tomato, sweet peppers, red onion, arugula, avocado, cream cheese

SIDES

BAJA POTATO SALAD \$4

sweet mustard sauce, pickled jalapeño, onion

BOMB PASTA SALAD \$4

farfalle, roasted peppers, champagne vin, basil, red onion

SHAKA SPUDS \$3

rosemary, habanero salt

SALADS

FARM FRESH • GARDEN SELECT • LOCAL PRODUCE

CHINA CHOP \$12

chicken, orange, cranberry, shredded carrot, almond, watermelon radish, carrot miso ginger vinaigrette

WEDGE LEGEND \$12.5

smoked bacon, chicken, goat cheese, red onion, grape tomato, crouton, balsamic reduction, atomic vinaigrette

ITALIAN CHOP \$12

spicy calabria salami, aged parmesan, smoked provolone, sweet peppers, red onion, champagne vinaigrette

SUMMER SALAD \$11

grapefruit, orange, peruvian pepper, red onion, watermelon radish, balsamic vinaigrette

CRAN APPLE \$10

granny smith apple, cranberry, crispy quinoa, red onion, crushed almond, balsamic vinaigrette

CALIFORNIA SALAD \$12.5

bourbon grilled flank steak, mixed greens, red onion, peruvian pepper, watermelon radish, chimichurri, balsamic vinaigrette

