LUNCH MENU

Tuesday – Friday 11am – 3pm

♥ POKE BOWL	13.50	Beverages	
Customize your own!!! Grab a small menu & a pencil from the cashier to choose your options for your custom poke. Try our awesome WIFI waiter too! Instructions are at the tables.		Paso Robles Sangria brandy, tropical fruit, orange liqueur Our Brews on Draft 7 ea We support local craft breweries and in light of that we rotate our selections occasionally. Ask your bartender or cashier what we have for the day	
♥ Fried Calamari Salad (gf) 13 cucumber, mango, feta, fuji apple, arcadian farm greens, mango vinaigrette, citrus aioli			
Fish & Chips (gf) crispy local rock fish, fennel ca sofrito ranch, mesquite season		Brews	
·		Modern Times	6
Grilled Salmon Tacos (gf) fennel cabbage slaw, cucumb	12 Der Greek feta	tropical pale ale (San Diego, CA) Woods Beer Co.	6
guava habanero bbq aioli, farm greens		brut hibiscus ale (The Town, CA)	J
	_	Woods Beer Co.	6
Hot Fried Chicken Sandwich	12	local honey ale (Sacramento, CA) Morgan T.	6
organic chicken thigh, Sriracha rub, honey lemon cabbage slaw, feta, pickle, grilled		midnight sea coffee stout (Tracy, CA)	
brioche, guava bbq aioli, farm	greens	Oakland United hefeweizen (The Town, CA)	5
*Substitute for Fries	2	Booch Craft	6
Buffalo Wings & ChurWaffle chicken wing confit, cornbread buffalo sauce, sofrito ranch, co		grapefruit boozy kombucha (San Diego, C	CA)
syrup, pea shoot		Non-Alcoholic	
♥ Braised Oxtail carolina rice, black beans, fennel cab slaw, sweet plantains	_	Hibiscus Mint Iced Tea Perrier Sparkling Water Pineapple Lemonade Jarritos mango soda	4 4 6 4
*may substitute for Braised Chic Veggie Stew	-	Coke Classic Diet Coke Fentiman's ginger beer	3 3 4.5
Garlic Udon Cheesy Noodles house xo, garlic butter, house	12 cheese sauce,		

3

2

3

herb panko, fried farm egg

Add Braised Chicken

Add Sriracha Bacon

Add Garlic Shrimp Add Braised Oxtail