



# 3-WEEK LUNCH MENU



01/06-01/10

01/13-01/17

01/20-01/24



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Chicken Tinga</b> <b>Nachos</b> Chicken Tortilla Chips Queso Fresco Pico de Gallo Sour Cream Guacamole (\$8.50)	<b>Bistro Burger</b> brioche bun poblano chili cotija mojo mayo sofrito served with seasoned tots (\$9)	<b>Falafel Plate</b> hummus Mediterranean rice cucumber salad garlic sauce (\$8)	<b>Carnita Tacos</b> Corn Tortillas Onions Cilantro Salsa (\$3 per Taco) <b>Rice &amp; Beans</b> (\$1.75)	<b>Chicken Taquitos</b> Shredded Lettuce Cotija Pico de Gallo Avocado Salsa Pickled Onions Sour Cream (\$8)
<b>Cuban Sandwich</b> Braised Pork Smoked Ham Swiss Cheese Pickles Mustard served with Chips (\$9)	<b>Orange Chicken</b> steamed white rice broccoli (\$9)	<b>Shawarma Wrap</b> Lavash Hummus Pickled Onions Sautéed Cremini Mushrooms Garlic Sauce (\$7.50)	<b>Grilled Chicken Sandwich</b> seared chicken breast brioche bun shredded lettuce tomato pickles served with seasoned tots (\$8) with bacon (\$8.50)	<b>Fish Tacos</b> crispy battered bass corn tortilla cabbage slaw pico de gallo mojo mayo (\$4 per taco)
<b>Chopped Cheese</b> seasoned ground beef hoagie roll Swiss or American cheese shredded lettuce sliced tomato mayo served with potato salad (\$9)	<b>Chicken Tacos</b> grilled chicken thigh corn tortilla onions cilantro avocado salsa or salsa roja (\$3 per taco) <b>Rice &amp; Beans</b> (\$1.75)	<b>Plant-Based Grilled Cheese &amp; Tomato Bisque</b> sourdough plant-based cheese plant-based mayo (\$8)	<b>World Famous Pozole</b> (\$7)	<b>Bolognese Rigatoni</b> garlic Texas toast parmesan (\$9)

Everything on our menu is proudly made from scratch.