



• est. 1991 •

Monday August 5th

BYO SALAD BAR

Local Field Greens | Romaine | Spinach
Local Egg | Julienned Carrot | Grape Tomato | Crispy Onion*
Sliced Apples | White Cheddar | Roasted Beets | Parmesan Cheese
Cucumbers | Crispy Tofu | Mushrooms | Olathe Corn
SF, Dairy Free except for Cheese, Gluten Free except for Crispy Onion

Creamy Caesar (Egg*, Canola Oil, Parmesan, Black Pepper, Red Vinegar, Anchovy*,
Dijon, Worcestershire) *GF, SF, Contains Dairy, Pescatarian*

White Balsamic Vinaigrette (White Balsamic, Dijon, Honey*, Garlic, Grapeseed Oil)
GF, DF, SF, Vegetarian

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White
Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

**HERB GRILLED CHICKEN THIGHS
WITH SMOKED MUSHROOM MARSALA**

(All-Natural Chicken Thigh, Olive Oil, Seasonal Herbs,
Garlic, Kosher Salt) *GF, DF, SF*
(Marsala Wine, Heavy Cream*, Demi-Glace)
GF, SF, Contains Dairy and Will Be Served on the Side

ANCIENT GRAINS AND KALE STUFFED PEPPERS

(Kale, Quinoa, Amaranth, Millet, Red Pepper, Onion, Garlic, Olive Oil, Kosher Salt, Basil)
GF, DF, SF, Vegan

HORSERADISH AND CRÈME FRAICHE MASHED POTATO

(Fingerling Potatoes, Olive Oil, Salt, Pepper, Garlic, Horseradish, Heavy Cream*,
Buttermilk*) *GF, SF, Vegetarian, Contains Dairy*
Dairy Free and Vegan Available Upon Request

ROASTED BROCCOLI WITH BALSAMIC GLAZE

(Broccoli, Olive Oil, Salt, Pepper, Garlic, Balsamic)
GF, DF, SF, Vegan

ASSORTED DELI PLATTER WITH WALDORF CHICKEN SALAD (Chicken Breast, Mayo, Grapes,
Celery, Walnut, Apple, Kosher Salt) *GF, DF, SF, Contains walnuts*, **BREADS
AND CONDIMENTS**



Tuesday August 6th

BYO SALAD BAR

Arugula | Romaine | Field Greens
Grape Tomato | English Cucumber | Marinated Black beans
Broccoli | Crisp Bell Peppers | Smoked Chicken | Tortilla Strips | Red Onion
Carrot | Jack Cheese* | Gouda* | Marinated Chickpeas
GF, SF, Dairy Free except for Cheese

Chipotle Bacon Ranch 🌶️ (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar, Bacon, Chipotle Peppers*) *GF, SF, Contains Dairy and Capsaicin*

Mojo (Cilantro, Orange Juice, Garlic, Honey*, Red Onion, Olive Oil, Canola Oil, Salt)
GF, DF, SF, Vegetarian

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

BUILD YOUR OWN NACHOS

House Made Tri-Color Tortilla Chips

Served with your choice of:

Vegetarian Green Chili Queso 🌶️, Bison Queso* 🌶️, Grilled Chicken Thighs, Mojo
Seitan*, Cilantro, Roasted Corn, Salsa Verde 🌶️, Chipotle Salsa 🌶️, Sour Cream*,
Shredded Iceberg Lettuce, Pickled Jalapeno 🌶️

*SF, Veggie Queso, Bison Queso and Sour Cream Contain Dairy,
Seitan contains Gluten, Salsas, Queso's contain soy and dairy, and Jalapeno contain
Capsaicin*

PINTO BEANS 🌶️

(Kosher Salt, Olive Oil, Tomato, Onion, Cilantro, Garlic, Chipotle Pepper*, Green Chili*) *GF, DF, SF, Vegan, Contains Capsaicin*

CINNAMON FRUIT SALAD

(Honeydew, Pineapple, Watermelon, Rocky Ford Cantaloupe, Cinnamon)
Vegan, GF, DF, SF

ASSORTED DELI PLATTER, BREADS, AND CONDIMENTS



Wednesday August 7th

BYO SALAD BAR

Local Field Greens | Baby Spinach | Romaine
Grilled Sirloin | Julienned Carrot | Grape Tomato | Crispy Onion* | Popcorn | Feta*
Sliced Apples | Local Egg | Roasted Sweet Potato | Gigante Beans | Cucumbers
SF, Dairy Free except for Cheese, Gluten Free except for Crispy Onion
Pesto Ranch (Mayonnaise, Buttermilk*, Parsley, Basil, Parmesan Cheese*, Kosher Salt, Roasted Garlic, White Vinegar) *GF, Vegetarian, Contains Dairy*
White Balsamic Blackberry Vinaigrette (White Balsamic, Blackberries, Dijon, Honey, Garlic, Grapeseed Oil) *GF, DF, SF, Vegetarian*
Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil) *GF, DF, SF, Vegetarian*
Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, Vegetarian, Contains Dairy*
Champagne Vinegar & Olive Oil *GF, DF, SF, Vegan*

24 HOUR SMOKED BRISKET

(Brisket, Kosher Salt, Paprika, Garlic, Celery Salt, Smoke, Time)
SF, GF, DF

24 HOUR SMOKED TOFU

(Tofu, Kosher Salt, Paprika, Garlic, Celery Salt, Smoke, Time)
Vegan GF, DF

BBQ SAUCE BAR

South Carolina Style, North Carolina Style, Kc Style, Texas Style, Colorado Peach
GF, SF, Vegan, DF

ROASTED SWEET POTATOES

(Sweet Potato, Olive Oil, Kosher Salt, Nutmeg, Cinnamon)
GF, SF, DF, Vegan

COLESLAW

(Cabbage, Carrot, Vinegar, Herbs, Kosher Salt, Sugar*)
GF, SF, DF, Vegan, Contains Refined Sugars

STRAWBERRY SPRITZER

(Soda Water, Ginger Ale, Strawberry Puree, Simple Syrup*)
GF, SF, DF, Vegan, Contains Refined Sugars

ASSORTED DELI PLATTER WITH TUNA SALAD (Wild Caught Albacore Tuna, Mayo, Celery, Onion, Kosher Salt, Black Pepper) *GF, DF, SF*, **BREADS, AND CONDIMENTS**



Thursday August 8th

BYO SALAD BAR

Field Greens | Iceberg Mix | Shaved Brussels Sprouts
Red Cabbage | Sundried Tomato | Mushroom | Carrot | Grape Tomato | Asparagus
Broccoli | Red Onion | Ham | Marinated Kidney Beans | Goat Cheese*
Quinoa Salad | Crispy Tofu
GF, SF, DF except for Cheese

Raspberry Orange Vinaigrette (Olive Oil, Canola Oil, Red Wine Vinegar, Raspberry, Orange Juice, Agave) *GF, DF, SF, Vegan*

Lemony Herb and Yogurt Dressing (Greek Yogurt, * Lemon Juice, Olive Oil, Parsley, Basil, Marjoram, Dried Onion) *GF, SF, Contains Dairy, Vegetarian*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

PERSIAN RICE BOWLS

Cardamom Jeweled Rice (Long Grain Rice, Kosher Salt, Golden Raisin, Cardamom, Garlic, Saffron) *GF, DF, SF, Vegan*

Colorado Lamb Kofta, (Lamb, Beef, Onion, Spices, Olive Oil, Garlic)

Morgh (Chicken Breast, Garlic, Onion, Lemon Juice, Olive Oil, Sumac, Spices)

Persian Style Spiced Lentils (Vegan) (Lentils, Olive Oil, Kosher Salt, Spices, Garlic, Onion, Shallot)

GF, SF, DF

Served with:

Persian Cucumber Sauce (contains Dairy), White Sauce (contains Dairy), Green Herb Pistou, Pomegranate Yogurt (contains Dairy), Lemon Tahini,

Harissa Sauce 

CUCUMBER AND TOMATO SALAD

(Cucumber, Tomato, Red Onion, Dill, Parsley, Basil, Olive Oil, Kosher Salt, Garlic)

GF, DF, SF, Vegan

HIBISCUS AND ROSE SHARBAT (Traditional Iranian Drink)

(Honey*, Rose Water, Hibiscus, White Vinegar)

GF, DF, SF, Vegetarian

ASSORTED DELI PLATTER WITH CURRIED CHICKEN SALAD (Chicken Breast, Mayo, Onion, Celery, Kosher Salt, Curry Powder) *GF, DF, SF*, **BREADS AND CONDIMENTS**



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Friday August 9th

BYO SALAD BAR

Field Greens | Romaine | Baby Kale

Grape Tomato | English Cucumber | Gigante Beans | Broccoli | Crisp Bell Peppers
Carrot | Garden Peas | Olathe Sweet Corn | Cheddar Cheese* | Ham | Tofu*

GF, Soy Free except for Tofu, Dairy Free except for Cheese

Creamy Black Pepper & Parmesan Dressing (Mayonnaise, Buttermilk*, Parsley,
Kosher Salt, Roasted Garlic, White Vinegar, Black Pepper, Parmesan*)

GF, SF, Vegetarian, Contains Dairy

Vegan Green Goddess (Avocado, Coconut Milk, Olive Oil, Lime Juice, Parsley,
Cilantro, Green Onion) *GF, DF, SF, Vegan*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)

GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White
Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

GRILLED ANGUS BEEF HAMBURGERS

(Ground Beef, Salt, Pepper, Garlic)

GF, DF, SF

BEYOND BURGERS

GF, DF, SF, Vegan

CONTINENTAL SAUSAGES

GF, SF, DF

Served with:

Kaiser Buns* | Red Onion | Lettuce | Tomatoes | Sliced Pickles | Cheddar* | Swiss*
Mayonnaise* | Ketchup | Spicy Brown Mustard

Soy Free Except for Mayo, Dairy Free Except For Cheeses,

Gluten Free Except For Kaiser Buns, Vegetarian

Gluten Free Buns Available Upon Request

KETTLE CHIPS

(Potatoes, Canola Oil, Salt)

GD, DF, SF, Vegan

SUPERFOOD SLAW

(Cabbage, Kale, Brussels Sprouts, Sunflower Seeds,
Dried Fruits, White Balsamic Vinaigrette)

GF, DF, SF, Vegan

ASSORTED DELI PLATTER WITH ROASTED VEGGIES(Seasonal Veggies, Kosher Salt, Olive Oil,
Spices)*GF, SF, Vegan*, **BREADS, AND CONDIMENTS**



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Monday August 12th

BYO SALAD BAR

Red and Green Leaf Lettuce | Arugula | Romaine
Herb Grilled Tempeh* | Quinoa and Herb Salad | Kidney Beans
Feta* | Spicy Red Onion | Sprouts | Shredded Carrots
Pepperoncini | Papadum Crisps | Mushrooms | diced Turkey
GF, Soy Free except for Tempeh, Dairy Free except for Cheese

Creamy Turmeric and Tahini Dressing (Olive Oil, Canola Oil, Turmeric, Lime Juice, Garlic, Kosher Salt, Garlic, Tahini, Black Pepper) *GF, DF, SF, Vegan*

Caper and Herb Vinaigrette (Caper, Garlic, Herbs, Olive Oil, Canola Oil, Lemon Juice, Red Wine Vinegar, Shallot, Red Onion) *GF, DF, SF, Vegan*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar)*GF, SF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

PAKISTANI BUTTER CHICKEN

(Chicken Thigh, Ginger, Onion, Garlic, Tomato, Garam Masala, Turmeric, Kosher Salt, Butter, Yogurt, Spices)
GF, F, Contains Dairy

NAAN BREAD

SF, Contains Gluten and Dairy

SAFFRON RICE

(Long Grain Rice, Olive Oil, Saffron, Kosher Salt)
GF, DF, SF, Vegan

SAAG PANEER

(Spinach, Paneer Cheese*, Cream*, Ginger, Onion, Garlic, Tomato, Garam Masala, Turmeric, Kosher Salt, Butter*, Yogurt*, Spices) *GF, SF, Contains Dairy*

SPICY CUCUMBER SALAD 

(Cucumber, Red Onion, Cilantro, Cashmere Chili*, Honey, Lime Juice)
GF, DF, SF, Vegan, Contains Capsaicin

VEGAN CHANA MASALA

(Chickpeas, Ginger, Onion, Garlic, Tomato, Garam Masala, Turmeric, Kosher Salt, Spices) *GF, DF, SF, Vegan*

ASSORTED DELI PLATTER WITH TUNA SALAD (wild caught albacore tuna, mayo, celery, onion, kosher salt, black pepper) *GF, DF, SF*, **BREADS, AND CONDIMENTS**



THE CATERING COMPANY

• est. 1991 •

Tuesday August 13th

BYO SALAD BAR

Baby Kale | Romaine | Field Greens
Diced Turkey | Garbanzo Beans | Sliced Almonds | Broccoli | Quinoa
Pickled Red Onion | Cucumber | Pears | Black Beans | Blue Cheese*
Cheddar Cheese* *GF, SF, Dairy Free except for Cheese*

Cajun Green Onion Vinaigrette 🌶️ (Red Wine Vinegar, Dijon, Honey*, Garlic, Grape seed Oil, Red Onion, Capers, Cayenne Pepper*, Red Pepper)
GF, DF, SF, Vegetarian, Contains Capsaicin

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, SF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

CAJUN BURRITO BOWLS 🌶️

Blackened Chicken, Blackened Tofu*, Andouille Sausage

GF, DF, Soy Free except for Tofu, Tofu is Vegan

Cajun Dirty Rice 🌶️ (Long Grain Rice, Kosher Salt, Celery, Onion, Green Pepper, Garlic, Spices*) *GF, DF, SF, Vegan, Contains Capsaicin*

Louisiana Style Pico 🌶️, Cheese*, Cajun Queso* 🌶️, Sour Cream*, Southern Slaw*,
Hot Sauce* 🌶️, Roasted Corn and Green Onion Salsa 🌶️, Death Sauce* 🌶️

Dairy Free Except Cheese, Slaw, and Sour Cream

Gluten Free

Hot Sauce, Death Sauce and Salsas contain Capsaicin

RED BEANS 🌶️

(Kidney Beans, Celery, Onion, Green Pepper, Garlic, Tomato, Red Hot*)

GF, DF, SF, Vegan, Contains Capsaicin

SWEET TEA

(Tea, Sugar*)

GF, DF, SF, Vegan, Contains Refined Sugars

UNSWEETENED TEA

GF, DF, SF, Vegan

ASSORTED DELI PLATTER WITH CAJUN CHICKEN SALAD (Chicken Breast, Mayo, Onion, Celery, Kosher Salt, Chili Powder, Mustard, Caper, Cornichon) *GF, DF, SF*, **BREADS AND**

CONDIMENTS



Wednesday August 14th

BYO SALAD BAR

Local Field Greens | Baby Spinach | Romaine
Local Egg | Julienned Carrot | Grape Tomato | Crispy Onion* | Lentils | Turkey
Sliced Apples | Aged Gouda* | Roasted Beets | Gigante Beans | Cucumbers
SF, Dairy Free except for Cheese, Gluten Free except for Crispy Onion

Bacon Ranch (Buttermilk, Mayo, Bacon, Kosher Salt, White Vinegar, Parsley, Garlic)
GF, SF, Contains Dairy

White Balsamic Vinaigrette (White Balsamic, Dijon, Honey, Garlic, Grapeseed Oil)
GF, DF, SF, Vegetarian

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk, Parsley, Kosher Salt, Roasted Garlic, White
Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

CAROLINA BBQ PULLED PORK & KC STYLE COUNTRY PORK RIBS

(Smoked Pork, BBQ Sauce*, Dijon, Cider Vinegar)
GF, DF, SF

ROASTED POTATO SALAD

(Mayo*, Celery, Onion, Kosher Salt, Cheddar*, Cornichon, Garlic, Yukon Gold
Potatoes) *GF, Contains Dairy, Contains Soy Vegetarian*
Vegan Option Available by Request

TOMATO AND CUCUMBER SALAD

(Tomato, Cucumber, Red Onion, Dill, Salt, White Vinegar, Olive Oil, Garlic)
GF, DF, SF, Vegan

BBQ TOFU SERVED WITH ROASTED FINGERLING POTATO

(Organic Tofu*, BBQ Sauce, Mirin)
GF, DF, Vegan, Contains Soy

SWEET YEAST ROLLS

(Flour*, Sugar*, Yeast, Salt, Milk*, Butter*)
SF, Vegetarian, Contains Gluten, Dairy and Refined Sugars
GF Rolls By Request

ASSORTED DELI PLATTER, BREADS, AND CONDIMENTS



Thursday August 15th

BYO SALAD BAR

Romaine | Field Greens | Shredded Cabbage
Ginger Chicken | Edamame* | Green Onion | Wonton Strips* | Sesame Crunchies
Goat Cheese* | Julienned Red Pepper | Red Onion | Grape Tomato
Broccoli | Crispy Miso Tofu*

SF except Edamame and Tofu, GF except for Wonton Strips, DF except for Cheese

Creamy Miso Dressing (Miso*, Mirin, Rice Vinegar, Sugar*, Green Onion, Ginger, Canola Oil) *GF, DF, Vegan, Contains Soy and Refined Sugars*

Wasabi Ginger Vinaigrette 🌶️ (Wasabi*, Ginger, Olive Oil, Rice Vinegar, Sesame Oil, Sesame Seeds, Tamari*, Sugar*, Chili Flake*) *GF, DF, Vegan, Contains Soy, Capsaicin, and Refined Sugars*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, SF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

GRILLED MISO CHICKEN BOWLS

(Chicken Thigh, Red Pepper, Yellow Onion, Green Onion, Miso*, Sesame Oil, Tamari*, Garlic, Ginger, Green Onion, Kosher Salt)

GF, DF, Contains Soy

Soy Free Option Available Upon Request

CRISPY MISO TOFU BOWLS

(Tofu, Red Pepper, Yellow Onion, Green Onion, Orange Juice, Miso*, Sesame Oil, Tamari*, Garlic, Ginger, Green Onion, Kosher Salt)

GF, DF, Contains Soy *Soy Free Option Available Upon Request*

SERVED WITH: Wasabi Aioli 🌶️, Hoisin*, Sriracha 🌶️, Kabayaki*, Umami Sauce

Hoisin and Kabayaki contain Soy and Gluten, Wasabi Aioli and Sriracha Contain Capsaicin

FRIED RICE

(Long Grain Rice, Cauliflower, Green Onion, Yellow Onion, Sesame Oil, Tamari*)

GF, DF, Vegan, Contains Soy *Soy Free Option Available Upon Request*

STIR FRY VEGETABLES

(Sesame Oil, Kosher Salt)

GF, SF, DF, Vegan

ASSORTED DELI PLATTER WITH ASIAN CHICKEN SALAD (Chicken Breast, Mayo, Onion, Celery, Kosher Salt, Mirin, Green Onion, Five Spice, Garlic, Sesame Oil) GF, DF, SF*,

BREADS AND CONDIMENTS



Friday August 16th

BYO SALAD BAR

Field Greens | Organic Spinach | Romaine
Grape Tomato | English Cucumber | Gigante Beans | Broccoli | Golden Beets | Lentils
Crisp Bell Peppers | Sliced Almond | Local Goat Cheese* | Grilled Palisade Peaches
GF, SF, Dairy Free except for Cheese

Summer Citronette (Grapefruit, Orange, Lemon, Honey*, Garlic, Dijon Mustard,
Olive Oil, Canola Oil) *GF, DF, SF, Vegetarian*

Roasted Pepper & Mint Vinaigrette (Roasted Red Pepper, Olive Oil, Canola Oil, Mint,
White Vinegar, Honey*) *GF, DF, SF, Vegetarian*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White
Vinegar) *GF, SF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

MACARONI & CHEESE BAR

Traditional Mac n' Cheese
(Heavy Cream*, Milk*, Cheddar Cheese*, Macaroni Noodles*)
SF, Vegetarian
[Gluten Free Available]
[Dairy Free & Vegan Available]

Served with:

Grilled Chicken, Elk and Jalapeno Sausage*, Jalapenos*,
Red Peppers, Peas, Green Onion, Broccoli, Tofu*, Green Chilies*, Sriracha*
Tofu Contains Soy *Sausage, Jalapeno, Chilies & Sriracha contain Capsaicin*

SLICED WATERMELON

GF, DF, SF, Vegan

SOUTHERN BUTTERMILK BISCUITS

(Flour, Buttermilk, Butter, Salt, Baking Powder, Cream, Lots of Love)
SF, Vegetarian, Contains Gluten, Contains Dairy
Allergy Accommodations Available Upon Request

ASSORTED DELI PLATTER, BREADS, AND CONDIMENTS



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Monday August 19th

BYO SALAD BAR

Red and Green Leaf Lettuce | Baby Kale | Romaine
Herb Grilled Chicken | Jicama | Celery | Radish | Kalamata Olives | Barley Salad*
Baby Corn Broccoli | Crispy Chickpea | Carrots | Feta* | Bell Pepper
SF, Dairy Free except for Cheese, Barley Contains Gluten

Vietnamese Coconut Vinaigrette (Coconut Milk, Rice Vinegar, Coconut Molasses,
Garlic, Water) *GF, DF, SF, Vegan*

Walnut and Anchovy Vinaigrette (Walnut, Anchovy*, Garlic, Salt, Dijon Mustard, Olive
Oil, Lemon Juice, Parmesan Cheese*, Black Pepper) *GF, SF, Pescatarian, Contains
Dairy*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White
Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

PHO

Rice Noodles

GF, DF, SF, Vegan

Traditional Pho Broth

(Beef Bones, Five Spice, Onion, Garlic, Aromatic Herbs, Soy*)

DF, Contains Soy and Gluten

Vegan Pho Broth

(Vegetable Stock, Five Spice, Onion, Garlic, Aromatic Herbs, Soy*)

DF, Vegan, Contains Soy and Gluten

Gluten & Soy Free Available Upon Request

Served with:

Lemongrass Grilled Chicken, Crispy Miso Tofu*, Jalapenos🌶️, Herbs, Hoisin Sauce*,
White Onions, Green Onion, Sriracha🌶️

*DF, Tofu and Hoisin contain Gluten and Soy, Sriracha and Jalapeno contain
Capsaicin*

Gluten and Soy Free Vegan Option Available Upon Request

THAI ICED TEA

*Gf, SF, Contains Dairy**DF Available Upon Request**

ASSORTED DELI PLATTER WITH ROASTED VEGGIES(Seasonal Veggies, Kosher Salt, Olive Oil,
Spices)*GF, SF, Vegan* **BREADS, AND CONDIMENTS**



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Tuesday August 20th

BYO SALAD BAR

Field Greens | Arugula | Romaine
Diced Turkey | Crispy Applewood Bacon | Spicy Sunflower Seeds | Feta* | Peas
Red Onion | Shredded Carrots | Green Onion | Sprouted Lentils | Grape Tomato
Sourdough Croutons* | Tofu* | Local Egg

SF except Tofu, GF Except for Croutons, Dairy Free except for Cheese

Blackberry Thyme Vinaigrette (Blackberry, Thyme, Dijon Mustard, Sherry Vinegar, Honey*, Canola Oil, Olive Oil) *GF, SF, DF, Vegetarian*

Avocado Herb Dressing (Avocado, Buttermilk*, Fresh Herbs, White Vinegar, Kosher Salt, Spices) *GF, SF, Vegetarian, Contains Dairy*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, SF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

STREET TACOS

CARNE ASADA (Beef, Kosher Salt, Lime Juice, Canola Oil, Onion, Garlic) *GF, DF, SF

PORK CHILI VERDE (Pork, Chili, Tomatillo, Onion, Garlic, Kosher Salt, Onion, Tomato) *GD, DF, SF*

CAULIFLOWER AL PASTOR (Cauliflower, Canola Oil, Kosher Salt, Ancho Chili, Garlic, Vinegar, Pineapple Juice, Tomato)* GF, DF, SF, VEGAN*

Served with

Roasted Corn Pico, Tomatillo Pineapple Salsa🌶️, Ancho Rojo Salsa🌶️, Avocado Salsa🌶️,
Corn and Flour* Tortillas, Lime Crema*, Jalapeno Ranch*🌶️, Cotija Cheese*,
Red Onions and Cilantro

*GF except for Flour Tortillas, Cheese, Crema & Ranch contain Dairy,
Ranch contains Soy, Salsa contains Capsaicin*

REFRIED BLACK BEANS🌶️

(Black Beans, Garlic, Kosher Salt, Tomato, Onion, Olive Oil, Hoja Santa, Chipotle*)
GF, DF, SF, Vegan, Contains Capsaicin

RAJAS🌶️

(Zucchini, Squash, Poblano, Mushroom, Red Onion, Tomato, Garlic, Kosher Salt)
*GF, DF, SF, Vegan *

JICAMA SLAW WITH AVOCADO VINAIGRETTE

(Jicama, Red Onion, White Vinegar, Avocado, Radish, Kosher Salt,
Cabbage, Cilantro, Tomato, Tomatillo)

*GF, DF, SF, Vegan

ASSORTED DELI PLATTER WITH ANCHO CHICKEN SALAD (Chicken Breast, Mayo, Onion,
Celery, Kosher Salt, Chili Powder, Green Onion, Garlic) GF, DF, SF*, **BREADS AND**

CONDIMENTS



Wednesday August 21st

BYO SALAD BAR

Field Greens | Romaine | Organic Spinach
Blueberries | Roasted Corn | Grape Tomatoes | Tofu* | Diced Ham | Granola* | Lentils
French Green Beans | English Peas | Strawberries | Candied Pecan | Goat Cheese*
*Soy Free except for Tofu, Dairy Free except for Cheese,
Gluten Free except for Granola*

Sweet Onion Citrus Dressing (Paleo) (Onion, Olive Oil, Honey*, Dijon Mustard, Garlic, Lemon Juice) *GF, DF, SF, Vegetarian*

Honey Herb Vinaigrette (White Balsamic Vinegar, Honey*, Olive Oil, Dijon, Parsley)
*GF, DF, SF, Vegetarian *

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, SF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

ASSORTED ARTISAN WRAPS

Antipasto (Soppressatta, Provolone, Spring Mix, Pepperoncini Mayo, Giardiniera) *Contains Dairy & Gluten*
Nashville Hot Turkey (Turkey, Nashville Hot Aioli, B&B Pickles, Cheddar, Crispy Onion) *Contains Dairy & Gluten*
BBQ Chicken Salad(Herb Chicken Breast, Mayo, Celery, Onion, BBQ Sauce Spring Mix) *DF, SF, Contains Gluten*
Dagwood (Roast Beef, Turkey, Ham, Tomato, Brown Mustard, Swiss, Romaine) *Contains Dairy & Gluten*
Roasted Vegetable (Seasonal Veggies, Vegan Pesto, Spring Mix, Red Onion, Pickled Carrot) *Vegan, Contains Gluten*
Pesto Chicken (Lettuce Wrap, Chicken Breast, Pesto, Fresh Mozzarella, Tomato) *GF, Contains Dairy*

KETTLE CHIPS

(Potato, Canola Oil, Salt)
GF, DF, SF, Vegan

OLATHE CORN AND PASTA SALAD

(Elbow Noodles*, Celery, Onion, Carrot, Olive oil, Cider Vinegar, Herbs, Dijon Mustard, Salt, Corn, Mayo*)
DF, SF, Vegetarian, Contains Gluten
Allergy Accommodation Upon Request

FRESH FRUIT SALAD

GF, SF, DF, Vegan



Thursday August 22nd

BYO SALAD BAR

Field Greens | Baby Kale | Romaine

Grape Tomato | English Cucumber | Crispy Tofu* | Broccoli | Crisp Bell Peppers

Marinated Chickpeas | Sliced Almond | Local Goat Cheese* | Dried Cranberry

Granola* Smoked Turkey Breast | Quinoa Salad

*Soy Free except for Tofu, Dairy Free except for Cheese,

Gluten Free except for Granola*

Blackberry Thyme Vinaigrette (Blackberry, Thyme, Dijon Mustard, Sherry Vinegar, Honey*, Canola Oil, Olive Oil) *GF, DF, SF, Vegetarian*

Avocado Herb Dressing (Avocado, Buttermilk*, Fresh Herbs, White Vinegar, Kosher Salt, Spices) *GF, SF, Vegetarian, Contains Dairy*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil) *GF, DF, SF, Vegetarian*

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

SHRIMP AND CHICKEN PAELLA

(All-Natural Chicken Thigh, Gulf Shrimp*, Bomba Rice, Tomato, Onion, Saffron, Red Pepper, Garlic, Olive Oil, Kosher Salt, Veggie Stock)

GF, SF, DF, Contains Shellfish

ROASTED VEGETABLE AND CHICKPEA PAELLA

(Roasted Veggies, Chickpeas, Bomba Rice, Tomato, Onion, Saffron, Red Pepper, Garlic, Olive Oil, Kosher Salt, Veggie Stock)

*GF, SF, DF, Vegan *

Served with

Romesco Sauce (Roasted Red Pepper, Tomato, Almond, Olive Oil, Lemon Juice, Garlic, Parsley, Salt), Crispy Onions (contains Gluten), Garlic Aioli (Contains Soy), and Olive Oil Croutons (Contains Gluten)

GAZPACHO SALAD

(Greens, Cucumber, Heirloom Tomato, Red Onion, Charred Tomato Vinaigrette)

DF, GF, SF, Vegan

ASSORTED DELI PLATTER WITH LEMONY TUNA SALAD (wild caught albacore tuna, mayo, celery, onion, kosher salt, black pepper, Lemon Juice, Olive Oil) *GF, DF, SF*, **BREADS, AND CONDIMENTS**



NATIONAL EAT A PEACH DAY

Friday August 23rd

BYO SALAD BAR

Shredded Cabbage | Romaine | Field Greens
Grape Tomato | English Cucumber | Marinated Chickpeas | Broccoli | Feta* | Ham
Roasted Olathe Corn | Squash & Zucchini | Jack Cheese* | Orange Segments | Almonds
GF, SF, Dairy Free except for Cheese

Pineapple Ginger Vinaigrette (Pineapple Juice, Ginger, Honey*, Dijon, Mirin, Kosher Salt, Canola Oil)*GF, DF, SF, Vegetarian, Contains Pineapple*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar)*GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

ISLAND CHICKEN BOWLS

TERIYAKI CHICKEN

(Chicken Thighs, Green Onion,
Soy Sauce*, Corn Starch, Brown Sugar, Mirin)
DF, Contains Gluten and Soy
Gluten and Soy free available

TERIYAKI TOFU

(Tofu*, Green Onion, Soy Sauce, Corn Starch, Brown Sugar, Mirin)
DF, Contains Gluten, Contains Soy
Gluten and Soy free available

Served With:

Spicy Kabayaki , Seaweed, Tropical Relish, Crispy Maui Onions, Sprouts, Green Onions
Kabayaki contains Soy, Gluten, Capsaicin and Refined Sugars

PINEAPPLE FRIED RICE

(White Rice, Pineapple, Green Onion, Sesame Oil, Kosher Salt)
DF, GF, SF, Vegan, Contains Pineapple

STIR FRY VEGETABLES

(Red Peppers, Baby Corn, Green Onion, Onion, Celery, Carrots, GF Teriyaki Sauce*)
GF, DF, Vegan, Contains Soy

ASSORTED DELI PLATTER WITH ASIAN CHICKEN SALAD (Chicken Breast, Mayo, Onion, Celery, Kosher Salt, Mirin, Green Onion, Five Spice, Garlic, Sesame Oil) GF, DF, SF*,

BREADS AND CONDIMENTS

HIGH COUNTRY ORCHARDS PALISADE PEACHES



Monday August 26th

BYO SALAD BAR

Local Field Greens | Romaine | Shaved Brussels
Local Egg | Julienned Carrot | Grape Tomato | Crispy Onion* | Tofu
Sliced Apples | Roasted Beets | Gigante Beans | Cucumbers | Lentils | Turkey
Soy Free except for Tofu, Gluten Free except for Crispy Onion

Creamy Bacon Ranch (Buttermilk*, Mayo, Bacon*, Kosher Salt, White Vinegar, Parsley, Garlic) *GF, Sf, Contains Dairy*

White Balsamic Vinaigrette (White Balsamic, Dijon, Honey*, Garlic, Grapeseed Oil)
GF, DF, SF, Vegetarian

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

ANCHO GRILLED CHICKEN THIGHS 

(All-Natural Chicken Thigh, Olive Oil, Seasonal Herbs, Garlic, Ancho Chili*, Kosher Salt) *GF, SF, DF, Contains Capsaicin*

PALISADE PEACH AND GREEN CHILI COMPOTE

(Palisade Peaches, Red Wine Vinegar, Green Chilies*, Sugar*)
GF, SF, DF, Contains Capsaicin and Refined Sugars

ANCIENT GRAIN, GARBANZO, AND KALE STUFFED PEPPERS

(Garbanzo Beans, Kale, Quinoa, Amaranth, Millet, Red Pepper, Onion, Garlic, Olive Oil, Kosher Salt, Basil) *GF, DF, SF, Vegan*

ROASTED GARLIC AND OLATHE CORN MASHED POTATOES

(Yukon Potatoes, Olive Oil, Salt, Pepper, Garlic, Corn, Heavy Cream*, Buttermilk*)
GF, SF, Vegetarian, Contains Dairy

Dairy Free and Vegan Roasted Potatoes Available Upon Request

DISALLE FARMS ROASTED BROCCOLI WITH BALSAMIC GLAZE

(Broccoli, Olive Oil, Salt, Pepper, Garlic, Balsamic)
GF, DF, SF, Vegan

ASSORTED DELI PLATTER WITH WALDORF CHICKEN SALAD (Chicken Breast, Mayo, Grapes, Celery, Walnut, Apple, Kosher Salt) GF, DF, SF, Contains walnuts*, **BREADS AND CONDIMENTS**



Tuesday August 27th

BYO SALAD BAR

Romaine Hearts | Field Greens | Arugula
Southwest Chicken | Red Onion | Cotija Cheese* | Roasted Olathe Corn
Roasted Red Peppers | Local Eggs | Tortilla Strips | Roma Tomatoes
Black Beans | Green Onion | Cheddar Cheese* | Quinoa | Crispy Tofu
GF, Soy Free except for Tofu, Dairy Free except for Cheese

Chipotle Vinaigrette 🌶️ (Apple Cider Vinegar, Chipotle Peppers*, Kosher Salt, Honey*,
Dijon Mustard, Olive Oil) *GF, DF, SF, Vegetarian, Contains Capsaicin*

Cilantro Lime Vinaigrette (Lime Juice, White Balsamic Vinegar, Cilantro, Honey*, Dijon
Mustard, Garlic, Olive Oil, Kosher Salt) *GF, DF, SF, Vegetarian*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White
Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

BUFFALO CHICKEN TACOS 🌶️

(All-Natural Chicken Breast, Olive Oil, Seasonal Herbs,
Garlic, Kosher Salt, Franks Red Hot*)
GF, DF, SF, Contains Capsaicin

BUFFALO CAULIFLOWER TACOS 🌶️

(Cauliflower, Olive Oil, Seasonal Herbs, Garlic, Kosher Salt, Franks Red Hot*)
GF, DF, SF, Vegan, Contains Capsaicin

Served With:

Spicy Ranch 🌶️, Chipotle Salsa 🌶️, Blue Cheese Crumbles*,
Celery and Carrot Slaw, Red Onions, and Local Corn Tortillas
*GF, Spicy Ranch Contains Dairy & Soy, Blue Cheese Crumbles Contain Dairy,
Salsa Contains Capsaicin*

STROHAUER FARMS ROASTED YUKON GOLD POTATO SALAD

(Local Yukon Gold Potatoes, Olive Oil, Garlic, Kosher Salt,
White Vinegar, Grain Mustard, Onion, Celery)
GF, DF, SF, Vegan

POBLANO AND APPLE SLAW 🌶️

(Shredded Cabbage, Green Apple, Poblano*, Lime Juice,
Olive Oil, Agave Syrup, Kosher Salt)
GF, DF, SF Vegan, Contains Capsaicin

ASSORTED DELI PLATTER, BREADS, AND CONDIMENTS



Wednesday August 28th

BYO SALAD BAR

Field Greens | Baby Spinach | Romaine
Sliced Tenderloin | Local Egg | Julienned Carrot | Grape Tomato | Crispy Onion
Chickpeas | Orange Segments | Sliced Apples | Aged Gouda
Roasted Beets | Gigante Beans
SF, Dairy Free except for Cheese, Gluten Free except for Crispy Onion

Yogurt Poppy Dressing (Greek Yogurt*, Olive Oil, Lemon Juice, Poppy Seed, Sugar*)
GF, SF, Vegetarian, Contains Dairy & Refined Sugars

White Balsamic Vinaigrette (White Balsamic, Dijon, Honey*, Garlic, Grapeseed Oil)
GF, DF, SF, Vegetarian

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

BAKED POTATO BAR

Sweet Potato | Idaho Potato *SF, DF, GF, Vegan*
Cheddar Cheese* | Scallions | Butter* | Smoked Chicken | Sour Cream*
GF, SF, Dairy Free Except for Butter, Cheese, & Sour Cream
{Earth Balance Butter & Vegan Sour Cream available}

COLORADO PORK AND OLATHE CORN GREEN CHILI 

(All Natural Pork, Hatch Green Chilies*, Tomato, Onion, Garlic, Kosher Salt, Olive Oil,
Cornstarch, Olathe Corn)
GF, DF, SF Contains Capsaicin

VEGAN CHILI 

(Pinto Bean, Red Onion, Garlic, Ancho Chili*, Chipotle Chili*, Tomato, Kosher Salt, Garlic)
GF, SF, DF, Vegan, Contains Capsaicin

BROCCOLI SLAW

(Cabbage, Kale, Broccoli, Sunflower Seeds,
Dried Fruits, White Balsamic Vinaigrette)
GF, DF, SF, Vegan

ASSORTED DELI PLATTER WITH ROASTED VEGGIES (Seasonal Veggies, Kosher Salt, Olive Oil,
Spices) *GF, SF, Vegan*, **BREADS, AND CONDIMENTS**



Thursday August 29th

BYO SALAD BAR

Romaine | Field Greens | Shredded Cabbage
Ginger Chicken | Edamame* | Green Onion | Wonton Strips* | Julienned Red Pepper
Red Onion | Grape Tomato | Broccoli | Crispy Miso Tofu* | Local Egg | Heirloom Beans
*SF except Edamame and Tofu, GF except for Wonton Strips *

Creamy Miso Dressing (Miso*, Mirin, Rice Vinegar, Sugar*, Green Onion, Ginger, Canola Oil) *GF, DF, Vegan, Contains Soy and Refined Sugars*

Wasabi Ginger Vinaigrette 🌶️ (Wasabi*, Ginger, Olive Oil, Rice Vinegar, Sesame Oil, Sesame Seeds, Tamari*, Sugar*, Chili Flake*) *GF, DF, Vegan, Contains Soy, Capsaicin, and Refined Sugars*

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil) *GF, DF, SF, Vegetarian*

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar) *GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

MARINATED AHI TUNA POKE AND LOMI LOMI SALMON 🌶️

(Soy Sauce*, Sesame Oil, Sesame Seeds, Green Onion, Crushed Red Pepper*, Honey*)
DF, Pescatarian, Contains Soy, Gluten, Capsaicin, and Seafood

ROASTED BEET POKE

(Roasted Red Beets, Mirin, Sesame Oil, Green Onion, Sesame Seeds)
GF, DF, SF, Vegan

Served with:

Tempura Crisp (Flour*, Water, Egg*) *DF, SF, Vegetarian, Contains Gluten*
Wasabi Aioli (Egg*, Olive Oil, Vinegar, Garlic, Wasabi) *GF, DF, SF, Vegetarian*
Sesame Oil, Sesame Seeds, Nori Shreds, Green Onion *GF, DF, SF, Vegan*
Kabayaki (Soy*, Sugar*, Rice Vinegar, Water) *DF, Vegan, Contains Soy, Gluten & Refined Sugars*

SHORT GRAIN RICE

(White Rice, Rice Vinegar, Sugar*, Kosher Salt)
GF, DF, SF, Vegan, Contains Refined Sugars

ASSORTED DELI PLATTER, BREADS, CONDIMENTS



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Friday August 30th

BYO SALAD BAR

Red and Green Leaf Lettuce | Arugula | Field Greens
Turkey | Jicama | Celery | Radish | Kalamata Olives | Barley Salad* | Baby Corn
Broccoli | Crispy Chickpea | Carrots | Feta* | Bell Pepper | Gigante Beans
SF, Dairy Free except for Cheese, Gluten Free except for Barley Salad

Pomegranate Rosemary Dressing (Pomegranate Juice, Dijon Mustard, Rosemary, Olive Oil, Canola Oil, Garlic, Agave) *GF, DF, SF, Vegan*

Walnut and Anchovy Vinaigrette (Walnut, Anchovy*, Garlic, Salt, Dijon Mustard, Olive Oil, Lemon Juice, Parmesan Cheese*, Black Pepper) *GF, SF, Contains Dairy, Pescatarian *

Balsamic Dressing (Balsamic Vinegar, Dijon Mustard, Honey*, Garlic, Canola Oil)
GF, DF, SF, Vegetarian

Ranch Dressing (Mayonnaise, Buttermilk*, Parsley, Kosher Salt, Roasted Garlic, White Vinegar)*GF, Vegetarian, Contains Dairy*

Red Wine Vinegar & Olive Oil *GF, DF, SF, Vegan*

THAI GREEN CURRY CHICKEN

(All-Natural Chicken Breast, Coconut Milk, Shrimp Paste*, Onion, Bell Pepper, Ginger, Kosher Salt, Olive Oil, Galangal, Red Chili, Lemongrass, Kaffir Lime, Coriander, Cinnamon, Mace, Cumin)
SF, DF, GF, Contains Shellfish and Capsaicin

THAI GREEN CURRY SWEET POTATO

(Sweet Potato, Coconut Milk, Onion, Bell Pepper, Ginger, Kosher Salt, Olive Oil, Galangal, Red Chili*, Lemongrass, Kaffir Lime, Coriander, Cinnamon, Mace, Cumin)
SF, DF, GF, Vegan, Contains Capsaicin

Served with:

Cilantro, Sambal, Pickled Red Onion, Naam Jim Jaew*
Naam Jim Jaew contains Fish sauce and Soy

STEAMED JASMINE RICE

(Jasmine Rice, Water, Salt, Olive Oil)
SF, DF, GF, Vegan

GINGER AND GARLIC GREEN BEANS

(Green Beans, Sesame Oil, Ginger, Kosher Salt, Garlic)
SF, DF, GF, Vegan

ASSORTED DELI PLATTER WITH TUNA SALAD (wild caught albacore tuna, mayo, celery, onion, kosher salt, black pepper) *GF, DF, SF*, **BREADS, AND CONDIMENTS**