

OUR GOAL IS TO PROVIDE

FRESH

LOCAL & QUALITY INGREDIENTS IN
OUR DISHES WHILE OFFERING
AN EXTENSIVE MENU TO MEET YOUR
DIETARY PREFERENCES

OUR GOAL IS FOR OUR GUESTS TO

FEEL AT HOME

& COMFORTABLE WHILE MAKING

meaningful

LIFE CONNECTIONS IN A CLEAN,
BRIGHT & FRIENDLY ATMOSPHERE

OUR GOAL IS THAT OUR GUESTS
ARE GREETED WITH A CHEERFUL SMILE
& SEE THAT THE ANNA'S HOUSE

TEAM IS FRIENDLY,

GENUINE

& DELIGHTED TO OFFER A COMPLETE
ANNA'S HOUSE EXPERIENCE

OUR GOAL IS FOR OUR TEAM MEMBERS
TO ENJOY THE WORK PLACE &

POSITIVE

ENVIRONMENT THAT WE STRIVE TO PROVIDE
WHILE OFFERING THE TOOLS FOR
GROWTH & DEVELOPMENT

OUR GOAL IS TO HAVE EVERY GUEST
LEAVE BETTER THAN WHEN THEY CAME IN - FEELING

satisfied

**RELAXED, FULL, CONTENT, HAPPY,
REFRESHED & THAT THE
MONEY WAS WELL SPENT**



ANNASHOUSEUS.COM

GRAND RAPIDS

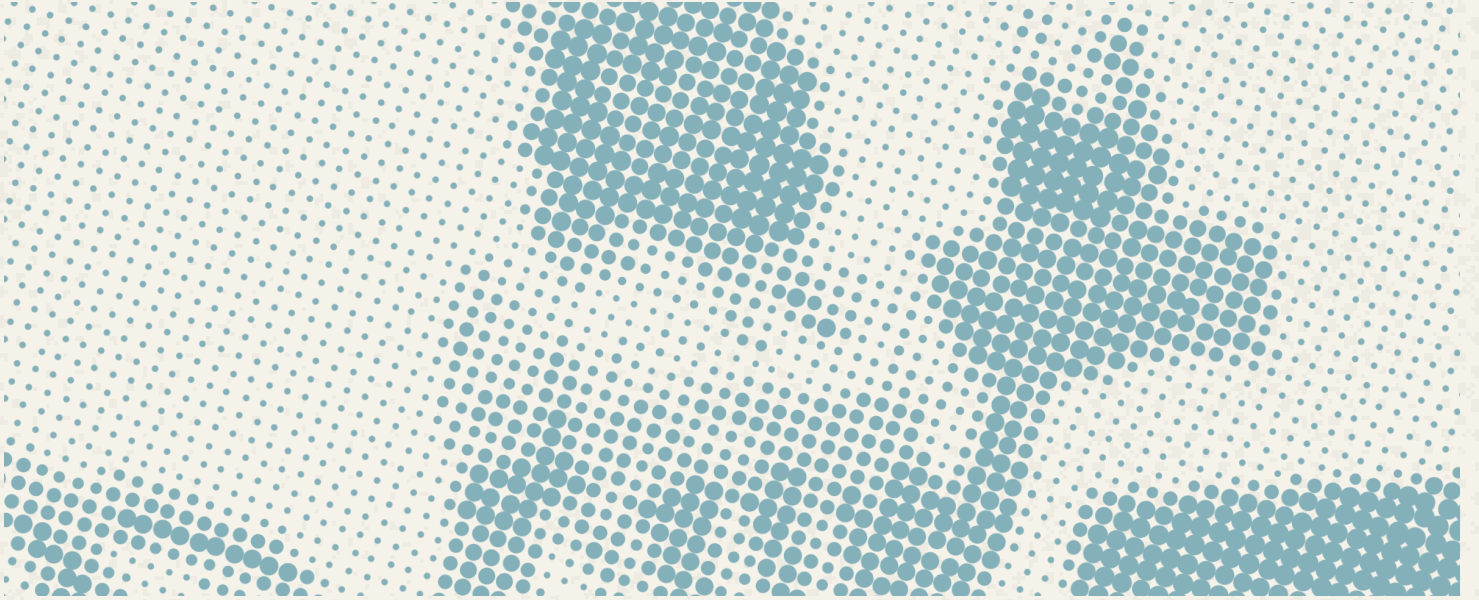
grandville

HOLLAND

KALAMAZOO

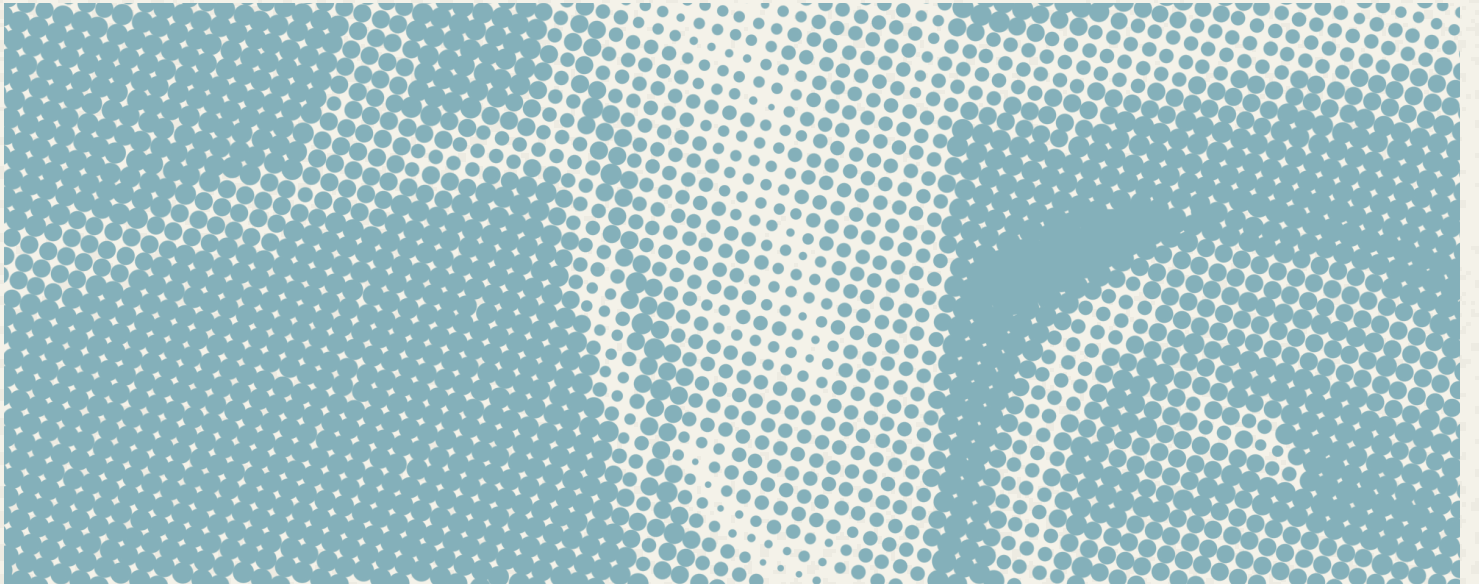
westland





ANNA'S

H O U S E



GLUTEN FREE DAIRY FREE ALL NATURAL MEATS CAGE FREE EGGS VEGETARIAN & VEGAN

GF NATURALLY GLUTEN FREE

GFO GLUTEN FREE OPTION \$2

V VEGETARIAN

V VEGAN AVAILABLE

N ALL NATURAL MEAT

DF DAIRY FREE

L INCLUDES INGREDIENTS FROM LOCAL PARTNER

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, SENSITIVITIES
OR DIETARY PREFERENCES PRIOR TO ORDERING

HAND CRAFTED ESPRESSO

MADE TO ORDER WITH ANNA'S ESPRESSO BLEND **L**

LATTE \$4 CAPPUCCINO \$4

CHAI TEA LATTE \$4 • ADD ESPRESSO \$.50

AMERICANO \$2.75

ESPRESSO SINGLE \$1.75 • DOUBLE \$2

ADD FLAVOR \$.50 • LAVENDER-MAPLE, VANILLA,
CARAMEL, HAZELNUT, BUTTERSCOTCH, MOCHA

SUGAR FREE VANILLA & CARAMEL

EXTRA ESPRESSO SHOT \$.60

SOY or ALMOND MILK \$.75

DRAFT SODAS!

Hand crafted in Traverse City, MI and
made with 100% cane sugar!

CREAM SODA, OAK BARREL GINGER ALE,
BLACK CHERRY CREAM SODA & ROOT BEER
\$3.75 (FREE REFILLS!)

specialty beverages

PURIFIED WATER BOTTLE \$2.5

KOMBUCHA **L**

SEASONAL PRICING • SEASONAL FLAVORS

FRESH SQUEEZED ORANGE JUICE \$4.25

FRESH FRUIT SMOOTHIES \$5.25

BLUEBERRY, STRAWBERRY, BANANA

TABLE SIDE FRENCH PRESS COFFEE **L** \$4.25

LOOSE LEAF TEA POT \$4.25

GOURMET HOT CHOCOLATE \$3.75

HOT CIDER \$3.75

SEASONAL

BEVERAGES

COFFEE **L** \$2.5

HOUSE COFFEE • FLAVORED COFFEE

JUICE \$3.25

ORANGE, GRAPEFRUIT, CRANBERRY, APPLE, TOMATO

MILK \$3.25

REGULAR • CHOCOLATE MILK

FRESH BREWED ICED TEA \$3.25

SOFT DRINKS \$2.85

COKE, DIET COKE, CHERRY COKE, DR. PEPPER,
LEMONADE, MELLOW YELLOW, SPRITE & RASPBERRY ICED TEA

While we are not a gluten-free environment, items indicated "GF" have gluten free ingredients. Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.

ANNA'S FAVORITES

sweet

CANDIED PECAN & BANANA

STUFFED FRENCH TOAST V N GFO

FILLED WITH MASCARPONE CHEESE, CANDIED PECANS & GRILLED BANANAS, TOPPED WITH A HOUSE MADE BANANA CARAMEL SAUCE. SERVED WITH YOUR CHOICE OF MEAT
\$12

LEMON POPPYSEED CREPES V GF

TWO CREPES STUFFED WITH HOUSE MADE CREAM CHEESE FILLING TOPPED WITH WARM BLUEBERRY SAUCE.
SERVED WITH YOUR CHOICE OF MEAT
\$10.75

CHICKEN N' WAFFLES N L

BELGIAN WAFFLE TOPPED WITH CRISPY CHICKEN & HOUSE MADE MAPLE CREAM SAUCE. SERVED WITH TWO EGGS ANY STYLE
\$10.25

PARFAIT V GF

VANILLA YOGURT, HOUSE MADE GRANOLA, BLUEBERRIES & STRAWBERRIES
\$7.75

CHOCOLATE QUINOA BREAKFAST BOWL GF DF 🌱

FRESH BLUEBERRIES, STRAWBERRIES & BANANAS WITH TOASTED COCONUT, CINNAMON, REAL MAPLE SYRUP, WALNUTS & PECANS, SERVED ATOP WARM CHOCOLATEY QUINOA & DRIZZLED WITH DARK CHOCOLATE SAUCE.
SERVED WITH A SIDE OF STEAMED SOY, ALMOND OR 2% MILK
\$10.25

HEALTHY BAKED OATMEAL GF DF 🌱

BREAKFAST OATS, DRIED CHERRIES & RAISINS BAKED WITH VANILLA SOY MILK & A DASH OF CINNAMON. TOPPED WITH YOUR CHOICE OF WARM SOY, ALMOND OR 2% MILK
HALF \$6.75 • FULL \$9.25

TWILIGHT FRENCH TOAST V L

BAKED FRENCH BREAD TOPPED WITH CRÈME BRULÉE SAUCE, FRESH BERRIES & RASPBERRY MELBA
HALF \$7.75 • FULL \$11.25

SAVORY

CORNEB BEEF BENNY L

HOUSE MADE CORNEB BEEF & TWO BASTED EGGS ON ENGLISH MUFFINS WITH HOLLANDAISE SAUCE.
SERVED WITH YOUR CHOICE OF POTATOES
\$11.5

EGGS BENEDICT N L

HAM & TWO BASTED EGGS SERVED ON ENGLISH MUFFINS WITH HOLLANDAISE SAUCE. SERVED WITH YOUR CHOICE OF POTATOES
\$10.5

COOK'S SANDWICH N GFO L

SAUSAGE PATTY, EGG, AVOCADO, GREEN ONION, CREAM CHEESE & CHEDDAR ON ENGLISH MUFFIN TOAST.
SERVED WITH YOUR CHOICE OF POTATOES
\$10

THE B.A.E N GFO L

BACON, AVOCADO, EGG, TOMATO & CHEDDAR SERVED ON A BAGEL. SERVED WITH YOUR CHOICE OF POTATOES
\$10

MONTE CRISTO N GFO L

ALL NATURAL HAM & SWISS GRILLED BETWEEN TWO SLICES OF TEXAS FRENCH TOAST TOPPED WITH RASPBERRY MELBA SAUCE. SERVED WITH YOUR CHOICE OF POTATOES
\$10.25

BREAKFAST BURRITO N L

SCRAMBLED EGGS, SAUSAGE, ONION, GREEN PEPPER & CHEDDAR. SERVED WITH SOUR CREAM, GUACAMOLE & HOUSE MADE RANCHERO. SERVED WITH YOUR CHOICE OF POTATOES
\$10.75

POTATO PANCAKES V L

HASH BROWN POTATO CAKES, GOAT CHEESE & GREEN ONIONS. SERVED WITH AN APPLE CIDER REDUCTION & TWO EGGS ANY STYLE
\$11

CHORIZO BREAKFAST BURGER N L

HALF LOCAL MICHIGAN CRAFT BEEF & HALF CHORIZO PATTY, PEPPER JACK, LETTUCE, TOMATO, SUNNY SIDE UP EGG, CHIPOTLE AIOLI & A FRIED ONION RING ATOP A PRETZEL BUN. SERVED WITH YOUR CHOICE OF POTATOES
\$11.25

CHICKEN SAUSAGE TATER TOT CASSEROLE N GF

TATER TOTS BAKED WITH CHEDDAR, SAGE, THYME & ONION.
TOPPED WITH CHICKEN SAUSAGE, CHEDDAR, SOUR CREAM,
GREEN ONION & TWO EGGS ANY STYLE
\$12.5

HUEVOS RANCHEROS WITH PORK CARNITAS GFO L

HOUSE MADE PORK CARNITAS WITH YOUR CHOICE OF FLOUR
OR CORN TORTILLAS. SERVED WITH REFRIED BEANS, HOUSE MADE
RANCHERO SAUCE & TWO EGGS ANY STYLE
\$11.75

QUINOA CRUSTED SAUSAGE QUICHE N GF L

A CLASSIC QUICHE BAKED ON A CRUST OF QUINOA WITH
CARAMELIZED ONION & SAGE BREAKFAST SAUSAGE, THYME,
SPINACH & ARUGULA. TOPPED WITH MELTED SWISS,
LEMON ARUGULA SALAD & FETA
\$11.75

HOUSE BOWLS

SERVED WITH TWO EGGS ANY STYLE & TOAST

ANNA'S SKILLET N GFO L

HAM, ONION, GREEN PEPPER, MUSHROOM, RED SKINNED POTATOES,
TOMATO & CHEDDAR, TOPPED WITH FRESH TOMATO & GREEN ONION
\$10.75

CORNED BEEF HASH SKILLET GFO DF L

HOUSE MADE CORNED BEEF, RED SKINNED POTATOES,
GREEN PEPPER, ONION & MUSHROOM
\$11.5

HIPPIE HASH GFO GF L

SLOW ROASTED CAULIFLOWER, BROCCOLI, CARROTS, CABBAGE,
RADISH, BEETS & BROWN RICE ROASTED WITH FRESH GARLIC
& GINGER. TOPPED WITH MONTEREY JACK, A DOLLOP OF SOUR
CREAM & ALFALFA SPROUTS. SERVED OVER RED SKINNED POTATOES
\$11.75

SWEET POTATO &

BRUSSELS SPROUTS HASH GFO DF GF L

ROASTED BRUSSELS SPROUTS & RED ONION WITH SWEET POTATOES
& DRIED CHERRIES. TOPPED WITH BALSAMIC REDUCTION
\$11.25

SMOKED SALMON HASH GFO L

SMOKED SALMON, RAINBOW POTATO MEDLEY, SUN DRIED
TOMATOES, GREEN ONION, CAPERS & TARRAGON CHEESE
\$13

TEMPEH POWER BOWL DF GF L

HOUSE MADE VEGAN TEMPEH BACON, ATOP BROWN RICE
& STEAMED KALE. TOPPED WITH AVOCADO, DRIED CHERRIES
& A TANGY POMEGRANATE DRIZZLE
\$12.75

KIMCHI & BACON FRIED RICE BOWL N DF L

JASMINE RICE WITH SESAME FRIED BACON BITS, KIMCHI
& GREEN ONION. TOPPED WITH SEARED ASIAN PORK BITES,
AVOCADO, CUCUMBER, GREEN ONION & HOUSE MADE THAI AIOLI
\$11.75

omelettes & scrambles

SERVED WITH TOAST

MEAT & CHEESE OMELETTE N GFO L

YOUR CHOICE OF MEAT & CHEESE
\$9.75

HANGOVER OMELETTE N GFO L

BACON, SAUSAGE, HAM & CHEDDAR
\$11.25

DUBLIN OMELETTE GFO L

HOUSE MADE CORNED BEEF HASH, BACON, SAUSAGE & CHEDDAR
\$11.75

CALIFORNIA OMELETTE N GFO L

BACON, AVOCADO, TOMATO & CREAM CHEESE
\$11.5

ULTIMATE OMELETTE N GFO L

HAM, MUSHROOM, ONION, GREEN PEPPER & CHEDDAR
\$11.25

VEGGIE OMELETTE V GFO L

MUSHROOM, ONION, TOMATO, GREEN PEPPER,
ALFALFA SPROUTS & CHEDDAR
\$10.25

ADONIS OMELETTE V GFO L

BABY SPINACH, FETA & TOMATO
\$9.75

WESTERN OMELETTE N L

HAM, SAUSAGE, ONION, GREEN PEPPER,
SWISS & CHEDDAR TOPPED WITH SAUSAGE GRAVY
\$11.75

HAMMY SCRAMBLE N GFO L

SCRAMBLED EGGS WITH DICED HAM & CHEDDAR.
SERVED WITH YOUR CHOICE OF POTATOES
\$9.25

WESTERN SCRAMBLE N L

SCRAMBLED EGGS, SAUSAGE, HAM, ONION, GREEN
PEPPER & CHEDDAR TOPPED WITH SAUSAGE GRAVY.
SERVED WITH YOUR CHOICE OF POTATOES
\$11

TWO EGGS &

SERVED WITH TWO EGGS ANY STYLE & TOAST

POTATOES GFO DF L

\$7

BREAKFAST MEAT N GFO DF L

\$8.25

BREAKFAST MEAT & POTATOES N GFO DF L

\$9.75

HOUSE MADE CORNED BEEF HASH GFO DF L

\$10

STEAK & POTATOES GFO DF L

\$14.5



CAGE FREE
EGGS
FROM VANDE BUNTE

CLASSICS & COMBOS

ANNA'S CAKES V GFO

ADD FRESH BLUEBERRIES, STRAWBERRIES, BANANAS, M&Ms,
PECANS OR CHOCOLATE CHIPS TO YOUR CAKES • \$1
ONE \$4 • TWO \$5 • THREE \$6

RED VELVET PANCAKES V

MADE FROM SCRATCH RED VELVET PANCAKES TOPPED WITH
A DOLLOP OF HOUSE MADE CREAM CHEESE FROSTING
ONE \$4.5 • TWO \$6.5

FRENCH TOAST V GFO L

FULL \$8.25 • HALF \$6.25

PANCAKE OR FRENCH TOAST COMBO V N GFO L

TWO CAKES OR HALF ORDER FRENCH TOAST,
TWO EGGS & CHOICE OF MEAT
\$9.25

BELGIAN WAFFLE V GFO

\$6.5 • ADD FRUIT & WHIPPED CREAM FOR \$1

BISCUITS & GRAVY N L

TWO FRESH BUTTERMILK BISCUITS, HOUSE MADE SAUSAGE GRAVY
& TWO EGGS ANY STYLE. SERVED WITH YOUR CHOICE OF POTATOES
\$9.5

THE BIG BREAKFAST N GFO DF L

THREE EGGS, HAM, TWO SAUSAGE LINKS, TWO STRIPS
OF BACON, POTATOES & THREE SILVER DOLLAR PANCAKES.
SERVED WITH YOUR CHOICE OF TOAST
\$12

TOAST

WHITE, WHEAT, PUMPERNICKEL, RAISIN, CINNAMON, TEXAS,
ENGLISH MUFFIN, ENGLISH MUFFIN TOAST, BAGEL OR BISCUIT
UPGRADE TO: GF TOAST \$2 • CINNAMON ROLL \$2.5
OR GF CINNAMON ROLL \$3

MEAT

BACON • SAUSAGE LINKS / PATTIES • HAM
TURKEY BACON / SAUSAGE • VEGAN TEMPEH BACON \$4.25
CHICKEN SAUSAGE \$4.75 • CORNED BEEF HASH \$6.5

ON THE SIDE

CINNAMON ROLL \$5.25 • GF CINNAMON ROLL \$6.25 • POTATOES \$3.25 • CUP OF FRESH FRUIT \$3.75 • EGG \$1.5
TOAST \$2.5 / GF \$3 • OATMEAL \$3.75 • FRIES \$3.25 • SWEET POTATO FRIES \$3.75 • ONION RINGS \$4.25
CHEESY TATER TOT CASSEROLE \$5.25 • SEASONED HOUSE CHIPS \$3 • PARMESAN KALE CHIPS \$3

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burgers

**MADE WITH ALL NATURAL, ANTIBIOTIC
& HORMONE FREE LOCAL MICHIGAN CRAFT BEEF**

SERVED WITH SEASONED HOUSE CHIPS OR PARMESAN KALE CHIPS.
FRIES FOR \$2 • SWEET POTATO FRIES OR HAND BATTERED ONION RINGS \$2.5

ANNA'S BURGER GFO N L

CLASSIC DOUBLE PATTIED, HALF POUND BURGER, SAUTEED ONION,
AMERICAN CHEESE & SWISS ON A BRIOCHE BUN
\$12

BLACKENED BBQ HAYSTACK BURGER N L

DOUBLE PATTIED, HALF POUND BURGER WITH PROVOLONE,
PICKLES, BBQ SAUCE & HAYSTACK ONIONS ON A PRETZEL BUN
\$12

DOUBLE DECKER OLIVE BURGER GFO N L

DOUBLE PATTIED, HALF POUND BURGER WITH HOUSE MADE
OLIVE MAYO, LETTUCE, TOMATO & CHEESE ON A BRIOCHE BUN
\$12

GARDEN HERB SPROUT BURGER GFO DF L

ORGANIC BROWN RICE & SUNFLOWER SEED VEGGIE BURGER
WITH AVOCADO, TOMATO, FRESH SPROUTS & LEMON OIL DRESSING
ON A VEGAN POTATO BUN
\$11

BLACKENED TEMPEH BURGER DF L

MARINATED & BLACKENED TEMPEH BURGER WITH AVOCADO,
GRILLED ONIONS, PICKLES, LETTUCE & TOMATOES ON A
VEGAN POTATO BUN. SERVED WITH BBQ SAUCE
\$11

PLATTERS

CHICKEN TENDERS DF

SERVED WITH FRIES
\$9.5

CAM'S CONEYS DF

TWO ALL-BEEF DOGS WITH DETROIT-STYLE CONEY SAUCE,
DICED ONION & ONE STRIPE OF MUSTARD ON STEAMED BUNS.
SERVED WITH FRIES
\$8.5

QUESADILLA N

LARGE GRILLED FLOUR TORTILLA, STUFFED WITH ONIONS,
JALAPEÑOS, MONTEREY JACK, CHIPOTLE AIOLI & YOUR
CHOICE OF CHICKEN, CARNITAS, OR STEAK. SERVED WITH SOUR
CREAM, GUACAMOLE & HOUSE MADE RANCHERO ON THE SIDE.
CHICKEN \$10.25 • CARNITAS \$11.5 • STEAK \$12.5

VEGGIE QUESADILLA V

LARGE GRILLED FLOUR TORTILLA, STUFFED WITH FRESH SPINACH,
MUSHROOMS, TOMATO, ONION, JALAPEÑOS, CHIPOTLE
AIOLI & MONTEREY JACK. SERVED WITH SOUR CREAM,
GUACAMOLE, & HOUSE MADE RANCHERO ON THE SIDE
\$9.75

SANDWICHES

SERVED WITH SEASONED HOUSE CHIPS OR PARMESAN KALE CHIPS.
FRIES FOR \$2 • SWEET POTATO FRIES OR HAND BATTERED ONION RINGS \$2.5

THE CLUB SANDWICH N GFO L

DOUBLE DECKER TURKEY, HAM, BACON, AMERICAN CHEESE,
LETTUCE, TOMATO & MAYO ON TOASTED WHITE BREAD
\$11.75

BIG BLT SANDWICH N GFO L

DOUBLE DECKER BACON, LETTUCE,
TOMATO & MAYO ON TEXAS TOAST
\$11.5 / ADD AVOCADO FOR \$1.25

TRADITIONAL REUBEN SANDWICH GFO L

HOUSE MADE CORNED BEEF, SWISS, SAUERKRAUT
& THOUSAND ISLAND DRESSING ON PUMPERNICKEL
(TRY IT WITH TURKEY OR TEMPEH INSTEAD) V
\$10.5

GOURMET GRILLED CHEESE N GFO L

GRILLED BACON, TOMATO, PROVOLONE, CREAM CHEESE
& GREEN ONION ON ENGLISH MUFFIN TOAST
\$10

TRIPLE MELT N GFO L

HAM, TURKEY, BACON, SWISS, CHEDDAR, GRILLED
ONION, TOMATO & MAYO ON GRILLED TEXAS TOAST
\$10.5

OUR LOCAL MICHIGAN PARTNERS

WE ARE PROUD TO PARTNER WITH LOCAL MICHIGAN BUSINESSES!

ROWSTER COFFEE • THE BRINERY
MORAINES PARK FARMS • KIND CRUMBS
MICHIGAN BREAD • FERRIS COFFEE
VANDE BUNTE FARMS

paninis & wraps

SERVED WITH SEASONED HOUSE CHIPS OR PARMESAN KALE CHIPS.
FRIES FOR \$2 • SWEET POTATO FRIES OR HAND BATTERED ONION RINGS \$2.5

CHICKEN ROMA PANINI N GFO L

GRILLED CHICKEN BREAST, SLICED TOMATOES, PROVOLONE,
BASIL PESTO & BABY SPINACH ON SOURDOUGH
\$10

SPICY BAJA TURKEY JACK PANINI GFO L

TURKEY, TOMATO, AVOCADO, PEPPER JACK
& JALAPEÑO CUMIN MAYO ON SOURDOUGH
\$10.5

VERY VEGGIE PANINI 🌱 GFO L

BABY SPINACH, SLICED TOMATO, RED ONION,
HUMMUS, CUCUMBER & BASIL PESTO ON SOURDOUGH
\$9.25

TURKEY PESTO PANINI GFO L

TURKEY, BABY SPINACH, SLICED TOMATO,
GOAT CHEESE & BASIL PESTO ON SOURDOUGH
\$10.5

CRANBERRY TURKEY PANINI GFO L

TURKEY BREAST, SWISS, BABY SPINACH, BROWN MUSTARD
& CRANBERRY MAYO ON SOURDOUGH
\$10

ANNA'S SOUTHWEST WRAP N

TURKEY, HAM, BACON, ROMAINE LETTUCE, DICED TOMATO,
PEPPER JACK & JALAPEÑO CUMIN MAYO
\$10.25

CALIFORNIA COBB WRAP N

GRILLED CHICKEN BREAST, BACON, ROMAINE LETTUCE,
AVOCADO, DICED TOMATO, CRUMBLIED BLUE CHEESE
& HOUSE MADE BLUE CHEESE DRESSING
\$10.25

SALADS

ANNA'S GOURMET NUT & BERRY N GF

SPRING MIX, GRILLED CHICKEN BREAST, STRAWBERRIES, BLUEBERRIES,
GOAT CHEESE, CANDIED PECANS & RASPBERRY VINAIGRETTE
\$11.5

STEAK SALAD GF

SLICED STEAK COOKED TO ORDER, WITH FRESH PEARS,
BLUE CHEESE CRUMBLES & HOUSE MADE MAPLE-MUSTARD
VINAIGRETTE ON A BED OF SPRING MIX & ARUGULA
\$13

ZUCCHINI KALE PESTO SALAD N GF

FRESH KALE & ZUCCHINI RIBBONS TOSSED IN A HOUSE MADE
BUTTERMILK PESTO DRESSING. WITH ROASTED ASPARAGUS,
SUNDRIED TOMATOES, GRILLED CHICKEN & PARMESAN
\$12

CHICKEN SALAD N GF DF

HOUSE MADE CHICKEN SALAD SERVED ON
A BED OF ROMAINE WITH FRESH STRAWBERRIES
& RASPBERRY VINAIGRETTE *CONTAINS WALNUTS
\$9.5

CHICKEN COBB N GF

ROMAINE LETTUCE, GRILLED CHICKEN BREAST, BACON,
TOMATO, HARD BOILED EGG, AVOCADO & BLUE CHEESE
CRUMBLES. SERVED WITH HOUSE MADE BLUE CHEESE DRESSING
\$11.5

SESAME THAI RICE BOWL N DF

ROMAINE LETTUCE, GRILLED CHICKEN BREAST, JASMINE RICE,
NAPA CABBAGE, GREEN ONION, SHREDDED CARROTS
& HOUSE MADE THAI AIOLI
\$10.5

CHIPOTLE CHICKEN RICE BOWL N GF

ROMAINE LETTUCE, GRILLED CHICKEN BREAST,
JASMINE RICE, BLACK BEANS, TOMATO,
CHEDDAR & HOUSE MADE CHIPOTLE AIOLI
\$10.5

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