

STARTERS

all sharable items are served with grilled 'noble bakery' country bread (grilled naan or gf bread)

CHICKPEA & HERB HUMMUS 10
crudite vegetables, cilantro-chili sauce

SEASONAL SOUP 7

CHUNKY AVOCADO TOAST 7.5
poblano chiles, cilantro, queso fresco, pepitas

FRESH RICOTTA CHEESE W/ WALNUT ROMESCO 10
moroccan spiced eggplant, pomegranate crunch, local honey

SICILIAN CAPONATA 10
san marzano tomatoes, roasted eggplant, charred onion, capers, pine nuts, currants, olives

WRAPS & TACOS



STEAK ATHOS WRAP 14 ●●●
herb hummus, crispy romaine, armenian cucumber, tomato, pickled onions, olives, green beans

GRILLED CHICKEN MISTRAL WRAP 12 ●●●
tuscan kale, grilled eggplant, turkish apricots, toasted almonds, spicy chickpeas, pickled red onion

SALMON RIVIERA WRAP* 14 ●●●
chickpeas, oven-dried tomato, roasted fennel, green beans, red-bell pepper, crumbled egg

GRILLED HALLOUMI & VEGGIE WRAP 11 ●●●
hearts of romaine, grilled vegetables, avocado, butternut squash

GRILLED CHICKEN TACOS 3 FOR 14 ●
harissa, guacamole, crispy romaine, pepitas, cilantro

MISO GLAZED FISH TACOS 3 FOR 14 ●
local tortilla, green papaya slaw, fresno chiles, pickled red onion

CHARRED STEAK TACOS 3 FOR 14 ●
chiles toreados, pico de gallo, chimichurri sauce, radish, queso fresco, avocado

GREENS



BEETS & APPLES 11 ●●●
golden beets, arugula, radicchio, caramelized apples, goat cheese cracker, pistachio, currants

CHOP CHOP 11.5 ●●●
hearts of romaine, grilled vegetables, pepitas, avocado, toasted quinoa, 6-minute egg, feta

HIDDEN GEM 12 ●●●
little gem lettuces, griddled asparagus, grilled shishito peppers, oven-dried tomatoes, gold marble potatoes, croutons

ADD NOBLE BREAD

GRILLED COUNTRY BREAD 4.5
or GF pita with 'riserva' evoo (4 pc)

BOWLS

CALI COAST 11.5 ●●●
toasted quinoa, garnet yams, rainbow cauliflower, avocado, toasted almonds, medjool dates

TERRA 11.5 ●●●
mung beans, cannellini beans, wild mushrooms, spinach, brussels sprouts, asparagus, spiced purple yams

VEGAN 12 ●
spice roasted yams, turmeric, fennel, roasted chiles, wild mushrooms, avocado, pomegranate seeds, forbidden rice

GREEN CHILI PORK 12 ●
forbidden black rice, oven dried tomato, toasted pepitas, queso fresco

GRILLED SKEWERS

ALASKAN STERLING SALMON* 7.25

GRILLED MARINATED HALLOUMI CHEESE 6

FREE-RANGE CHICKEN BREAST 6

SEASONAL WILD MUSHROOMS 6

SEASONAL CATCH 10

CHAR GRILLED STEAK* 9

THE SAUCES

one included (additional sauce +2)

● CHIMICHURRI 🌿 GF

● MOROCCAN APRICOT TAHINI GF

● SPICY HARISSA GF

● ELDERBERRY VINAIGRETTE 🌿 GF

● GREEN GODDESS GF

● PESTO GF

● TOMATILLO 🌿 GF

THE SWEETS

PANNA COTTA & BERRIES 6.5
local honey, vanilla, cardamom, ginger

DOUBLE TROUBLE CHOCOLATE CAKE 6.5
chocolate cake, chocolate ganache

SEASONAL CHEESECAKE 6.5

OATMEAL COCONUT COOKIE 2.5

THE DRINKS



ICED & HOT TEA 3.5
green tea with ginger
black tea
sencha mango tea

FRESH FRUIT JUICES 3.5
lime, mint & agave
passion, orange & guava
seasonal lemonade

WINE
& BEER
AVAILABLE

🌿 = VEGAN

GF = GLUTEN FREE

● = SUGGESTED DRESSING

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness