PANINIS AND SOUP

SPICY CHICKEN PANINI 8.50
chipotle aioli, white cheddar, caramelized onions

TRUFFLE GRILLED CHEESE 8.50
wild mushrooms, white truffle oil, provolone

ROASTED MUSHROOM AND SPINACH 7.75
white cheddar, caramelized onions

CHICKEN PESTO PANINI 8.50
provolone, roasted peppers

DEMI SOUP AND SANDWICH 12.00
demi panini and soup of the day

SOUP OF THE DAY 6.25

SIDE CAESAR SALAD $4.00
SIDE OF TATER TOTS $3.00

MAKE ANY SANDWICH A COMBO
FOUNTAIN SODA $3.50
AGUA FRESCA $4.50

DRINKS

HOUSE MADE AGUA FRESCA DEL DIA 4.00 / 5.00

FOUNTAIN DRINKS 2.50 / 2.75 / 3.00

COFFEE 2.80 / 3.05

ASSORTED TEA 2.95
CLASSIC FRUIT CUPS

Topped with lime and chili powder
Choice of Chamoy or Tajin

regular 24oz  
9.00

large 32oz  
12.00
POKE BOWLS 14.50 / 18.50

SPICY TUNA
sriracha-kewpie mayo, cucumber, green onion, jalapeno, crispy onion

YUZU-PINEAPPLE SALMON
yuzu-kosho vinaigrette, cilantro, scallions, seaweed salad

TUNA
maui onion, cilantro, edamame, house ponzu, cucumber, kaiware sprouts

GOCHUJANG PROTEIN BOWL
tuna, sweet potato, edamame, scallions, baby spinach

PLANT BASED BOWLS 11.50 / 15.50

SWEET POTATO PONZU
avocado, edamame, cucumber, jalapeno, carrots, crispy onion

SESAME TOFU
edamame, carrots, ponzu, cucumber, toasted sesame seeds, seaweed salad

PLANT BASED PROTEIN BOWL
essame tofu, sweet potato, edamame, scallions, baby spinach, gochujang vinaigrette
BUILD YOUR OWN BOWL

BASE
white rice, brown rice, or baby spinach

MAIN
tuna, salmon, tofu, or sweet potato

TOPPINGS
edamame, seaweed salad, pineapple, cucumber, green onion, cilantro, jalapeno, maui onion, kaiware, togarashi
shredded carrot, avocado ($1.50)

SAUCE
ponzu, yuzu-kosho viniagrette, sriracha mayo, gochujang vinaigrette

DRINKS

HOUSE MADE AGUA FRESCA DEL DIA 4.00 / 5.00

COFFEE 2.80 / 3.05

ASSORTED TEA 2.95

FOUNTAIN DRINKS 2.50 / 2.75 / 3.00
Northern Lights