LUNCH LUNCH LUNCH

3 COURSES - \$30 PER PERSON

appetizer | select one

daily soup

ask your server for today's soup

buffalo cauliflower personal size

crispy cauliflower, spicy buffalo sauce, ranch, hemp hearts, celery

fresh hummus personal size

house-made and tahini rich sumac, parsley, evoo, chili oil, chickpeas, tomato, cucumber, lemon, grilled pita

main | select one

cobb salad

tempeh bacon, crispy chick'n, avocado, marinated farro, vegan feta, grape tomatoes, red onion, mixed lettuce, choice of dressing

beach bowl

grilled artichoke hearts, red pepper & greens, avocado, sun-dried tomato, microgreens, vegan feta, beach sauce (olive oil, tamari & mixed herbs)

cali burger

avocado, vegan feta, garlic mayo, pickled jalapeños, alfalfa, carrot, heritage blend lettuce, toasted bun, house-made grain burger, choice of fries or side salad

clubhouse wrap

tempeh bacon, crispy tofu steaks, tomato, carrot, red onion, alfalfa, pickles, garlic mayo, heritage blend lettuce, grilled whole-wheat tortilla choice of fries or side salad

dessert | select one

s'mores cookie

a campfire classic, vegan marshmallows, chocolate

peppermint nanaimo bar

canadian classic, layers of chocolate & creamy peppermint

peanut butter brownie

fudgy and rich chocolate brownie base, decadent peanut butter swirl, crunchy roasted peanuts



