

# LUNCH FEATURES

## CHEF SPECIALS

**VEGAN "CHICKEN" SALAD SANDWICH \$13**

ROASTED "CHICKEN" DRIED CRANBERRIES, PECANS, ONION, CELERY  
VEGAN AIOLI, DILL PICKLE, LETTUCE, TOMATO, SERVED ON HARVEST WHEAT

**VEGAN CASHEW CHILE CON QUESO \$8**

SERVED WITH CORN TORTILLA CHIPS **(CONTAINS NUTS)**

**VEGAN FRITO PIE \$11**

VEGAN CHILI, VEGAN QUESO, CORN CHIPS, PICO DE GALLO **(CONTAINS NUTS)**

**VEGAN POWER BOWL \$14**

CURRIED TOFU-QUINOA, LENTILS, ROASTED ROOT VEGETABLES, TOMATO,  
CRISPY GARBANZO, AVOCADO VINAIGRETTE

**SHRIMP TACOS \$15**

SAUTEED SHRIMP, MANGO SALSA, AVOCADO VINAIGRETTE,  
CABBAGE SLAW, PIQUILLO PEPPER AIOLI

**HAPPY HOUR MON- FRI 4:00-7:00**

**ALL DAY SUNDAY**

WINES BY THE GLASS \$5 / 1/2 CARAFE \$10 / FULL CARAFE \$20

ALL CAN BEER \$3

(ASK CASHIER ABOUT OUR LOCAL CAN BEER)

COCKTAILS \$5

MARKET SANGRIA

LONESTAR LEMONADE (bourbon, lemon liqueur, lavender lemonade)

KOMBUCHA MARGARITA (Z tequila, YaYa's kombucha, ginger liqueur, lime juice)

SEASONAL COOLER (vodka, elderflower, seasonal fruit, basil, lemon, soda)