Appetizers, Soups and Salad	Pides and Pasta	Baristas Favorites	Wine by the Glass	Beers & Seltzers	Cocktails
All Hands on Deck A special selection of international cheeses served with crackers	Penne Bolognaise Penne Pasta tossed in a rich Bolognaise sauce with grated Parmesan Reggiano Cheese and Garlic Crostini	Espresso (Single) \$2.50	Moët & Chandon Ice Épernay, France Glass: \$15 ^{.25}	Classic Beers 6-Pack Special Buy 5, get 1 free – any imported or domestic beer, any time \$30.00	Acai-Pirinha Leblon Cachaça, Cedilla Acai \$10 ^{.00}
Mixed Garden Salad Mixed Leaves with Tomatoes, Cucumber, Carrot, Peppers, Red Onions with a choice of dressings	Lamb and Beef Pide Flatbread Crust Baked with Ground Lamb and Beef blended with Peppers, Tomatoes and Cilantro	Espresso (Double) \$3.50	Taittinger Brut La Française Reims, France Glass: \$16.75 St. Francis Chardonnay	Signature Beers 6-Pack Special Buy 5, get 1 free – any imported or domestic beer, any time \$35.00	K-Refresher Empress 1908, Elderflower, White Claw Watermelon \$12.00
(Ranch, Raspberry, Italian or Balsamic)		Macchiato (Single) \$2.50			
Arugula and Romaine Lettuce Salad With Yellow and Red Grape Tomatoes, Bocconcini, Balsamic Dressing	Spinach and Feta Pide Flatbread Crust Baked with Mozzarella, Baby Spinach, Vidalia Onions, Feta Cheese, and Roasted Cherry Tomato	Macchiato (Double) \$3.50	Sonoma County, California, USA Glass: \$9.75	Premium Beers 6-Pack Special Buy 5, get 1 free – any imported or domestic beer, any time	Rum Mocha Illy Cold Brew, SelvaRey Chocolate Rum, Kahlua \$11.00
Grilled Salmon Salad Crisp Romaine and Iceberg Lettuce, Cherry Tomatoes, Vidalia Onions, Cucumber, Apple- Cranberry Kasha, and a Honey-Dijon Dressing	Desserts	Mocha (Single)	Santa Margherita Pinot Grigio Trentino-Alto-Adige, Italy	\$46.25	Zero Proof Non-Alcoholic
	New York Cheesecake	\$3.25	Glass: \$11.00	Daura Damm Lager Gluten Free 5.4% ABV \$7.00 Heineken 0.0 Zero Proof Lager 0.0% ABV \$6.00	Ink and Paint Simply Lemonade, Butterfly Pea Tea, Strawberry \$5.50
GF DF &	Raspberry Ganache, fresh Whipped Cream	Green Tea Matcha \$5.50	Vanderpump Rosé Côte de Provence, France		
With toasted Grilled Wisconsin Cheddar Cheese Sandwich	Chocolate Truffle Cake Chocolate Brownie, Truffle Mousse, Nutella	Turmeric Latte \$5.50	Glass: \$11.25		Warm Hugs Coconut, Ice Cream, Strawberries, Illy Coffee \$5.50
All-American Fare	Chocolate Chip Cookie Baked Daily	Beet Root Latte	Cloudy Bay Sauvignon Blanc Marlborough, New Zealand Glass: \$13 ^{.50}		
Buffalo Chicken Wings With Celery and Carrots. Choice of Blue Cheese or Ranch Dip.	Fresh from the Press	\$5.50 To Go	King Estate Pinot Noir Oregon, USA	White Claw Black Cherry, Mango or Watermelon \$6.00	
Crisp Breaded Chicken Tenders With French Fries and Barbecue Sauce	Booster Orange, Carrot, Lemon, Ginger \$5.25	Illy Cold Brew Cappuccino \$5.00	Glass: \$12 ^{.50}	Truly Pineapple or Wild Berry	
Crisp Plant-based Chicken Sandwich On soft toasted bun, Dill Pickle, shaved Iceberg Lettuce, Vidalia Onions, Plant-based Garlic Aioli and Sweet Potato Fries	Rejuvenate Beet Root, Carrot, Apple \$5.25	Vita Coco Coconut Water \$6.25 Kend	Mendoza, Argentina Glass: \$9.50	\$6.00	
			Kendall Jackson Cabernet Sauvignon California, USA Glass: \$9.50 Murphy-Goode Merlot Sonoma County, California, USA Glass: \$9.00	Topo Chico Strawberry Guava \$6.00	
Grilled Angus American Cheeseburger On Toasted Brioche Bun with shaved Iceberg Lettuce ,Vidalia Onions, Tomato, Dill Pickle and French Fries	Detox Kale, Spinach, Cucumber, Spirulina, Dasani \$5.25	Core Power Strawberry Banana or Vanilla \$5.00			
	Juice 'N' Go	Health-Ade Kombucha Pink Lady Apple or Pomegranate \$6.25			
	Juice Tonic: Rebuilding Apple, Banana, Kale, Spinach, Chia Seed, Spirulina \$6.25				
		Huzzah Probiotic Juicy Pear or Strawberry Hibiscus \$5.00			