



# LUNCH MENU

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## »→ STARTERS ←«

**AHI POKE** – Ahi poke with Asian sesame dressing, fresh avocado, pickled daikon, carrots, & red onion served on top of crispy wontons & lime ginger crema \$10

**SEASONAL HUMMUS** – Served with carrots, cucumber, celery & pita \$8.5

## »→ HANDHELDS ←«

\*Choice of soup, salad or fries

**GRILLED CHEESE & TOMATO BISQUE** – Toasted sourdough with garlic butter & melted America, Gruyere and White Cheddar paired with our house made tomato bisque \$9.5

**\*TWIN AHI SLIDERS** – Blackened ahi, baby greens, pickled red onions, pickled carrots & daikon with a sweet soy aioli \$10.5

**\*PBLT** – Applewood smoked pork belly, tomato, arugula tossed in a honey shallot vinaigrette & served on grilled sourdough with a garlic chive aioli \$12.5

**\*WHITE BBQ BURGER** – Hickory smoked pulled pork, beef patty, tomato, lettuce, crispy fried onion, house made white BBQ sauce on brioche \$13

## »→ GREENS ←«

**QUAD BOWL** – Baby greens, quinoa, avocado, black beans, red onion & roasted bell pepper tossed with a fresh citrus vinaigrette \$10  
+ \$3 chicken or blackened ahi

**BBQ CHICKEN SALAD** – Grilled chicken with house-made BBQ sauce, avocado, red onions, cucumbers & crispy onion strips on a bed of baby greens, tossed with BBQ ranch dressing \$11.5  
+ Wrap it up! \$1.00

**ASIAN SESAME SALAD** – Cucumber, tomato, pickled carrots, daikon, cabbage & crispy wonton strips served on mixed greens with house-made Asian sesame dressing \$10  
+ \$3 chicken or blackened ahi

