

## BITES

### HUMMUS PLATE *v* 14

Hummus, sun-dried tomato goat cheese, cherry tomatoes, cucumbers, carrots, and pepperoncini. Served with warm naan, or tortilla chips.

### ONION FETA DIP *v* 13

A sweet and savory dip, served with crostini, tomatoes, carrots, and cucumbers.

### PESTO CAPRESE AND CRACKERS *v* 10

Cherry tomatoes, artichoke hearts, mozzarella and basil; dressed in pesto vin. Served with house-made flatbread crackers.

### BISCUIT WITH STRAWBERRY JAM *v* 7

## GREENS

Turn any salad into a wrap and choose side for \$2.

### WHITE BEANS AND GREENS SALAD *v/GF* 13

Tuscan greens, northern beans, garbanzo beans, dried cranberries, raisins, and cider vin. Topped with red onion, lemon, and spiced walnuts.

### SICILIAN SALAD *v/GF* 13

Romaine lettuce and Tuscan greens, dressed in pesto vin. Topped with cherry tomatoes, red onion pepperoncini kalamata relish, artichokes, and feta cheese.

### CAESAR SALAD *v* 9

Romaine lettuce, Caesar dressing\*, parmesan, and herb croutons.

### HOUSE SALAD *v* 10

Spicy greens, cherry tomatoes, cucumbers, carrots, and house croutons. Choice of dressing. House dressings: Italian, Cider, Pesto Vin, Caesar\*

## HANDHELDS

### MOX CHEESESTEAK 15

Seared and marinated flank steak, topped with seasoned bell peppers, onions, and melted provolone; served on a hot Macrina herb roll with garlic aioli.\* Served with choice of side.

### CLASSIC GRILLED CHEESE *v* 10

Macrina brioche, toasted with Tillamook sharp cheddar or provolone. Served with choice of side. Add chicken, bacon, or pork \$4 / Add steak \$5

### BREAKFAST CHILI BURRITO 13

Scrambled egg, house chili, bacon, salsa, red onion, jalapeño, and a five-cheese blend; wrapped in a hot flour tortilla. Served with choice of side.

### BLT 12

Thick-cut bacon, spicy greens, tomatoes, and house mayo\* served on toasted Macrina brioche. Served with choice of side. Add scrambled egg\* \$2

### PULLED PORK BANH MI 14

Pulled pork, garlic aioli\*, pickled red onion, cucumbers, jalapeño, julienned carrots, cilantro, and a cider soy sauce. Stuffed in a Macrina herb roll. Served with choice of side.

### VEGGIE HUMMUS WRAP *v* 12

Garlic hummus, Tuscan greens, tomatoes, red onion, cucumber, julienned carrots, and pesto vin in a warm flour tortilla. Served with choice of side.

**HANDHELDS SIDES:** potato salad, potato chips, or apple sauce.

**OR SUB:** a cup of soup or house salad with your choice of dressing for \$2

## MAINS

Add chicken, bacon, or pork \$4 / Add steak \$5

### BLACK AND WHITE BEAN CHILI *v* 11

A tomatillo, green chile, and poblano pepper-based chili, with white and black beans. Served with our warm, green chile honey cornbread. Topped with a five-cheese blend.

### CHICKEN TINGA AND RICE BOWL 14

Chicken breast, pasilla peppers, and onions, slow-cooked in a chipotle tomato sauce; served with cilantro-lime rice and warm tortillas. Topped with cilantro, pickled red onion, and lime crema.

### MASSAMAN CURRY *v/GF* 14

A mild, coconut milk, potato, and pineapple curry, served with cilantro-lime rice. Contains walnuts.

### NACHOS *v/GF* 12

A five-cheese blend, melted over tortilla chips. Topped with jalapeños, poblano sour cream, and fire-roasted salsa. Add house chili \$4

## FLATBREADS

Add chicken, bacon, or pork \$4 / Add steak \$5

### HOUSE FLATBREAD *v* 9

A blend of six cheeses and fresh herbs, melted over flatbread. Add pepperoni \$2

### MEDITERRANEAN FLATBREAD *v* 11

Onion feta spread, toasted on flatbread with tomatoes, pepperoncini, and kalamata olives.

V = Vegetarian | GF = Gluten Free

Ask your server about our vegan options.

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your chance of foodborne illness.

## DESSERTS

### CARAMEL APPLE CRUMBLE *v* 7

Fall-spiced Fuji Apple compote, with a warm, crumbly topping. Served with a scoop of Full Tilt vanilla ice cream and a caramel drizzle.

### CHOCOLATE ESPRESSO CAKE *v* 8

A shareable, triple-threat, chocolate espresso cake. Glazed with chocolate-coffee ganache, and topped with dark chocolate covered espresso beans.

### ROOT BEER FLOAT *v/GF* 6

Two scoops of Full Tilt Vanilla ice cream, served in a mug full of Diamond Knot Root Beer.

### FULL TILT ICE CREAM *v/GF* 6

Three scoops of Full Tilt Ice Cream. Ask your servers about our rotating flavors. *Add caramel or chocolate drizzle for \$1.*

### AFFOGATO *v/GF* 6

A scoop of Full Tilt Vanilla ice cream, drowned in a double shot of hot espresso.

## EXTRAS

POTATO SALAD..... 3

APPLE SAUCE..... 3

POTATO CHIPS..... 3

TORTILLA CHIPS & FIRE ROASTED SALSA..... 7

NAAN BREAD..... 3

GREEN CHILE HONEY CORNBREAD..... 7

## COFFEE

*All espresso drinks are made with two shots. Add an additional one or two shots for 75 cents.*

DOPPIO..... 2.5

MACCHIATO..... 3

AMERICANO..... 2.5

STREET BEAN COLD BREW (11oz CAN)..... 6

*Every can purchased funds paid job training for street influenced youth. 400mg caffeine per can!*

HOT TEA..... 2.5

*Earl Grey, Peppermint, Chamomile, Jasmine, Assam Black Tea, Tamayokucha Green Tea*

	8oz	12oz	16oz
DRIP COFFEE	1.5	2	2.5
CAFFE LATTE	3	3.5	4
CAPPUCCINO	3	3.5	4
MOCHA	3.5	4	4.5
CHAI LATTE	3	3.5	4
DIRTY CHAI	3.5	4	4.5
HOT CHOCOLATE	2.5	3	3.5

*Soy Milk 50¢ | Almond Milk 75¢ | Breve 50¢*

*Add Flavor 25¢*

*Almond, Blackberry, Cherry, Coconut, Hazelnut, Irish Cream, Lavender, Peppermint, Raspberry, Strawberry, Vanilla, Sugar-free Vanilla*

UNDERBERG (20ml/44%ABV)..... 4

*A German digestif bitter, made from a secret blend of aromatic herbs, carefully selected to promote relaxation and stimulate digestion.*

*Try one after your meal!*

## DRINKS

FOUNTAIN DRINKS..... 3

*Coke, Diet Coke, Sprite, Pibb Xtra, Iced Tea, Lemonade.*

ROOT BEER ON TAP..... 5

*Made locally, by Diamond Knot Brewery. Non-alcoholic.*

REED'S GINGER BEER..... 4

REED'S RASPBERRY GINGER BEER..... 4

BAWLS ENERGY DRINK..... 4

GT'S - TRILOGY KOMBUCHA (16oz/0.5%ABV)..... 6

ITALIAN SODA..... 4

*Almond, Blackberry, Cherry, Coconut, Hazelnut, Irish Cream, Lavender, Peppermint, Raspberry, Strawberry, Vanilla, Sugar-free Vanilla*

## WINES

### White Wine

PROLETARIAT CHARDONNAY (5oz/12%ABV)..... 8

PROLETARIAT VIOGNIER (5oz/12%ABV)..... 8

### Red Wine

PROLETARIAT MALBEC (5oz/12%ABV)..... 11

PROLETARIAT RED BLEND (5oz/12%ABV)..... 9

### Others

JFJ CHAMPAGNE..... 8

MIMOSA..... 9

DANSK MJØD - VIKING BLOD MEAD (3oz/19%ABV).... 10

BEEHAVEN SPARKLING MEAD (500ml/5.5%ABV)..... 13

*Peach or Ginger*