

MOX

BITES

Ⓥ HUMMUS PLATE

Hummus, herbed goat cheese, cherry tomatoes, cucumbers, carrots, and pepperoncini. Served with warm naan or tortilla chips. 14

Ⓥ ONION FETA DIP

A sweet and savory dip, served with crostini, tomatoes, carrots, and cucumbers. 13

Ⓥ PESTO CAPRESE AND CRACKERS

Cherry tomatoes, artichoke hearts, mozzarella and basil; dressed in pesto vin. Served with crackers. 10

Ⓥ BISCUIT WITH STRAWBERRY JAM 7

GREENS

Add chicken, bacon, or pork \$4 / Add steak \$5
Turn any salad into a wrap and choose side for \$2.

ⓓⓕ Ⓥⓐ ⓖⓕ WHITE BEANS AND GREENS SALAD

Tuscan greens, northern beans, garbanzo beans, dried cranberries, raisins, and cider vin. Topped with red onion, lemon, and spiced walnuts. 13

ⓖⓕ Ⓥ GREEK COBB SALAD

Romaine lettuce and Tuscan greens, dressed in Italian vin. Topped with cherry tomatoes, kalamata olives, red onion, feta, and two hard boiled eggs. Tzatziki sauce served on side. 14

Ⓥ CAESAR SALAD

Romaine lettuce, Caesar dressing*, parmesan, and herb croutons. 9

Ⓥⓐ HOUSE SALAD

Tuscan greens, cherry tomatoes, cucumbers, carrots, and house croutons. Choice of dressing. 10

House dressings: Italian, Cider, Pesto Vin, Caesar*

HANDHELDS

Served with your choice of side.

STEAK GYRO

Seared and marinated flank steak with romaine, tomato, and red onion; wrapped in naan bread with tzatziki sauce. 15

Ⓥ CLASSIC GRILLED CHEESE

Macrina brioche, toasted with Tillamook sharp cheddar or provolone. 10
Add chicken, bacon, or pork \$4 / Add steak \$5

Ⓥ MEDITERRANEAN BREAKFAST BURRITO

Scrambled egg, Mediterranean chili, chimichurri sauce, red onion, jalapeño, and a five-cheese blend; wrapped in a hot flour tortilla. 13

CHIMICHURRI PORK HOAGIE

Pulled pork, chimichurri sauce, romaine, sliced tomatoes, and lime crema; served on a Macrina herb roll. 14

ⓓⓕ Ⓥⓐ VEGGIE HUMMUS WRAP

Garlic hummus, Tuscan greens, tomatoes, red onion, cucumber, julienned carrots, and pesto vin in a warm flour tortilla. 12

BLT

Thick-cut bacon, tuscan greens, tomatoes, and house mayo* served on toasted Macrina brioche. 12
Add scrambled egg \$2

HANDHELD SIDES

| Potato Salad | Potato Chips |
| Apple Sauce |

Or substitute for \$2:

| House Salad | Caesar Salad |
| Tomato Bisque | Soup Du Jour |

Ⓥⓐ Vegan Ⓥ Vegetarian ⓓⓕ Dairy Free ⓖⓕ Gluten Free

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

MAINS

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

GF V NACHOS

A five-cheese blend, melted over tortilla chips; topped with jalapeños, poblano sour cream, and fire-roasted salsa. 13
Add Mediterranean chili \$4

V MEDITERRANEAN CHILI BOWL

A garbanzo and black bean chili, with bell peppers, onions, and artichoke hearts in a tangy, tomato-based sauce. Topped with feta, lime crema, kalamata olives, and green onion; served with warm naan bread. 14

CHICKEN TINGA AND RICE BOWL

Chicken breast, pasilla peppers, and onions; slow-cooked in a chipotle tomato sauce. Topped with cilantro, pickled red onion, and lime crema; served with cilantro-lime rice and warm tortillas. 14

DF GF VG THAI COCONUT CURRY

A mild, coconut curry with bell peppers, onions, roasted broccoli, mushroom, and cabbage; served with cilantro-lime rice and topped with shredded carrots, cilantro, and toasted coconut. 15

FLATBREADS

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

V HOUSE FLATBREAD

A blend of six cheeses and fresh herbs, melted over flatbread. 9
Add pepperoni \$2

V TUSCAN FLATBREAD

A fennel-spiced chickpea and white bean mix; topped with garlic, cabbage, carrot, kale, broccoli, pesto vin, and a five-cheese blend. 12

EXTRAS

Potato Salad, Potato Chips, Apple Sauce, or Naan Bread for \$3

Tortilla Chips and Fire Roasted Salsa, or Green Chile Honey Cornbread for \$7

DESSERTS

V CARAMEL APPLE CRUMBLE

Fall-spiced Fuji Apple compote, with a warm, crumbly topping. Served with a scoop of Full Tilt vanilla ice cream and a caramel drizzle. 7

V CHOCOLATE ESPRESSO CAKE

A shareable, triple-threat, chocolate espresso cake. Glazed with chocolate-coffee ganache; topped with dark chocolate covered espresso beans. 8

GF V ROOT BEER FLOAT

Two scoops of Full Tilt Vanilla ice cream, served in a mug full of Diamond Knot Root Beer. 6

GF V FULL TILT ICE CREAM

Three scoops of Full Tilt Ice Cream. Ask your server about our rotating flavors. 6
Add caramel or chocolate drizzle for \$1

GF V AFFOGATO

A double shot of hot espresso, served over a scoop of Full Tilt vanilla ice cream. 6

DRINKS

FOUNTAIN DRINKS

Coke, Diet Coke, Sprite, Pibb Xtra, Iced Tea, Lemonade. 3

ROOT BEER ON TAP

Made locally, by Diamond Knot Brewery. Non-alcoholic. 5

ITALIAN SODA

Almond, Blackberry, Cherry, Coconut, Hazelnut, Irish Cream, Lavender, Peppermint, Raspberry, Strawberry, Vanilla, Sugar-free Vanilla. 4

REED'S GINGER BEER 4

REED'S RASPBERRY GINGER BEER 4

BAWLS ENERGY DRINK 5

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