

appetizers

poblano chilaquiles	17.50	desert jewels	11
confit of local, pasture raised pork in rojo, corn tortillas, poblano cream sauce, salsa verde, kale rajas, cumin crema. add organic egg +4		medjool dates, organic cashew cheese, glazed pecans. raw, vegan, GF	
vegan chilaquiles	16.50	roasted garlic and goat cheese	12
house seitan in rojo, corn tortillas, chipotle con queso, salsa verde, kale rajas, cumin crema		grilled cuban bread, marinated goat cheese, roasted garlic, za'tar. vegetarian extra cheese +3, GF with chapati +2.50	
calamari terra santa	14	brie bernadette	12.50
squid rings in oriental spices, lightly fried. with sauteed peppers and onions and sweet chili garlic sauce		imported brie, almond encrusted. with crackers and honey. vegetarian	
medjool dates	10	jakarta rings	10.75
luscious dates and goat cheese, served warm. vegetarian, GF		tempura battered red onion rings with ketjap manis, our house version of the original ketchup. vegan	
punjabi samosas	2 for 8.25	old world hummus	11.75
indian dumplings with potatoes, peas, and traditional spices. with tamarind sauce. vegan		chickpea tahini mousse, tomato cucumber relish, pita. vegan GF with chapati +2.50	
asparagus frites	small 7 large 12	tuna tartare	16.75
lightly breaded, topped with parmesan		fresh tuna, red onions, avocado, cilantro in fresh lime. with fried wontons and wasabi sour cream. pescatarian	
prawn kebobs	22	chipotle con queso	9.50
jumbo shrimp, skewered, with mango bbq and basil aioli		melted cheeses, chipotle peppers, spinach, and artichoke hearts. with house tortilla chips. vegetarian	
focaccia, the original	small 12 large 21	vegan chipotle con queso	11.50
our own italian flatbread, spiked with herbs and extra virgin olive oil, topped with pesto, tomatoes, feta, and parmesan. vegetarian, available vegan GF on chapati +2.50		quesadillas	10.75
italian antipasto festival	16	spinach tortilla, colby jack, tomatoes, cilantro, scallions. with salsa and sour cream. black beans +1.5 portobellos +2 chicken +3 shrimp +4.	
grilled shrimp, goat cheese, grilled onions, grilled squashes and portobellos. with grilled baguette. GF with chapati +2.50			

soups and salads

add chicken +4 | salmon +11 | shrimp +6 | tuna +11 | crab cake +10 | flank steak +11 | tofu +3.50
add blackened seasoning to any protein +1

jun kun stew	cup 6 bowl 9	greek salad	small 7 large 12.50
root vegetables, broccoli, and limas in a Japanese inspired broth. vegan, GF		feta cheese, kalamata olives, tomatoes, red onions, croutons, organic greens, traditional Greek vinaigrette	
crispy petal salad	15.50	old world salad	small 7 large 12.50
roasted brussel sprout petals, lima beans, goat cheese crumbles, almond fig cake, crispy onions. olive oil and balsamic glaze. GF		roasted vegetables, warm goat cheese, mixed organic greens, with olive tapenade croutons and white wine dijon vinaigrette. vegetarian	
garden side salad	4.25	raw hope salad	small 7 large 12.50
organic baby greens, tomatoes, cucumbers, red onions. balsamic vinaigrette. vegan		organic baby greens and spinach, avocado, carrots, red onions, radishes, cucumbers, a light olive oil and lemon vinaigrette. vegan, raw	
hibachi side salad	7.75	spinach salad	small 7 large 12.50
crispy organic greens, carrots, radishes in a ginger carrot dressing. vegan, GF		organic baby spinach, strawberries, apples, and toasted almonds in basil balsamic vinaigrette. vegan, GF	
tuna tartare + spinach salad	16.75		
fresh tuna, red onions, avocado, cilantro in fresh lime over spinach. with wasabi sour cream. pescatarian			

sides

pesto lima beans	4	quinoa pilaf	5.75	house fries	3.50
spinach alfredo	5.75	basmati rice	3	z-potatoes	4
stir fried vegetables	4	brown rice	4.50	mashed potatoes	4.25
vietnamese braised greens	5.75	mexican rice	4	roasted potatoes	4.25

please ask your server about dietary restrictions and preferences.

most items can be made to accommodate your dietary restriction or preference.

*consuming raw or uncooked food may lead to foodborne illness

entrees

peanut-ginger thai noodles	17	prawn gorgonzola	27
crispy tofu, snow peas, carrots, green onions, rice noodles, peanut-ginger sauce. vegan, available GF		sauteed jumbo shrimp, blue cheese cream sauce, capellini.	
substitute chicken +4, shrimp +6		substitute chicken, 21.50	
crab cakes	26	egyptian kitchen (kusheri)	14
pan-sauteed crab cakes, creole remoulade, basmati rice and stir-fried vegetables		traditional dish of egypt: ditalini, lentils, chickpeas, toasted angel hair, basmati rice, fried onions. fiery harissa on the side. vegan.	
louis marsala	22.50	add poached eggs +4	
chicken breast sauteed with mushrooms in marsala wine. with mashed potatoes and shrimp garnish		pollo nuevo havana	22.50
cubean burrito	16	blackened chicken breast, tamarindo jalapeno sauce, boursin cheese. with basmati rice, stir-fried vegetables. extra boursin +3, substitute whitefish +2	
cuban black beans and colby jack cheese in a flour tortilla. with chipotle con queso, sour cream, tomato cilantro salsa, and house tortilla chips. vegetarian		z-man steak	36
salmon sonesta	28	blackened beef tenderloin, boursin cheese. with grilled z-potatoes and spinach alfredo. GF. add poached eggs +4	
blackened scottish salmon, sun-dried tomato cream sauce. with mashed potatoes and stir-fried vegetables. available GF		the sari wrap	14
ribs of the caribbean	half 19 full 32	indian spiced potatoes, peas, chickpeas, and spinach in tortilla. tomato curry, red onion raisin chutney and raita. vegan	
smoked pork ribs, mango bbq sauce, and grilled z-potatoes		faithful falafel	15.50
empress chicken	18	baked. with pakistani salad of sweet potatoes, tomatoes, and cucumber in vegan yogurt with fresh mint sauce. leafy green garnish. vegan, GF	
crispy chicken, broccoli, and mushrooms in a sweet red chili oyster sauce. with basmati rice		fish tacos	19.50
hoisin tuna	21.50	lightly battered whitefish, mexican rice, pico de gallo, mozzarella, napa coleslaw, avocado, soft corn tortillas and cuban black beans. available vegan	
pan-seared, vietnamese braised hearty greens and roasted sweet potatoes, wasabi cream. pescatarian, available GF		with tofu sea filet	
east indian paella	16	spicy jamaican tofu	15.25
julienned snow peas, carrots, red bell peppers, peas, and broccoli in light curry sauce with brown rice pilaf. vegan, GF.		with brown rice pilaf and cucumber yogurt sauce.	
add poached eggs +4		vegan, available GF	
curried chicken and shrimp paella	22	moroccan lamb chops	32
chicken breast and shrimp, snow peas, carrots, red peppers, and peas in thai inspired, light curry sauce. with brown rice pilaf. GF		pan-seared lamb chops, moroccan quinoa pilaf, bourbon tomato jam, pumpkin mint sauce. available GF	
capellini marinara	10.50	east meets south fajitas	25.50
cappellini, plum tomato sauce, ricotta, and mozzarella.		beef strips, sauteed bell peppers and onions, mexican rice, sour cream, and guacamole. with indian paratha for wrapping. available vegan with vegan beef	
available vegan		shanghai stir-fry	15.50
tortellini graciella	17.50	broccoli, snow peas, carrots, and other garden vegetables. with basmati rice.	
cheese tortellini, broccoli, mushrooms, and tomatoes in pesto cream sauce.		choice of spicy chili garlic sauce or mild black bean sauce. vegan. available	
vegetarian		gluten free with tamari sauce +1.50. substitute brown rice +1.50	
add chicken +4, tofu +3.50, shrimp +6		add chicken +4, tofu +3.50, shrimp +6	
mr. krabs grouper	26.50	bbq tempura salmon brochette	25
sauteed whitefish topped with crab cakes in a pesto cream sauce. stir-fried vegetables and basmati rice		tempura battered salmon brochettes, mango bbq sauce, and red onion chutney. with pesto lima beans and basmati rice. pescatarian	

sandwiches

all sandwiches are served with house fries unless otherwise noted. gluten free chapati +2.50

smoked salmon tartine	16.25	selma's favorite fish	15.25
cold smoked salmon, boursin cream cheese mousse, fried egg, capers, red onion, open faced on cuban toast. with roasted potatoes. available GF		creole battered whitefish, caper tartar, lettuce on focaccia	
eggplant boursin panini	14.25	chicken parmesan	13.75
breaded eggplant, marinara, boursin, mozzarella, cuban bread. with roasted potatoes		chicken, lightly breaded, marinara, and parmesan on cuban bread	
jamaican chicken	16.50	isabelle pollo panini	16
julienned chicken breast marinated in fiery jerk spices on focaccia. available GF over basmati rice or on chapati		chicken breast, ham, mustard, aioli, pickle relish, and swiss on cuban bread.	
jamaican seitan or tofu	15	with roasted potatoes	
housemade seitan or tofu in fiery jerk spices on focaccia. available GF with tofu over basmati or on chapati. vegan		seitan parm panini	14.75
roasted vegetable panini	13.75	housemade seitan, marinara, and vegan mozzarella on cuban bread. with roasted potatoes. vegan	
roasted red peppers, squashes, and red onions, basil aioli and cheddar on cuban bread. with roasted potatoes. vegan		banh mi	15.75
sloppy falafel	12.50	vietnamese bourbon braised beef, toasted baguette, spicy aioli, cucumbers on cuban bread. available vegan with vegan beef	
housemade falafel and tomato cucumber relish in pita. vegan		hope farm burger	16.50
greek chicken fajita pita	14.75	locally raised ground bison, roasted tomato, goat cheese, poached egg on pretzel bun	
grilled chicken, sauteed bell peppers and onions in pita. with cucumber yogurt sauce		vegan bayou burger	15.75
spicy bacon cheeseburger	15	char-grilled vegan burger, jakarta rings, creole remoulade and vegan cheese on cuban bread	
char-grilled beef, bacon, cheddar cheese, spicy aioli, lettuce, tomato, onion on pretzel bun		kosta burger	16.50
		locally raised ground lamb, feta, poached egg, shaved red onion, cumin aioli on pretzel bun	
		po' girl	16.75
		sauteed shrimp, sun-dried tomato aioli, lettuce on cuban bread	