

STARTERS

Truffle Batata Harra ^{DF VG} 17

crispy fries | fine herbs | spicy garlic oil
pecorino romano | truffle aioli

Falafel ^{DF VG} 18

tzatziki | pickled turnips | lemon gel
tahini dressing | cilantro

Mezze Board ^{VG} 22

black bean hummus | muhammara
edamame dip | grilled naan | housemade lavash

Achiote Cauliflower

Tostada ^{DF VG NF} 20
charred pineapple salsa | black bean spread
cilantro

Cured & Cultured 29

chef's choice of two charcuterie &
two cheeses | fig jam | fresh fruit | olives
assorted breads & crackers

SALADS

salad enhancements: **grilled chicken 12 | grilled salmon* 16**

Blue Crab Salad 31

jumbo lump crab | mixed greens | avocado | marinated artichoke | lavash crackers
herbed cheese | champagne vinaigrette | spiced sunflower seeds

Kale Caesar Salad 18

kale & romaine lettuce | garlic crouton | parmigiano-reggiano | lemon-pepper caesar dressing

Greek Salad ^{VG} 22

romaine lettuce | dill sauce | marinated olives | feta cheese | pickled red onions | heirloom tomatoes
cucumber | pepperoncini | thyme & lemon vinaigrette | za'atar pita chips

SANDWICHES

served with fries, house salad, caesar salad or fruit | **gluten-free bread available on request** ^{GF}

The Indulgence Burger* 26

dijonnaise | mozzarella cheese | arugula | roasted tomatoes | whole wheat bun

Pita ^{DF} 27

ras el hanout lamb | seasoned & herbed vinaigrette slaw | tomatoes | cucumber | creamy garlic dressing

Avocado Toast ^{VG} 25

multigrain toast | fresh mozzarella cheese | blistered tomatoes | wild mushrooms
pickled red onion | spicy pepitas | truffle aioli

Smoked Salmon BLT ^{DF} 24

smoked salmon lox | crispy bacon | pickled lemon aioli | arugula | heirloom tomato | multigrain toast

MAINS/POWER BOWLS

Tabbouleh Bowl* ^{GF DF} 35

choice of grilled steak or ahi tuna | rice & quinoa
tabbouleh | avocado | spicy garum aioli
red cabbage | cilantro | edamame

Gnocchi Provençale ^{VG} 25

gnocchi | parsley & spinach pistou | dill cream
tomatoes | exotic mushrooms | confit artichoke
shaved fennel | fried capers | lemon essence

DESSERTS

Grande Lakes Tiramisu 12

Vegan Berry Parfait ^{GF VG DF} 12

gluten-free coconut cake, strawberry-raspberry mousse, blackberry-mint cream

COCKTAILS

Strawberry Mojito 18

bacardí silver rum | fresh strawberry purée | lime

Vitale Mule 19

lalo blanco tequila | lime | ginger beer

Lavender Fizz 19

empress gin | lavender syrup | lemon | soda water

Elder Spritzer 18

aperol | st-germain elderflower liqueur | prosecco

Huckleberry Lemonade 19

huckleberry vodka | lemonade

Kombucha Skinny Margarita 20

casa noble blanco tequila | combier l'orange
lemon | lime | hibiscus kombucha | agave syrup

SMOOTHIES

add-ons 4 each
collagen peptides | vanilla whey protein
chocolate whey protein | plant-based protein

French Toast Crunch 10

(energy booster)

almond milk | peanut butter | maple syrup
cinnamon | nutmeg | vanilla beans

Blue Oasis 10

(heart-healthy)

pineapple | mango | coconut milk | lychee
blue spirulina | orange juice

Green Glow 10

(antioxidant)

honeydew | apple | avocado | spinach
lemon juice | hemp seeds

Just Peachy 10

(anti-inflammatory)

white peach | raspberries | mint | cucumber
watermelon | lemon juice | agave

COLD-PRESSED JUICES

Le Carrot, Le Green or Le Beet 10

WELLNESS SHOTS

Le Ginger or Le Turmeric 6

BEERS

Domestic 10

bud light | miller lite | michelob ultra

Imported 11

corona light | heineken 0.0 (non-alcoholic)

Craft 11

cigar city jai alai ipa | surplus honey citrus ale
founder's all day ipa

Bucket of Beer (5)

domestic 45 | imported 50 | craft 50

SELTZERS

High Noon Hard Seltzer 11

Bucket of Five 45

vodka: pineapple | grapefruit | peach
tequila: assorted flavors

WINES

6oz. | 9oz. | btl

lallier brut champagne
france 25 | 37 | 125

veuve clicquot champagne
france 180

zardetto private cuvée prosecco
italy 16 | 24 | 70

terlato pinot grigio
italy 16 | 24 | 70

matua sauvignon blanc
new zealand 15 | 22 | 68

sonoma-cutrer chardonnay
california 17 | 25 | 74

rombauer chardonnay
california 116

whispering angel rosé
france 17 | 25 | 74

böen pinot noir
california 16 | 24 | 70

penfolds max's
cabernet sauvignon
australia 16 | 24 | 70

^{GF} gluten-free ^{DF} dairy-free ^{VG} vegetarian ^{NF} nut-free

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

An automatic service charge of 20% will be applied to your check for parties of 6 or more but can be adjusted at your discretion.