



MAIN 8

Shrimp Taco \$14.00

Avocado, roasted corn, jalapeno, tomatoes, watermelon radish, pickled onion, cilantro, crushed tortilla chips, creamy pineapple chipotle

Dino Caesar \$13.00

Roasted Chicken, bacon, brussel sprouts, parmesan crisps, romaine, radicchio, classic caesar

Harvest Bowl \$12.00

Goat Cheese, beets, roasted sweet potato, local apples, kale, arugula, pumpkin sesane crunch, chimichurri, lemon maple vinaigrette

Thai Peanut Chicken \$14.00

Romain & Arugula, cucumber, jalapeno, carrots, cabbage, cilantro, radish, pickled onion, thai peanuts, peanut dressing

Medi Chopped \$11.00

Feta, kalamata olives, red pepper, tomato, cucumber, pickled onion, spicy chickpeas & pita chips, romaine, cabbage tapenade vinaigrette

Chicken Avo \$14.00

Cheddar, cucumber, tomato, rainbow carrots, croutons, watermelon radish, pickled onion, romaine, cabbage sprouts, jalapeno ranch

Market Bowl \$19.00

Blackened Salmon, red quinoa, massaged kale, local apples, roasted sweet potato, roasted cauliflower, chimichurri

Buffalo Blue \$13.00

Roasted cauliflower, avocado, tomato, carrot, cucumber, bread crumbs, buffalo vinaigrette, kale romaine, cabbage,

SIDE 1

North Fork Potato Chips \$2.00

MAINS 7

The Mary Jane \$12.00

(100% Plant Based) mushroom pate and jalapeno cashew spread, cucumber, avocado, vine ripened tomato, roasted red pepper, caramelized onion, and chopped romaine on toasted multiseed

Turkey & Goat Cheese \$12.00

Turkey, tomato, alfalfa sprouts, red onion, goat cheese-thyme honey spread, garlic mayo, on toasted multiseed

Tuna Salad \$11.00

Capers, pickled fennel, vine-ripened tomato, and chopped romaine, peppadew relish, chive mayo, on toasted multiseed bread

The Italian**\$13.00**

Rosemary Ham & mortadella with fresh mozzarella peppadew relish, chopped romaine, tomato, red onion, arugula, red wine vinegar and olive oil on a seeded hero roll

The Classic**\$11.00**

Choice of Roasted Turkey, ham, chicken breast or mortadella with chopped romaine, tomato, red onion, house pickles and mayo - on bread choice

The BLAT**\$12.00**

Vine-ripened tomato, avocado, romaine, bacon, basil pesto and mayo on toasted Multiseed bread. Item in the picture is on the seeded hero roll.

Chipotle Chicken & Avocado**\$13.00**

Chipotle mayo, roasted jalapeno casheew crema, cilantro, pickled onions, chopped romaine and tomato on ciabatta

RAMEN 5**Kuro Obi - Black Belt****\$14.00**

Toriton (Combination of pork & chicken) soup ramen with springy Zuzutto noodles, fragrant garlic oil, umami paste, boiled spinach, menma, naruto, and 3 slices of chicken breast chashu

Aka Obi - Red Belt**\$14.00**

Toriton (Combination of pork & chicken) soup ramen with springy Zuzutto noodles, a well balanced spicy miso paste, boiled spinach, menma, naruto, and 3 slices of chicken breast chashu

Shiro Obi - White Belt**\$13.00**

Toriton (Combination of pork & chicken) soup ramen with springy zuzutto noodles, boiled spinach, menma, naruto, and 3 slices of chicken breast chashu

Cha Obi - Brown Belt**\$12.00**

Ichiraku (Combination of chicken & fish) soup ramen with springy Zuzutto noodles, boiled spinach, menma, naruto, and 3 slices of chicken breast chashu

Ki Obi - Yellow Belt**\$14.00**

Nirvan vege (Combination of mushroom & sesame) soup ramen with springy Zuzutto noodles, boiled spinach, menma, corn, and tofu chashu

SNACKS 4**Kara - Age****\$10.00**

Crispy Fried Chicken Peppered in special seasoning

Tako Yaki**\$8.80**

8 pcs - Japanese mayo, takoyaki sauce, aonori, and bonito powder

Edamame**\$6.00**

Green soybeans served with a side of yuzu salt

Shishito**\$9.00**

Flash fried Japanese peppers paired with seasonal salt

DRINKS 3

Ashashi super dry **\$7.00**

16oz draft, Japan

Organic Jasmin Green Tea **\$3.00**

Bottled Water **\$2.00**

COMBOS 5

2 Taco Combo **\$16.50**

2 tacos with rice, beans, and chips OR guacamole, salsa, and chips.

3 Taco Combo **\$16.50**

Mix and match.

Quesadilla Combo **\$16.50**

2 quesadillas with rice, beans, and chips OR guacamole, salsa, and chips.

Burrito Bowl **\$18.75**

rice, beans, pico, guac, crema, cheese - choose protein or veg

Guacamole & Chips **\$11.00**

8oz Guac

SINGLES 2

Taco **\$6.50**

Your choice of taco.

Quesadilla **\$6.50**

Your choice of quesadilla.

TAP BEER 9

KCBC Scissor Kick IPA **\$9.00**

Abv 7.2

Gun Hill Light Lager **\$9.00**

Abv 4.5

Krombacher Pilsner **\$8.00**

Abv 5

Grimm Tesseract DIPA **\$12.00**

Abv 8.0

Gun Hill Oktoberfest **\$9.00**

Abv 5.6

Equilibrium Phlonton Pale Ale **\$9.00**

Abv 4.8

Gun Hill Fruit Have Eyes Sour	\$10.00
Abv 6.5	
Maine Lunch IPA	\$10.00
Abv 7	
Green Port Harbor Porter	\$10.00
Abv 4.7	
16OZ CANS 5	
KCBC Dusk til Prawn DIPA	\$10.00
Abv 8	
Gun Hill From Bronx with Love DIPA	\$10.00
Abv 8.5	
Hudson Valley Incandenza Sour IPA	\$12.00
Abv 6.5	
Proclamation Sprout Session Ale	\$10.00
Abv 4.8	
Evil Twin Low Life Pilsner	\$10.00
Abv 5.5	
RED WINE 8	
Glass 2017 Bridge Lane Red Blend	\$12.00
Bottle 2017 Bridge Lane Red Blend	\$48.00
Glass 2017 Yannick Alleno & Michel Cotes Due Rhone	\$13.00
Bottle 2017 Yannick Alleno & Michel Cotes Due Rhone	\$52.00
Glass 2016 Erath Pinot Noir	\$14.00
Bottle 2016 Erath Pinot Noir	\$56.00
Glass 2014 Arrowwood Cabernet Sauvignon	\$18.00
Bottle 2014 Arrowwood Cabernet Sauvignon	\$72.00
WHITE WINE 8	
Glass 2016 Tom Gore Chardonna	\$12.00
Bottle 2016 Tom Gore Chardonna	\$48.00
Glass 2016 Laventura White Rioja	\$13.00

Bottle 2016 Laventura White Rioja	\$52.00
Glass 2016 Fortress Sauvignon Blanc	\$13.00
Bottle 2016 Fortress Sauvignon Blanc	\$52.00
Glass 2017 Leib Cellar Pinot Blanc Reserve	\$14.00
Bottle 2017 Leib Cellar Pinot Blanc Reserve	\$56.00

ROSE & SPARKLING 4

Glass 2017 Saveeurs du Temps Rose	\$12.00
Bottle 2017 Saveeurs du Temps Rose	\$48.00
Glass 2013 Lieb Cellars Pinot Blanc Reserve	\$14.00
Bottle 2013 Lieb Cellars Pinot Blanc Reserve	\$56.00

BAOS 6

B1. Pork Belly Bao	\$5.50
Braised oven pork belly, scallion, cucumber, crushed peanut and hoisin sauce.	
B2. Red Curry Chicken Bao	\$5.25
Red curry chicken, carrot, red onion, cilantro, crispy shallots and green sauce. Mild spicy.	
B3. Peking Duck Bao	\$5.50
Roasted duck, scallion, cucumber, crushed peanut and hoisin sauce.	
B4. Shrimp Tempura Bao	\$5.50
Deep fried shrimp, red cabbage, red onion, cilantro, black sesame seeds and spicy mayo.	
B5. Szechuan Cow Bao	\$5.25
Braised beef shank, carrot, red onion, cilantro, crispy shallots and Szechuan sauce. Mild spicy.	
B6. Buddha Bao	\$5.25
Fried tofu, red cabbage, red onion, cilantro, black sesame seeds and sweet chilli sauce. Vegetarian.	

NOODLE BOWLS 4

N1. Xin Jiang Chicken Noodle Bowl	\$12.75
Taiwanese knife noodle, big plate chicken, potato, jalapeno and peanut. Mild spicy.	
N2. Dan Dan Noodle Bowl	\$12.75
Taiwanese egg noodle, caramelized minced pork belly and dan dan sauce.	
N3. Szechuan Beef Noodle Bowl	\$13.75
Taiwanese egg noodle, braised beef shank and sesame peanut sauce.	

N4. Smoked Tofu Sesame Noodle Bowl

\$12.75

Taiwanese knife noodles, smoked tofu, red cabbage and sesame peanut sauce. Vegetarian.

RICE BOWLS 6

R1. Taiwanese Lu Rou Bowl

\$12.90

Minced pork belly marinated with special soy sauce. Served with green sauce and garlic sauce.

R2. Red Curry Chicken Bowl

\$12.90

Served with green sauce and garlic sauce. Gluten free.

R3. Shrimp Tempura Bowl

\$13.90

Served with spicy mayo and garlic sauce.

R4. Szechuan Cow Bowl

\$13.90

Served with green sauce and garlic sauce.

R5. Popcorn Chicken Bowl

\$12.90

Served with spicy mayo and garlic sauce.

R6. Buddha Bowl

\$12.90

Served with sweet and chill sauce and garlic sauce.

SIDES 4

S1. Veggie Spring Rolls

\$7.50

Vermicelli, cabbage and carrot, sweet chili sauce topped with cilantro, red cabbage and black sesame seeds. Vegetarian.

S2. Kung Pao Chicken Dumplings

\$7.99

S3. Sesame Noodles

\$7.99

Taiwanese cold noodles, cilantro, red cabbage, crispy shallots, black sesame seeds and sesame peanut sauce. Vegetarian.

S4. Popcorn Chicken

\$8.99

Taiwanese style bite sized fried chicken marinated with our special blend of spices and spicy mayo.

BEVERAGES 17

Americano

\$3.25

8oz drink; double shot of Flatiron and hot water

Latte

\$4.25

12oz drink; double shot of Flatiron with steamed milk

Arnold Palmer

\$5.50

16oz iced drink with half iced tea and half Natalie's lemonade

Cappuccino

\$4.00

6oz drink; double shot of Flatiron with foamed milk

Cold Brew	\$3.75
16oz Partners cold brew	
Flat White	\$4.00
6oz drink; double shot of Flatiron with steamed milk	
Sm Drip Coffee	\$3.75
12 oz hot coffee	
Lg Drip Coffee	\$3.75
16oz hot coffee	
Espresso	\$3.25
Double shot of Flatiron	
Iced Tea	\$4.00
16oz iced Partners Breakfast tea	
Iced Latte	\$4.75
12oz drink; double shot of Flatiron with cold milk	
Macchiato	\$3.50
2oz drink; double shot of Flatiron with a dollop of foam	
Iced Mocha	\$6.00
12oz drink; Double shot of Flatiron and Omani chocolate with milk over ice	
Breakfast Tea	\$4.00
16oz drink; Partners Breakfast tea	
Apple Cider Rooibos Tea	\$4.00
16oz drink; Partners Apple Cider Rooibos tea	
Lemon Ginger Tea	\$4.00
16oz drink; Partners Lemon Ginger tea	
Cold Brew Can	\$4.99
12 oz - best selling cold brew, in a can	

RETAIL COFFEE 8

Brooklyn Blend	\$15.00
12oz bag	
Bedford Blend	\$17.75
12oz bag	
El Ramo, Colombia	\$15.25
12oz bag	
Elevate	\$15.50
12oz bag	

Flatiron	\$15.50
12oz bag	
GhostTown	\$16.50
12oz bag	
Jumpstart	\$14.00
12oz bag	
Manhattan	\$15.50
12oz bag	

100% PLANT BASED WORLD BOWLS! 6

Bangkok Curry Bowl	\$15.95
Peanut noodles, baked red curry tofu, Asian cabbage slaw, coconut kale, and crispy lotus root.	
Yucatan Mayan Bowl	\$14.95
Yellow rice, black beans, guacamole, salsa fresco, tofu mole, salsa verde and crispy tortilla chips.	
Sri Lanka Buddha Bowl	\$15.95
Yellow basmati rice, chick pea curry, seitan curry, coconut kale and crispy papadum.	
American Low Country Bowl	\$14.95
Mac and cheese, Buffalo chicken nuggets, garlic broccoli and crispy shallots.	
Greek Salad Bowl	\$12.95
Lettuce, tofu feta, hummus, olives, cucumber, tomato, red onion, pepperoncini garnished with pita chips and served with red wine vinaigrette.	
Moroccan Mirage	\$14.95
Quinoa, coconut kale, moroccan chickpea stew, hummus, tofu feta and pita chips.	

100% PLANT BASED SANDWICHES 7

Urban Junkie	\$16.50
The Classic 100% Plant Based Burger: Pea protein burger, vegan cheese, lettuce, tomato, onion and ketchup.	
The Tree Hugger	\$14.50
Homemade Plant Junkie Quinoa/ Black Bean Burger, lettuce, tomato and chipotle mayo, served on a vegan bun.	
The Gangster	\$13.50
"Sausage" grinder. Plant-Based Italian sausage, caramelized onions and peppers, mustard	
The Hipster	\$13.50
Crispy "Chicken" cutlets (soy protein), lettuce, tomato, onion, pickles and ranch.	
Po Boy Swag	\$12.50
Southern fried seitan, lettuce, tomato, onion pickle and chipotle mayo	
Wicked Meatball Sandwich	\$13.50
Old school 100% plant based meatball grinder with homemade marinara, onions, and peppers.	

Hooked on Jack Sandwich**\$11.50**

BBQ jack fruit sandwich. Pulled BBQ jack fruit, cabbage slaw and pickles.

100% PLANT BASED SIDES 19

Fries	\$5.00
Idaho Potatoes cut thick delicately fried.	
Golden Tater Tots	\$6.00
Yellow Basmati Rice	\$5.00
Homemade Yellow rice. 8oz	
Coconut Kale	\$7.00
Finely sliced kale sauteed with garlic, onion, turmeric and fresh coconut. 8oz	
Black Beans	\$6.00
Homemade vegan black beans. 8oz	
Thai Cabbage Slaw	\$6.00
Cabbage medley with carrots and cilantro in sweet and spicy Thai dressing. 8oz	
Garlic Broccoli	\$7.00
Garden fresh broccoli sauteed in garlic and extra virgin olive oil.	
BBQ Jackfruit	\$7.00
Jackfruit braised in BBQ sauce.	
100% Plant Based Mac and Cheese	\$8.00
Creamy 100% plant based cheese sauce and noodles, topped with panko and crispy shallots.	
Cold Peanut Noodles	\$7.00
Spinach noodle tossed with peanut sauce, scallions and sesame seeds.	
"Chicken" Nuggets	\$9.00
6 plant-based nuggets and choice of sauce.	
Buffalo Nuggest (6)	\$9.00
Crispy Seitan strips with spicy Buffalo sauce.	
Meat-less-balls	\$7.00
3 x 100% Plant-Based Meatballs	
Baked Red Curry Tofu	\$8.00
8oz	
Tofu Mole	\$8.00
Mexican Mole sauce with tofu. 8oz	
Seitan Curry	\$8.00
8oz	

Chick Pea Curry	\$7.00
SriLankan Tumeric and coconut curry with chick peas. 8oz	
Chick Pea Stew	\$7.00
Morocan Spice with tomato, potato, and chick pea stew. 8oz	
Sloppy Jack Fries	\$11.50
Plant-based golden fries, topped with BBQ jack fruit, pickles, cabbage slaw, poblano aioli, chipotle aioli, ketchup, BBQ sauce, and crispy shallots.	

100% PLANT BASED DESSERT 2

3 X 100% Plant Based, Homemade, Chocolate Chip Cookies	\$7.00
3 Large 100% Vegan Chocolate chip cookies	
100% Plant Based Homemade Chocolate Chip Cookie	\$3.00
1 Large Vegan Chocolate Chip Cookie	

FALL SPECIALS 7

Apple Turn Up - Acai Bowl	\$15.95
Pure acai topped with blueberry flax granola, banana, apple slices, apple butter, chopped peanuts & cinnamon	
Jack O Lantern - Acai Bowl	\$15.95
Pure acai topped with pumpkin flax granola, banana, pumpkin butter & pumpkin spice	
Harvest - Acai Bowl	\$15.95
Pure acai topped with pumpkin flax granola, banana, cacao nibs, cranberries, figs, sliced almonds, coconut flakes, nutella & cinnamon	
Apple Turn Up - Oatmeal Bowl	\$8.50
Steel cut oatmeal topped with banana, apple slices, apple butter, chopped peanuts & cinnamon	
Jack O Lantern - Oatmeal Bowl	\$8.50
Steel cut oatmeal topped with banana, pumpkin butter & pumpkin spice	
Pumpkin Pie Smoothie	\$8.99
Banana, pumpkin butter, vanilla protein, pumpkin granola, pumpkin spice & almond milk	
Pumpkin Protein Bites	\$6.95
Pumpkin granola, peanut butter, honey, chia seeds, vanilla protein, pumpkin butter & pumpkin spice	

ACAI BOWLS 5

8th Ave Acai Bowl	\$15.95
Topped with granola, banana and honey. Blended with 100% pure acai.	
Pura Vida Acai Bowl	\$15.95
Topped with granola, blueberry, strawberry and honey. Blended with 100% pure acai.	
Tropical Acai Bowl	\$15.95
Topped with granola, pineapple, banana, coconut flakes and honey. Blended with 100% pure acai.	

Nutella Acai Bowl **\$15.95**

Topped with granola, strawberry, banana, coconut flakes and nutella. Blended with 100% pure acai.

Power Acai Bowl **\$15.95**

With chocolate protein, topped with granola, banana and peanut butter. Blended with 100% pure acai.

PITAYA BOWLS 6

Pink Flamingo Pitaya Bowl **\$15.95**

Topped with granola, banana and honey. Made with pitaya, banana, pineapple and coconut milk.

Dragonberry Pitaya Bowl **\$15.95**

Topped with granola, strawberry, blueberry and honey. Made with pitaya, banana, pineapple and coconut milk.

Electric Mermaid Pitaya Bowl **\$15.95**

Topped with granola, kiwi, mango, pineapple, coconut flakes and honey. Made with pitaya, banana, pineapple and coconut milk.

Nutaya Pitaya Bowl **\$15.95**

Topped with granola, blueberry, banana, coconut flakes, raw cacao and nutella. Made with pitaya, banana, pineapple and coconut milk.

Goji Pitaya Bowl **\$15.95**

Topped with granola, banana, pineapple, goji berries, coconut flakes and honey. Made with pitaya, banana, pineapple and coconut milk.

Pink Power Pitaya Bowl **\$15.95**

With vanilla protein, topped with granola, banana and honey. Made with pitaya, banana, pineapple and coconut milk.

COCONUT BOWLS 5

Coco Bowl **\$15.95**

Topped with granola, banana and honey. Made with raw coconut, banana and coconut milk.

Coco Berry Bowl **\$15.95**

Topped with granola, blueberry, strawberry and honey. Made with raw coconut, banana and coconut milk.

Coco Craze Bowl **\$15.95**

Topped with granola, banana, mango, pineapple, coconut flakes and honey. Made with raw coconut, banana and coconut milk.

Nutelloco Bowl **\$15.95**

Topped with granola, strawberry, banana, raw cacao, coconut flakes and nutella. Made with raw coconut, banana and coconut milk.

Coco Power Bowl **\$15.95**

With vanilla protein, topped with granola, banana, coconut flakes and almond butter. Made with raw coconut, banana and coconut milk.

GREEN BOWLS 5

Ocean Ave Bowl **\$15.95**

Topped with banana, granola and honey. Made with kale, pineapple, banana and coconut milk.

Lola Bowl **\$15.95**

Topped with granola, pineapple, mango, coconut flakes and honey. Made with kale, pineapple, banana and coconut milk.

Pacific Bowl	\$15.95
Topped with granola, strawberry, banana, shaved almonds, chia seeds and honey. Made with kale, pineapple, banana and coconut milk.	
Hemp Bowl	\$15.95
Topped with granola, blueberry, banana, hemp seeds and agave. Made with kale, pineapple, banana and coconut milk.	
Green Power Bowl	\$15.95
With vanilla protein, topped with granola, banana and almond butter. Made with kale, pineapple, banana and coconut milk.	

BANANA BOWLS 5

Tide Banana Bowl	\$15.95
Topped with granola, pineapple, mango, kiwi, goji berries and honey. Made with banana, honey and almond milk.	
Olas Banana Bowl	\$15.95
Topped with granola, banana, coconut flakes, blueberry, chia seeds and almond butter. Made with banana, honey and almond milk.	
Booster Bowl	\$15.95
Nica Banana Bowl	\$15.95
Topped with granola, banana, walnuts, raw cacao, strawberry and peanut butter. Made with banana, honey and almond milk.	
Costa Banana Bowl	\$15.95
With vanilla protein, topped with granola, banana, nutella and fresh mint. Made with banana, honey and almond milk.	

CHIA PUDDING BOWL 5

The Jetty Bowl	\$15.95
Granola, strawberry, goji berries, blueberry and honey. Made with chia seeds, coconut milk, agave and vanilla.	
Almond Joy Bowl	\$15.95
Granola, sliced almonds, banana, coconut flakes, raw cacao and honey. Made with chia seeds, coconut milk, agave and vanilla.	
Trail Blazer Bowl	\$15.95
Granola, chocolate protein, banana, raw cacao and peanut butter. Made with chia seeds, coconut milk, agave and vanilla.	
Chia Tella Bowl	\$15.95
Granola, banana, strawberry, coconut flakes and nutella. Made with chia seeds, coconut milk, agave and vanilla.	
Oh Mega Bowl	\$15.95
Granola, banana, blueberry, hemp seeds and agave. Made with chia seeds, coconut milk, agave and vanilla.	

OATMEAL BOWLS 5

Number 1 Oatmeal Bowl	\$9.75
Strawberry, banana, coconut flakes and nutella. Made with steel cut and organic oatmeal.	
Number 2 Oatmeal Bowl	\$9.75
Blueberry, strawberry and sliced almonds. Made with steel cut and organic oatmeal.	

Number 3 Oatmeal Bowl	\$9.75
Chocolate protein, banana and peanut butter. Made with steel cut and organic oatmeal.	
Number 4 Oatmeal Bowl	\$9.75
Maple and brown sugar. Made with steel cut and organic oatmeal.	
Number 5 Oatmeal Bowl	\$9.75
Banana, walnut, cinnamon and fig. Made with steel cut and organic oatmeal.	

BUILD YOUR OWN BOWL 1

Build Your Own Bowl	\$15.95
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SMOOTHIES 11

Acai Energy Smoothie	\$8.95
Acai, strawberry, banana, apple juice and coconut milk.	
Pink Pitaya	\$8.95
Pitaya, pineapple, banana, coconut milk	
Aloha Smoothie	\$8.95
Banana, mango, pineapple and coconut milk.	
Dolce Smoothie	\$8.95
Banana, chocolate protein, peanut butter and coconut milk.	
The Dang Smoothie	\$8.95
Banana, wheat grass powder, peanut butter, cinnamon and almond milk.	
The Green Smoothie	\$8.95
Kale, pineapple, banana and coconut milk.	
Booster Smoothie	\$8.95
Banana, vanilla protein, flax oil, spirulina, peanut butter and cashew milk.	
Kowabunga Smoothie	\$8.95
Banana, strawberry, blueberry and coconut milk.	
Matcha Smoothie	\$0.00
Matcha green tea, banana, pineapple and coconut milk.	
Orange Power Smoothie	\$8.95
Orange, vanilla protein, pineapple and coconut milk.	
Strawberry Banana Smoothie	\$8.95
Strawberry, banana and coconut milk.	

COFFEE SPECIALS 3

Dolce Latte Smoothie	\$8.95
Bananas, Peanut Butter, Chicory Coffee Concentrate, Chocolate Whey Protein & Coconut Milk blended to perfection.	
Coconut New Orleans Smoothie	\$8.95
Bananas, Coconut Base, Chicory Coffee Concentrate, Cacao Nibs & Oat Milk Blended to Perfection	
Playola Cold Brew	\$8.95
Chicory Coffee Concentrate (New Orleans Style)	

COLD PRESSED JUICES 7

Daylight Detox	\$9.99
Filtered water, organic lemon, simple syrup, dragon fruit puree, ginger, fo-ti root, cayenne pepper and himalayan salt. High in fiber and promotes a healthy gut. KOSHER	
Green Barrel	\$9.99
Pineapple, apple, chard, celery, kale, ginger, spirulina and wheatgrass. Eliminates toxins and boosts your metabolism. KOSHER	
Orange Surf Quencher	\$9.99
100% all natural fresh oranges good source of vitamin C. KOSHER	
Blue Mermaid Wave	\$9.99
Filtered water, organic lemon, simple syrup and blue spirulina. Rich in antioxidants and protects the skin. KOSHER	
Wellness Warrior	\$9.99
Apple, carrot, lemon, ginger, beet, turmeric and cayenne. Helps to boost your immune system. KOSHER	
Elderberry Shot	\$6.99
Apple, organic lemon, elderberry and cayenne pepper. Helps to boost immunity and reduce inflammation. KOSHER	
Ginger Bomb	\$6.99
Orange, ginger, lemon, himalayan salt and oregano extract. Improves digestion and boosts immunity. KOSHER.	

WORLD FAMOUS 4

Maine Lobster Roll	\$28.00
chilled with lemon mayo	
Connecticut Lobster Roll	\$28.00
warm with butter	
Tuscan Lobster Roll	\$28.00
tossed in a basil vinaigrette	
BLT Lobster Roll	\$30.00
lobster + bacon = heaven!	

SPECIALS 1

Lunch Combo	\$16.00
served with chips and cole slaw	

LARGE PIZZA 10

Rosso 12" Pizza	\$15.00
Tomato, oregano, garlic.	
Margherita 12" Pizza	\$19.00
Tomato, mozzarella, basil.	
Famous Original 12" Pizza	\$20.00
Tomato, mozzarella, caciocavallo, oregano, chili.	
White Guy 12" Pizza	\$19.00
Mozzarella, ricotta, garlic, olive oil & sea salt.	
Lil' Stinker 12" Pizza	\$20.00
Tomato, mozzarella, parmigiano, double garlic, onion, pepperoncini.	
Cheeses Christ 12" Pizza	\$20.00
Mozzarella, taleggio, parmigiano, black pepper, cream.	
Bee Sting 12" Pizza	\$21.00
Tomato, mozzarella, soppressata, chili flake, chili oil, honey.	
Speckenwolf 12" Pizza	\$21.00
Mozzarella, speck, mushroom, onion, oregano.	
Famous Pep 12" Pizza	\$21.00
Tomato, mozzarella, caciocavallo, oregano, chili, pepperoni.	
Axl Rosenberg 12" Pizza	\$21.00
Tomato, mozzarella, soppressata, mushroom, double garlic, jalapeno.	

BAKERY 2

Pepperoni Rolls	\$2.50
Pepperoni rolls rolled in our famous dough with three different types cheese	
3 Pepperoni Rolls	\$7.00
3 delicious Pepperoni rolls rolled in our famous dough with three different types cheese	

BEER 1

Budwiser	\$5.00
Must be 21 to purchase	