

STARTERS

Parfait, 8

Greek yogurt, house-made granola, agave, fresh berries

Season's Best Sliced Fruit, 9

Sliced fruit, Greek yogurt

Revive All American*, 16

Egg white omelet, local feta cheese, spinach, roasted tomato, mushroom, grilled ham, seasons best fruit plate, 11-grain & seed toast

Edamame Hummus, 10

Chives, Crow's Dairy feta, cucumber, tomato, carrot, celery, grilled pita

Bison Sliders*, 13

Chipotle mayonnaise, poblano pepper, feta cheese, balsamic onions

Miso Soup Cup, 4

Mushroom, tofu, garden scallion

Soup of the Day, 4

SALADS

Add Chicken, 6

Add Grilled Prawns, 9

Add Tofu, 4

Farmer's Market, 10

Bibb lettuce, Tuscan kale, carrots, roasted corn, campari tomato, poached egg, quinoa, parmesan dressing

Warm Grilled Asparagus & Edamame Salad, 9

Shredded kale, garden herbs, Crow's Dairy goat cheese, pickled onions

Avocado & Tomato Salad, 10

Extra virgin olive oil, Boston lettuce, McClendon's campari tomatoes, aged balsamic

Mediterranean Chopped Salad, 10

Cucumber, kalamata olive, cherry tomato, artichoke, Crow's Dairy feta, citrus vinaigrette

FULL PLATES

Street Tacos*, 13

Choice of: chicken, shrimp, beef or marinated tofu

Local corn tortilla, poblano corn salsa, pickled onions,

Cotija cheese, fire roasted salsa

Turkey Burger, 13

Havarti, avocado, tomato, chipotle chickpea spread, onion bun, sweet potato fries (hamburger available upon request)

All Natural Beef Kabobs*, 14

Portobello mushroom, balsamic cipollini onions, papadew pepper, chimichurri, grilled pita, edamame hummus

Tuna Salad Sandwich, 14

9-grain artisanal bread, tomato, bib lettuce, sweet potato fries

SPECIALTY DRINKS

El Pecado, 14

Patron Silver tequila, agave nectar, guava, lime, lemon

Blue Lemonade, 11

Bacardi Limon, blue curacao, lemon and lime sour

Watermelon Splash, 13

Watermelon vodka, Diet Sierra Mist, cranberry juice

Prickly Pear Margarita, 12

Dobel tequila, Cointreau, prickly pear, agave nectar, lime

Rum Daiquiri, 11

Choice of: Mango, Strawberry, Raspberry, Piña Colada

SMOOTHIES, 7.5

Add Whey or Soy Protein Scoop, 2

Renew

Banana, pineapple, orange

Relax

Strawberry, raspberry, blueberry

Refresh

Strawberry, banana, pineapple, coconut

Revive

Tuscan kale, apple, orange

HOUSE-MADE SODAS, 4

Inspiration

Pink grapefruit, cinnamon

JW "Sprite"

Lemon, lime, JW Desert Ridge Herb Garden Thyme

FRESH JUICES, 6.5

Juiced to order

Choice of: carrot, apple, orange, grapefruit or pineapple juice

TEAS, 4

Choice of: Green Tea, Organic Pure Black, Island Breeze

DESSERTS, 6

Dark Chocolate Soy Mousse

Macerated raspberry

Strawberry Mojito Sorbet

Strawberry coulis, candied lime, caramelized sugar tuille

Seasonal House-made Sorbet

ORGANIC & BIO-DYNAMIC WINES

SPARKLING/WHITE

Mumm Cuvee 10/40

Skyfall Pinot Gris 10/40

Paul Dolan Sauvignon Blanc 12/48

Bonterra Chardonnay 10/40

Snoqualmie Riesling Naked 12/48

RED

Mark West Pinot Noir 10/40

Charles Smith "Velvet Devil" Merlot 12/48

Rock n' Vine, Three Branches Cabernet 12/48

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

We are pleased to accommodate all dietary needs and restrictions. We are not an allergen or gluten free environment and products containing gluten are prepared in our kitchens. Be advised the possibility exists for food items to come into contact with other food products in shared preparation areas.

Please inform your server of your dietary concerns.

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