



Dinner Menu

Starters

- PARMESAN FRIES** \$6
- CHICKEN WINGS**
Sriracha Rub or Spicy Buffalo \$7
- CHICKEN CHORIZO FLAT BREAD**
\$9
- VEGETARIAN FLAT BREAD** **vg**
Onions, Broccoli, Bell Peppers, Goat Cheese \$8
- SOUP OF THE DAY** \$5
- TURKEY MEAT BALLS**
Honey Sriracha \$6
- PRETZEL**
Smoked Beer Cheese, German Mustard \$7
- POPCORN**
Parmesan or Sriracha \$5
- PEPPERONI PIZZA** \$11

Large Plates

- BRAISED BEEF SHORT RIBS**
Broccoli, Potato, Mushrooms, Truffle Tomato Sauce \$14
- SOUS VIDE CHICKEN**
Forbidden Black Rice, Carrot, Kale, Chicken Blanquette \$14
- BEEF RAMEN**
Short Rib, Green Onion, Egg, Bean Sprouts, Spinach, Nori, Spicy Oil, Garlic, Kamaboko, Mushroom, Tonkotsu Broth \$14
- VEGETARIAN RAMEN** **vg**
Tofu, Green Onion, Egg, Bean Sprouts, Spinach, Nori, Mushroom, Veggie Broth \$11

Sandwiches

- Add Fries \$2
- PK BURGER**
B&B Pickles, Cheddar Cheese, Smoked Onions, Chipotle Aioli, Brioche Bun \$9
- PANINI STYLE PORTABELLA** **vg**
Goat Cheese, Roasted Red Pepper Relish, Arugula, Wheat Chiabatta \$9
- PK PANINI**
Roasted Turkey Breast, Black Peppered Bacon, Cheddar Cheese, Arugula, Onion, Sriracha Aioli, Honey Mustard, Multi-Grain Bread \$9
- PANINI STYLE HERB MARINATED CHICKEN**
Provolone Cheese, Herb Pepper Jam, Sriracha Aioli, Multi-Grain Bread \$9

Bowls

- TUNA POKE BOWL**
Basamati Rice or Brown Rice, Kani, Edamame, Seaweed Salad, Cucumber, Avocado, Cilantro, Carrot, Nori, Sesame Dressing \$12
- GREEK BOWL** **vg**
Cucumber, Pepperoncini, Tomato, Oregano, Kalamata Olives, Feta Cheese, Lemon-Herb Vinaigrette \$6
Add Salmon \$3, Add Chicken \$3, Add Tuna \$6, Add Tofu \$2
- AL PASTOR BOWL**
Grilled Pineapple, Brown Rice, Black Beans, Onion, Romaine, Avocado, Cilantro, Spicy Salsa Verde \$9
- ASIAN CHICKEN BOWL**
Shredded Vegetables, Brown Rice, Wonton, Bean Sprouts, Sweet Lime \$9
- KOREAN SALMON BOWL**
Egg, Nori, Bean Sprouts, Spinach, Red Pepper, Kimchi, Carrot, Green Onion, Mushroom, Brown Rice, Gochujang Sauce \$14

Build Your Bowl \$6

CHOOSE YOUR BASE

- | | | | |
|---------|--------------------|--------------|-----|
| Romaine | Arugula | Basmati Rice | \$1 |
| Kale | Local Green Blends | Brown Rice | \$1 |
| | | Quinoa | \$2 |

CHOOSE YOUR CHEESE (EXTRAS \$1)

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|---------|------|-----------|
| Blue | Feta | Parmesan |
| Cheddar | Goat | Provolone |

CHOOSE 4 TOPPINGS (EXTRAS \$.50)

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|----------------|-----------|-------------------|------------------|
| Avocado | Cucumber | Olives (Kalamata) | Radish |
| Bean Sprouts | Edamame | Onion (Red) | Tomato |
| Broccoli | Grapes | Pepperoncini | Vegetables |
| Cherries (Dry) | Mushrooms | Peppers | (Shredded Blend) |

CHOOSE YOUR DRESSING (EXTRAS \$.75)

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|-----------------------------|------------------|-------------------|
| Lemon-Herb Vinaigrette | Olive Oil | Spicy Salsa Verde |
| Sweet Lime Vinaigrette | Balsamic Vinegar | Sweet Lime Chili |
| Roasted Shallot Vinaigrette | Sesame Dressing | |

ADD PROTEIN (3 OZ PORTION)

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|-----------|-----|----------------|-----|------------------|-----|
| Salmon | \$3 | Roasted Turkey | \$3 | Chicken | \$3 |
| Short Rib | \$4 | Tuna | \$6 | Al Pastor (Pork) | \$3 |
| Tofu | \$2 | | | | |

vg Vegetarian **v** Vegan
Gluten Free Options Available

Consumer Advisory: Consumption of raw or under-cooked meat, poultry, eggs, or seafood may increase the risk of illness.