



Lunch Menu

Signature Bowls & Paninis

GREEK BOWL

Cucumber, Pepperoncini, Tomato, Oregano,
Kalamata Olives, Feta Cheese, Lemon-Herb Vinaigrette

\$6

Add Salmon \$3, Add Chicken \$3, Add Tuna \$6, Add Tofu \$2

TUNA POKE BOWL

Basamati Rice or Brown Rice, Kani, Edamame, Seaweed Salad,
Cucumber, Avocado, Cilantro, Carrot, Nori, Sesame Dressing

\$12

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 Chili

\$9

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, Onions, Sriracha Honey Mustard, Multi-Grain Bread

\$9

PANINI STYLE HERB MARINATED CHICKEN

Provolone Cheese, Herb Pepper Jam,
Sriracha Aoli, Multi-Grain Bread

\$9

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)

Blue	Feta	Parmesan
Cheddar	Goat	Provolone

CHOOSE 4 TOPPINGS

(EXTRAS \$.50)

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)

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)

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.