BIG KITCHEN

M-F: Breakfast: 7:30am – 10am, Lunch 11am – 2pm, Dinner 5pm – 8pm
Sat & Sun: 10am – 2pm

MON

Breakfast  Ham and Cheddar Scramble – local cage-free eggs scrambled with ham and cheddar cheese [calories 300]

Lunch & Dinner  Pasta Bar – create your own pasta with a choice of pasta, sauce, protein, and toppings, includes a breadstick [calories 610-1,200]

  Gemelli with Sundried Tomato Pesto (V) – gemelli pasta tossed with sundried tomato pesto and topped with parmesan cheese [calories 270]

TUE

Breakfast  Tofu Scramble (VG) – plain tofu scramble [calories 130]

Lunch & Dinner  Latin Bowl – create your own Latin bowl with a choice of rice, beans, protein, and toppings [calories 150-880]

  Pork Tamales – pork tamales with ancho tomato sauce [calories 250]

WED

Breakfast  Caprese Scramble (V) – local cage-free eggs scrambled with tomato, mozzarella cheese and fresh basil [calories 290]

Lunch  Dijon and Maple Roasted Chicken Thigh – roasted Dijon and maple marinated chicken thighs, served with roasted lemon parsley red potatoes, honey glazed carrots, and steamed spiced broccoli [calories 990]

  Grilled Honey Mustard Tofu with Lemon (V) – grilled honey-mustard marinated tofu with lemon, served with roasted lemon parsley red potatoes, honey glazed carrots, and steamed spiced broccoli [calories 940]

Dinner  Sweet Chipotle Glazed Boneless Wings – crispy boneless chicken wings tossed in a sweet and smoky chipotle sauce, served with jojo’s, calabacitas, and fajita vegetables [calories 1,030]

  Plant-Based Bourbon-Style Glazed Nuggets (VG) – plant-based protein glazed with bourbon sauce, served with jojo’s, calabacitas, and fajita vegetables [calories 1,320]
### THU

**Breakfast**  |  Plant Based Scramble (VG) – plant based egg scramble [calories 240]

**Lunch**  |  Dijon and Maple Roasted Chicken Thigh – roasted Dijon and maple marinated chicken thighs, served with roasted lemon parsley red potatoes, honey glazed carrots, and steamed spiced broccoli [calories 990]

**Dinner**  |  Grilled Honey Mustard Tofu with Lemon (V) – grilled honey-mustard marinated tofu with lemon, served with roasted lemon parsley red potatoes, honey glazed carrots, and steamed spiced broccoli [calories 670]

**Dinner**  |  Maple Walnut Crusted Salmon – roasted maple-walnut crusted salmon, served with wild and brown rice pilaf, fried brussels sprouts, and roasted butternut squash [calories 1,335]

**Dinner**  |  Sambal-Marinated Portobello Mushroom (VG) – spicy sambal-marinated portobello mushroom cap grilled with tamari, lime, green onion, and parsley, served with wild and brown rice pilaf, fried brussels sprouts, and roasted butternut squash [calories 865]

### FRI

**Breakfast**  |  Meatlovers Scramble – local cage-free eggs scrambled with ham, bacon, Italian sausage and cheddar cheese [calories 370]

**Lunch**  |  Cod with Tuscan Herb Sauce – roasted cod topped with Tuscan cream sauce, served with roasted lemon parsley red potatoes, roasted green beans with fennel, and grilled zucchini and yellow squash [calories 1,035]

**Lunch**  |  Grilled Honey Mustard Tofu with Lemon (V) – grilled honey-mustard marinated tofu with lemon, served with roasted lemon parsley red potatoes, roasted green beans with fennel, and grilled zucchini and yellow squash [calories 775]

**Dinner**  |  Maple Walnut Crusted Salmon – roasted maple-walnut crusted salmon, served with wild and brown rice pilaf, fried brussels sprouts, and roasted butternut squash [calories 1,335]

**Dinner**  |  Sambal-Marinated Portobello Mushroom (VG) – spicy sambal-marinated portobello mushroom cap grilled with tamari, lime, green onion, and parsley, served with wild and brown rice pilaf, fried brussels sprouts, and roasted butternut squash [calories 865]

### SAT

**Brunch**  |  Breakfast Quesadilla (V) – local cage-free eggs, cheese and pico grilled on a flour tortilla [calories 860]

**Dinner**  |  Grilled Citrus Garlic Chicken Quarter – grilled citrus-garlic marinated chicken breast, served with saffron rice, creamed coconut spinach, and roasted yellow squash and zucchini [calories 1,440]

**Dinner**  |  Mama Lil’s Caribbean Couscous Bowl (VG) – baby arugula, couscous, Mama Lil’s peppers, roasted sweet potatoes, mango, cabbage, carrots, and jerk green beans tossed in a chili-lime vinaigrette and garnished with cilantro [calories 810]
DELI SANDWICH SPECIAL

**M–F 11am – 8pm**

**Sat & Sun 10am – 8pm**

- **Cuban Pork Sandwich** – roasted pork, ham, Swiss cheese, yellow mustard and pickles on a baguette [calories 710]
- **Spicy Tofu Wrap (VG)** – spicy tofu salad with red onion, tomato, and lettuce wrapped in a spinach tortilla [calories 570]

DUB STREET BURGERS SPECIAL

**Sun-F: Lunch 11am-2pm, Dinner 5-8pm**

**Sat: Closed**

- **Buffalo Chicken Burger** – crispy chicken fritter with blue cheese, lettuce, tomato, onion, and buffalo sauce on a toasted bun [calories 800]

GLOBAL LUNCH (MON–FRI 11am – 2pm)

**LUNCH**

**Mon & Fri**

- **Chicken Enchilada and Green Chile Sauce** – chicken enchiladas topped with cheese and green chili sauce, served with cilantro rice, jicama salad, and roasted zucchini with cotija [calories 1,060]
- **Cheese Enchilada (V)** – corn tortillas filled with cheddar cheese, smothered in red chili enchilada sauce, served with cilantro rice, jicama salad, and roasted zucchini with cotija [calories 1,110]
- **SoCal Fish Tacos** – SoCal-style fish tacos on a soft corn tortilla with mango slaw, sour cream, and cilantro, served with calabacitas, pinto beans, and roasted zucchini with cotija [calories 1,200]

**LUNCH**

**Tues-Thurs**

- **Pork Tacos al Pastor** – street-style al pastor tacos with pork in soft corn tortillas, with arroz blanco, refried beans, and mildly spicy pico de gallo and pineapple salsas, served with cilantro rice, jicama salad, and roasted zucchini with cotija [calories 1,610]
- **Plant-Based Chorizo and Potato Tacos (VG)** – plant-based version on a potato taco with soyrizo served with arroz blanco, refried beans, and red and green salsas [calories 770]
- **Ropa Vieja** – Latin-style sliced beef, served with Jamaican sautéed cabbage, fried Chile plantains, and jerk green beans [calories 980]
- **Jamaican Coconut Curry with Jasmine Rice (VG)** – Jamaican-style coconut curry with vegetables served over jasmine rice, served with Jamaican sautéed cabbage, fried Chile plantains, and jerk green beans [calories 1,150]

TERO LUNCH (MON–FRI 11am – 2pm) DINNER (SUN–THU 5pm – 8pm)

- **Yum Yum Bowl (VG)** – steamed brown rice, arugula, roasted mushrooms, broccoli, sugar snapped peas, furikake edamame, and carrots tossed with a toasted sesame vinaigrette and garnished with cilantro [calories 420]