**PLATE**

### SUN

<table>
<thead>
<tr>
<th>Brunch</th>
<th>Panckes (V), Plain Scrambled Eggs (V), Biscuit and Sausage Gravy [calories 130–450]</th>
<th>Bacon, Sausage Link, Plant-Based Sausage (VG), Hash Browns (VG) [calories 30–340]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dinner</td>
<td>Jaegerschnitzel – Crispy pork cutlet with mushroom, onion, gravy, herbed egg noodles and fried brussels sprouts [calories 770]</td>
<td></td>
</tr>
<tr>
<td></td>
<td>“Chicken” Schnitzel (V) – Plant-based cutlet with mushroom-onion gravy, herbed egg noodles and fried brussels sprouts [calories 870]</td>
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<tr>
<td></td>
<td>Potato Latkes (V) – Housemade potato cakes with Jarlsberg cream and fried brussels sprouts [calories 560]</td>
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</tbody>
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### MON

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Bacon-Cheddar Scramble – Local cage-free eggs scrambled with bacon, scallions and cheddar cheese [calories 420]</th>
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</thead>
<tbody>
<tr>
<td>Lunch</td>
<td>Carne Asada – Mojo-marinated grilled beef, pinto beans, tortillas and choice of brown rice or arroz blanco [calories 740–760]</td>
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<td></td>
<td>Roasted Mushroom &amp; Pepper Tostada – Crisp white corn tortilla with veggies, lettuce and fresh salsa, served with choice of rice and pinto beans [calories 680–700]</td>
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<td></td>
<td>Pintos &amp; Rice (VG) – Housemade Latin spiced beans with brown rice or arroz blanco [calories 380–400]</td>
</tr>
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<td>Dinner</td>
<td>Jaegerschnitzel – Crispy pork cutlet with mushroom-onion gravy, herbed egg noodles and fried brussels sprouts [calories 770]</td>
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### TUE

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Italian Veggie Scramble (V) – Local cage-free eggs scrambled with roasted red peppers, basil pesto and Italian cheeses [calories 280]</th>
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</thead>
<tbody>
<tr>
<td>Lunch &amp; Dinner</td>
<td>Build Your Own Latin Bowl</td>
</tr>
<tr>
<td>Base Includes:</td>
<td>Cilantro rice, black beans OR quinoa and baby greens and choice of toppings [calories 310–440]</td>
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<tr>
<td>Add-Ons:</td>
<td>Beef barbacoa, chicken tinga, or plant-based taco crumble [calories 170–260]</td>
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<tr>
<td>Toppings:</td>
<td>Pico de gallo, tomatillo salsa, corn salsa, sour cream [calories 10–50]</td>
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<tr>
<td>Day</td>
<td>Breakfast</td>
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</tbody>
</table>
| **WED** | **Breakfast** Barbacoa Scramble – Local cage-free eggs with beef barbacoa, salsa verde and cheddar and jack cheeses [calories 280] | **Lunch** Carne Asada – Mojo-marinated grilled beef, pinto beans, tortillas and choice of brown rice or arroz blanco [calories 740–760]  
Roasted Mushroom & Pepper Tostada (VG) – Crisp white corn tortilla with veggies, lettuce and fresh salsa, served with choice of rice and pinto beans [calories 680–700]  
Pintos & Rice (VG) – Housemade Latin-spiced beans with brown rice or arroz blanco [calories 380–400] | **Dinner** Chicken Piccata (H) – Roasted chicken hindquarter with caper cream sauce, herb pasta and steamed broccolini [calories 840]  
“Chicken” Piccata (V) – Plant-based cutlet with caper cream sauce, herb pasta and steamed broccolini [calories 720]  
Kale-Butternut Risotto (V) – Arborio rice, cheese, butternut squash, fresh herbs and kale, served with broccolini [calories 260] |
| **THU** | **Breakfast** Denver Scramble – Local cage-free eggs with ham, peppers, onion and cheddar cheese [calories 330] | **Lunch** Pesto Salmon – Roasted salmon with pesto sauce, served with lentils and roasted cauliflower, olives, herbs and sun-dried tomatoes [calories 590]  
Ratatouille (VG) – Medley of eggplant, squash, peppers, onions and tomatoes, served with roasted red potatoes [calories 280]  
Kale Caesar With Salmon – Kale tossed in traditional Caesar dressing with millet, garlic croutons and Italian cheeses, topped with pesto salmon and fried capers [calories 960] Available without salmon [calories 670] | **Dinner** Chicken Piccata (H) – Roasted chicken hindquarter with caper cream sauce, herb pasta and steamed broccolini [calories 840]  
“Chicken” Piccata (V) – Plant-based cutlet with caper cream sauce, herb pasta and steamed broccolini [calories 720]  
Kale-Butternut Risotto (V) – Arborio rice, cheese, butternut squash, fresh herbs and kale, served with broccolini [calories 260] |
| **FRI** | **Breakfast** Mushroom & Mozzarella Scramble – Local cage-free eggs scrambled with roasted mushrooms, onions and mozzarella cheese [calories 320] | **Lunch** Pesto Salmon – Roasted salmon with pesto sauce, served with lentils and roasted cauliflower, olives, herbs and sun-dried tomatoes [calories 590]  
Ratatouille (VG) – Medley of eggplant, squash, peppers, onions and tomatoes, served with roasted red potatoes [calories 280]  
Kale Caesar With Salmon – Kale tossed in traditional Caesar dressing with millet, garlic croutons and Italian cheeses, topped with pesto salmon and fried capers [calories 960] Available without salmon [calories 670] |
Dinner  
**Jerk Chicken (H)** – Spice-roasted chicken quarter with sautéed cabbage, coconut red beans and choice of brown or jasmine rice [calories 960–980]

**Jerk-Roasted Vegetable (VG)** – Roasted root vegetables, peppers and onions with jerk seasoning, served with coconut red beans, pineapple salsa and choice of brown or jasmine rice [calories 520–540]

**Coconut Red Beans & Rice (VG)** – Island-style red beans with coconut, allspice and chili pepper, served with brown or jasmine rice [calories 320–340]

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**SAT**

**Brunch**  
Pancakes (V), Plain Scrambled Eggs (V), Biscuit and Sausage Gravy [calories 130–450]  
Bacon, Sausage Link, Plant-Based Sausage (VG), Hash Browns (VG) [calories 30–340]

**Dinner**  
**Jerk Chicken (H)** – Spice-roasted chicken quarter with sautéed cabbage, coconut red beans and brown or jasmine rice [calories 960–980]

**Jerk-Roasted Vegetables (VG)** – Roasted root vegetables, peppers and onions with jerk seasoning, served with coconut red beans, pineapple salsa and brown or jasmine rice [calories 520–540]

**Coconut Red Beans & Rice (VG)** – Island-style red beans with coconut, allspice and chili pepper, served with brown or jasmine rice [calories 320–340]

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**DELI SANDWICH SPECIAL**

**BBQ Chicken Wrap**  
Flour tortilla, crispy chicken, caramelized onion, Ray’s BBQ sauce, pepper jack cheese and fresh veggies [calories 990]

**Roasted Vegetable Wrap**  
Sesame hummus, caramelized onion and roasted vegetables wrapped in a flour tortilla [calories 470]

**Greek Veggie Wrap (V)**  
Hummus, feta, tzatziki, pepperoncini, cucumbers and fresh vegetables wrapped in a flour tortilla

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**DUB STREET BURGERS SPECIAL**

**Korean Fried Chicken Fry Special**  
Crispy patty with orange-miso sauce, charred scallion mayo and quick sesame kimchi slaw [calories 670]  
Sidewinders fries [calories 330]

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**NOODLE**

**LUNCH (MON–FRI)**

**Sweet & Sour Chicken** – Crispy chicken in a housemade tomato-vinegar sauce with pineapple, peppers and onions over choice of brown or jasmine rice [calories 660–770]

**Pork Chow Mein** – Pork, noodles and vegetables in a sesame-soy-ginger sauce [calories 910]

**Veggie Chow Mein (VG)** – Stir-fried noodles with vegetables in a sesame-soy-ginger sauce [calories 630]

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**DINNER (SUN–THUR)**

**Szechuan Beef & Veggie Stir-Fry (H)** – Spicy stir-fried beef and vegetables in a spicy sauce, served with choice of brown or jasmine rice [calories 620–630]

**Pork Chow Mein** – Pork, noodles and vegetables in a sesame-soy-ginger sauce [calories 910]

**Veggie Chow Mein (VG)** – Stir-fried noodles with vegetables in a sesame-soy-ginger sauce [calories 630]