PLATE

SUN

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

Dinner  Beef Meatloaf – Served mushroom gravy, Yukon gold mashed potatoes and broccolini [calories 540]

Baked Mac & Cheese (V) – Served with steamed cauliflower and broccolini [calories 400]

MON

Breakfast  Ham & Cheddar – Local cage-free eggs scrambled with ham, green onions and cheddar cheese [calories 250]

Lunch  Lomo Saltado – Peruvian beef stir fry served with rosemary fried potatoes and a choice of brown or jasmine rice [calories 570–590]

Locro de Zapallo With Cojita (V) – Peruvian squash stew with cojita cheese and mint, served with a choice of brown or jasmine rice [calories 610–640]

Dinner  Beef Meatloaf – Served mushroom gravy, Yukon gold mashed potatoes and broccolini [calories 540]

Baked Mac & Cheese (V) – Served with steamed cauliflower and broccolini [calories 400]

TUE

Breakfast  French Toast – Egg bread dipped in a rich egg batter and griddled to a golden brown [calories 140]

Lunch & Dinner  Build Your Own Latin Bowl

Base Includes: Cilantro or tomato rice with pinto or black beans, or quinoa salad, served with a choice of toppings [calories 250–300]

Options to Add: Beef barbacoa, chicken tinga, pork verde, plant-based chorizo [calories 180–250]

Toppings: Pico de gallo, tomatillo salsa, corn salsa, sour cream, lettuce, cheese [calories 4–110]
## WED

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Chorizo Scramble – Local cage-free eggs scrambled with chorizo, pico de gallo and cheddar cheese [calories 290]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunch</td>
<td>Lomo Saltado – Peruvian beef stir fry served with rosemary fried potatoes and a choice of brown or jasmine rice [calories 570–590]</td>
</tr>
<tr>
<td></td>
<td>Locro de Zapallo With Cojita (V) – Peruvian squash stew with cojita cheese and mint, served with a choice of brown or jasmine rice [calories 610–640]</td>
</tr>
<tr>
<td>Dinner</td>
<td>Cider-Glazed Roasted Alaska Salmon – Served with wild rice cranberry pilaf and snap peas [calories 440]</td>
</tr>
<tr>
<td></td>
<td>Butternut Squash Succotash (VG) – Native American-inspired medley of squash, lima beans, corn, peppers and herbs, served wild rice cranberry pilaf and snap peas [calories 320]</td>
</tr>
</tbody>
</table>

## THU

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Banana Pancake (V) – Buttermilk pancakes mixed with fresh bananas [calories 170]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunch</td>
<td>Pork Vindaloo – Pork and vegetable in an Indian-spice sauce with housemade chutneys, served with a choice of basmati or brown rice [calories 620–640]</td>
</tr>
<tr>
<td></td>
<td>Aloo Gobi (V) – Cauliflower and potato curry with housemade chutneys, served with a choice of basmati or brown rice [calories 530–540]</td>
</tr>
<tr>
<td>Dinner</td>
<td>Cider-Glazed Roasted Alaska Salmon – Served with wild rice cranberry pilaf and snap peas [calories 440]</td>
</tr>
<tr>
<td></td>
<td>Butternut Squash Succotash (VG) – Native American-inspired medley of squash, lima beans, corn, peppers and herbs, served wild rice cranberry pilaf and snap peas [calories 320]</td>
</tr>
</tbody>
</table>

## FRI

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Bacon, Mushroom &amp; Swiss Scramble – Local cage-free eggs scrambled with bacon, mushroom and Swiss cheese [calories 510]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunch</td>
<td>Pork Vindaloo – Pork and vegetable in an Indian-spice sauce with housemade chutneys, served with a choice of basmati or brown rice [calories 620–640]</td>
</tr>
<tr>
<td></td>
<td>Aloo Gobi (V) – Cauliflower and potato curry with housemade chutneys, served with a choice of basmati or brown rice [calories 530–540]</td>
</tr>
</tbody>
</table>

## SAT

| Brunch         | French Toast (V), Bacon, Sausage Link, Plant-Based Sausage (VG) Biscuit and Sausage Gravy, Hash Browns (VG) and Plain Scrambled Eggs (V) [calories 130–450] |
**DELI SANDWICH SPECIAL**

Buffalo Wrap – Crispy chicken, fresh veggies, gorgonzola spread and spicy buffalo sauce wrapped in a flour tortilla [calories 920]

Field Roast (VG) – Field Roast tomato slices, Chao cheese, roasted sweet peppers, chipotle mayoli and lemon-dressed kale on a telera roll [calories 750]

Argentine Beef – Beef, caramelized onions, arugula and chimichurri on a telera roll [calories 750]

**DUB STREET BURGERS SPECIAL**

Chicken Katsu – Crispy chicken, sesame coleslaw, tomatoes, red onion, katsu sauce and wasabi mayo [calories 640]

Fry Special – Sidewinders [calories 330]

**NOODLE**

**LUNCH (Mon–Fri)**

Lunch
- Szechuan Beef & Veggie Stir Fry (HP) – Served with a choice of brown or jasmine rice [calories 620–630]
- Pork Chow Mein – Pork, noodles and vegetables in a soy-ginger sauce [calories 990]
- Veggie Chow Mein (VG) – Noodles stir fried with vegetables in a soy-ginger sauce [calories 560]

**DINNER (Sun–Thu)**

Dinner
- Sweet & Sour Chicken – Crispy chicken in a housemade tomato-vinegar sauce with pineapple, peppers and onions, served with a choice of brown or jasmine rice [calories 660–700]
- Pork Chow Mein – Pork, noodles and vegetables in a soy-ginger sauce [calories 990]
- Veggie Chow Mein (VG) – Noodles stir fried with vegetables in a soy-ginger sauce [calories 560]

**SELECT**

**LUNCH (Mon–Fri)**

Lunch & Dinner
- Latin Bowl – Black beans, quinoa salad, corn salad, lime slaw and mixed greens, served with a choice of brown or jasmine rice [calories 470–500]

**DINNER (Sun–Thu)**

- Options to Add: Chicken tinga (HP) [calories 250] or pork verde [calories 190]