

Monday July 26, 2021		Welcome Back!																															
<b>Breakfast Bistro</b>	Apple cinnamon French toast, Turkey sausage or Applewood smoke bacon, and cage free egg served with a side of seasonal fruit cup	\$6.25	<b>Lobby D Espresso Bar</b>  <table border="0"> <tr><td>Americano</td><td>\$3.40</td><td>\$4.30</td></tr> <tr><td>Latté</td><td>\$4.05</td><td>\$4.65</td></tr> <tr><td>Cappuccino</td><td>\$3.90</td><td>\$4.50</td></tr> <tr><td>Mocha w/ Whip</td><td>\$4.50</td><td>\$5.10</td></tr> <tr><td>Caramel Macchiato</td><td>\$4.80</td><td>\$5.40</td></tr> <tr><td>White Chocolate Mocha</td><td>\$4.80</td><td>\$5.40</td></tr> <tr><td>Coffee of the Day</td><td>\$2.55</td><td>\$2.90</td></tr> <tr><td colspan="3">(Ask about today's brew)</td></tr> <tr><td>Cold Brew Coffee</td><td>\$3.05</td><td>\$3.75</td></tr> <tr><td>Hot Chocolate</td><td>\$3.00</td><td>\$3.30</td></tr> </table>	Americano	\$3.40	\$4.30	Latté	\$4.05	\$4.65	Cappuccino	\$3.90	\$4.50	Mocha w/ Whip	\$4.50	\$5.10	Caramel Macchiato	\$4.80	\$5.40	White Chocolate Mocha	\$4.80	\$5.40	Coffee of the Day	\$2.55	\$2.90	(Ask about today's brew)			Cold Brew Coffee	\$3.05	\$3.75	Hot Chocolate	\$3.00	\$3.30
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<b>Market Grill</b>	Free range roasted Turkey melt, Provolone cheese, Sundried tomato pesto and Arugula on grilled Ciabatta served with crispy fries	\$8.50																															
<b>Grill Tossed</b>	House Caesar or Strawberry Spinach Salad Add Free- Range Chicken Breast \$8.75 or Grilled Sirloin \$9.25, or Grilled Portobello Mushroom \$7.25																																
<b>Stacks....CTO Entree, Sandwich, Entree</b>	Slow roasted pork with Fennel and chilli with Balsamic tomato relish, Spinach and green lentil pilaf, sweet potato puree, seasonal vegetables, Caesar and Spring mix salad	\$8.50																															
<b>Global Bowls</b>	Slow roasted pork with Fennel and chilli with Balsamic tomato relish, Spinach and green lentil pilaf, sweet potato puree, seasonal vegetables, Caesar and Spring mix salad	\$8.50																															
<b>Platillos Latinos</b>	Spicy Achiote chicken tacos or burrito, pickled Jalapenos, Cotija Cheese, Pico de gallo, Mexican Rice & Slow Braised Organic Black Beans	\$8.25																															
Tuesday July 27, 2021		Lobby D Sweets, Treats, and Desserts																															
<b>Breakfast Bistro</b>	Breakfast Quesadilla, cage free eggs, choice of Applewood smoke bacon or saute onions and peppers, Cheddar cheese on Whole wheat flour tortilla served with seasonal fruit cup	\$6.95	<table border="0"> <tr><td>Chocolate Chip Cookie</td><td>\$2.50</td></tr> <tr><td>Snickers Doodle Cookie</td><td>\$2.50</td></tr> <tr><td>Oatmeal Cookie</td><td>\$2.50</td></tr> <tr><td>Brownie Bar</td><td>\$2.75</td></tr> <tr><td>Lemon Bar</td><td>\$2.75</td></tr> <tr><td>Assorted Cakes &amp; Pies</td><td>\$2.50-\$3.50</td></tr> </table>	Chocolate Chip Cookie	\$2.50	Snickers Doodle Cookie	\$2.50	Oatmeal Cookie	\$2.50	Brownie Bar	\$2.75	Lemon Bar	\$2.75	Assorted Cakes & Pies	\$2.50-\$3.50																		
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<b>Market Grill</b>	Mediterranean Falafel salad, chopped Romaine, tomatoes, cucumber, red onions and Feta tossed in Lemon Tahini vinaigrette	\$8.50																															
<b>Grill Tossed</b>	House Caesar or Strawberry Spinach Salad Add Free- Range Chicken Breast \$8.75 or Grilled Sirloin \$9.25, or Grilled Portobello Mushroom \$7.25																																
<b>Stacks....CTO Entree, Sandwich, Entree</b>	Free range seared chicken breast with creamy Artichoke sauce or Vegetable stack, brown rice, roasted potatoes, seasonal vegetables, Spring mix or Caesar salad	\$8.75																															
<b>Global Bowls</b>	Five spice braised pork and daikon or Tofu with five spice and soy, Jasmine rice and steamed Bokchoy with Chilli Garlic	\$8.50																															
<b>Platillos Latinos</b>	Beef Tinga sopes or tostada, salsa fresca, pickled onions, pico de gallo, Mexican rice and slow braised Pinto beans	\$8.50																															
Wednesday July 28, 2021		TakeAway																															
<b>Breakfast Bistro</b>	Joe's special- grassfed beef, mushroom, spinach and garlic scrambled with cage free eggs and served with hashbrown	\$6.50	<b>Classic Caesar Salad</b> Organic Romaine, House Garlic Croutons, Shaved Parm, & House Dressing \$6.50 <b>Add</b> <b>Grilled Chicken \$2.00</b>  <b>Organic Strawberry Spinach Salad</b> Strawberries, Feta, & White Balsamic Vinaigrette \$6.75  <b>Add</b> <b>Grilled Chicken \$2.00</b>  <b>Turkey Club Sandwich</b> Fresh Roasted Turkey and Applewood Smoked Bacon with Swiss Cheese, Lettuce and Tomato served with Chips \$6.50																														
<b>Market Grill</b>	Balsamic glaze grilled Portobello burger, caramelized onions, roasted peppers, Swiss cheese, Truffle aioli on Telera roll served with sweet potato fries	\$7.50																															
<b>Grill Tossed</b>	House Caesar or Strawberry Spinach Salad Add Free- Range Chicken Breast \$8.75 or Grilled Sirloin \$9.25, or Grilled Portobello Mushroom \$7.25																																
<b>Stacks....CTO Entree, Sandwich, Entree</b>	Spinach and Feta stuff roast porkloin ala porchetta or roasted Portabello with Arugula pesto, farro pilaf, Pasta salad, seasonal vegetables, caesar or Spinach salad	\$8.75																															
<b>Global Bowls</b>	Red curry beef or Paneer curry, Jasmine or Brown rice and braised greens with chili garlic	\$8.75																															
<b>Platillos Latinos</b>	Spicy braised tofu tacos, pico de gallo, Avocado crema, cotija cheese, Mexican rice and slow cooked Pinto beans	\$7.95																															
Thursday July 29, 2021		Sustainable Practices																															
<b>Breakfast Bistro</b>	Multigrain blueberry pancakes, Applewood smoked bacon, cage free egg and a cup of seasonal fruit	\$6.50	Epicurean Offers Grass Fed Ground Beef Antibiotic Free Poultry Cage Free Eggs Wild Seafood Dolphin Free Tuna Dressings from Scratch In-house Roasted Meats  <b>Because we care about YOU and the environment!</b>  <i>fresh. honest. local.</i>																														
<b>Market Grill</b>	Spicy pulled pork Quesadilla, pickled jalapeno, Chipotle aioli, Scallions served with Tajin spiced housemade chips	\$7.50																															
<b>Grill Tossed</b>	House Caesar or Strawberry Spinach Salad Add Free-Range Chicken Breast \$8.75 or Grilled Sirloin \$9.25, or Grilled Portobello Mushroom \$7.25																																
<b>Stacks....CTO Entree, Sandwich, Entree</b>	Smoked Paprika rub spatchcock roasted Free range chicken with Dill cucumber yogurt sauce, White bean salad, roasted potatoes, Caesar or Spinach salad	\$9.25																															
<b>Global Bowls</b>	"Fried Chicken day" Buttermilk fried chicken, or Buttermilk fried cauliflower, Mash potato and pepper gravy, buttered corn on the cob	\$8.75																															
<b>Platillos Latinos</b>	Pollo asado burrito, pico de gallo, sour cream, cotija cheese, lettuce, mexican rice and pinto beans served with side of tortilla chips	\$8.50																															
Friday July 30, 2021		Your Executive Chef/Manager:																															
<b>Breakfast Bistro</b>	Vegetable Omelet- Broccoli, Spinach, Tomatoes, Bell Pepper, Mushroom & Jack Cheese - Add any size coffee for \$1.00	\$6.50	Francis Tigas 408.420.1698																														
<b>Market Grill</b>	California chicken club sandwich, grilled free range chicken, Guacamole, applewood smoked bacon, Cheddar cheese, lettuce and tomato on Telera roll served with Garlic fries	\$8.75																															
<b>Grill Tossed</b>	House Caesar or Strawberry Spinach Salad Add Free- Range Chicken Breast \$8.75 or Grilled Sirloin \$9.25, or Grilled Portobello Mushroom \$7.25																																
<b>Stacks....CTO Entree, Sandwich, Entree</b>	Red wine and Garlic marinated seared Sirloin or Curry spiced Eggplant with Gremolata, Wild rice pilaf, roasted Garnet yams, seasonal vegetables, Caesar or Spinach salad	\$8.75																															
<b>Global Bowls</b>	Thai chicken Buddha bowl- kale, red cabbage, pickled carrots, bean sprouts, scallions, fresh cilantro, with poached chicken or tofu tossed in Thai lemon coconut dressing	\$8.50																															
<b>Platillos Latinos</b>	Shrimp ceviche tostada, Pico de gallo, fresh cilantro, radish, Mexican rice and slow cooked black beans	\$8.75																															

**Café Service Hours**

**Lobby D Espresso Bar** 8:30 am - 10:30 am | 1:30 pm - 4:00 pm  
**Breakfast** 7:30 am - 10:30 am  
**Lunch** 11:30 am - 1:30 pm  
**Coffee Kiosk** 11:30 am - 1:30 pm

**Your Executive Chef/Manager:**

Francis Tigas  
408.420.1698