

BAGUETTES AND BUNS

All items marked (gf) are gluten-free or may be made so.
Ask your server which sandwiches can substitute
gluten-free bread for +\$2

BIG KAHUNA TUNA* \$16.95

Yellow-fin tuna steak grilled and tucked in a double layer of slaw dressed in a spicy sesame oil-rice wine vinaigrette on a toasted roll with a side of wasabi mayo*. (gf)

FAUX BÁNH MÍ \$13.95

Grilled flank steak set on a bed of onions, cilantro, cabbage & carrots tossed in a sesame-rice wine vinaigrette, topped with cucumbers and hot garlic chili sauce and tucked inside a warm baguette. Served with a side of wasabi mayo*. (gf)

THE MOONEY TUNA* \$16.95

Cajun-seasoned yellow-fin tuna steak grilled and set on a toasted roll with lettuce and tomato, served with a side of our tangy bleu cheese sauce. (gf)

THE SMOKEHOUSE CHICKEN \$13.75

Tender grilled chicken breast seasoned with a smoky blend of spices and topped with sharp cheddar, crisp bacon, and red onion on a toasted roll with lettuce and tomato. (gf)

THE K.K. PHILLY \$13.95

Thin slices of marinated flank steak grilled and topped with melted provolone cheese, sauteed mushrooms, bell peppers, and onions tucked in a fresh baguette. (gf)

MOROCCAN CHICKEN \$13.75

Plump grilled chicken breast marinated in a Moroccan blend of roasted sweet red peppers, fresh lemon juice, coriander, and honey, served on a toasted roll with lettuce, tomato and a tangy Boursin cheese spread. (gf)

Please check the menu board or ask your server about our weekly sandwich specials.

Salads

All salads are meal-sized and served with crisp crostini.
All salads marked (gf) are gluten-free or may be made so.

CALYPSO TUNA SALAD* \$16.95

Thick yellow-fin tuna steak seasoned with a Caribbean-style rub, grilled and served atop crisp spring greens tossed with mandarin oranges, crisp red peppers and fresh cucumbers in our house-made citrus vinaigrette. (gf)

PEAR, CHEVRE & CHAMPAGNE \$13.00

Warm, honey-roasted pears set atop crisp spring greens tossed with celery and sweet red peppers in a champagne-honey vinaigrette and finished with toasted almonds and tangy chevre cheese. (gf)

LULU WALDORF CHICKEN SALAD \$14.75

Our modernization of the New York hotel classic: seasoned, grilled chicken breast, sliced and set on fresh spring greens tossed with flame grapes, green apples, and celery in our house-made honey-buttermilk dressing, sprinkled with toasted walnuts and Gorgonzola cheese. (gf)

TRINIDAD CHICKEN SALAD \$14.25

Plump grilled chicken breast seasoned with a zesty citrus rub, served atop crisp spring greens tossed in a house-made fresh lemon vinaigrette with cool cucumber, red onion, and jicama. Substitute yellow-fin tuna steak for +\$2. (gf)

ROASTED VEGETABLE SALAD \$12.50

Warm, roasted vegetables set on crisp spring greens tossed in our classic red wine vinaigrette and topped with tangy chevre cheese. (gf)

RUSTIC TUSCAN SALAD \$12.50

Fresh spring greens tossed with red onion and sun-dried tomatoes in our house-made balsamic vinaigrette and topped with fresh goat cheese and toasted pine nuts. (gf)

Add tofu + \$3.50
or a grilled chicken breast + \$4.50
or yellow-fin tuna steak* for + \$7.00
to any vegetarian salad above.

Please note that this is not an "a la carte" option.

Please check the menu board or ask your server about our weekly salad specials.

Sides

Need a little extra something?
All items marked (gf) are gluten-free or may be made so.

ASIAN SLAW \$5.00

Crunchy red and green cabbage, carrots, scallion, peanuts and ramen noodles in a sesame oil and rice wine vinegar dressing. (gf)

LULU CHIPS \$3.50

Thick-sliced potato chips made fresh to order. Add a small side of tangy bleu cheese dipping sauce for \$.50 more.

BLEU LULU \$6.00

A double order of LuLu chips with a large side of tangy bleu cheese dipping sauce.

MEAN GREENS \$4.50

A small side salad of spring greens tossed in our house balsamic vinaigrette with red onion and sun-dried tomatoes (no substitutions, please). (gf)

VIP VEGGIES \$5.50

Fresh, seasonal vegetables tossed in herb olive oil and roasted to tender perfection. (gf)

Beverages

SODA, JUICE, AND WATER

SPRECHER SODAS \$4.75	BOTTLED SPRING WATER \$2.00
Root Beer, Lo-Cal Root Beer, Cream Soda	
IZZE SODAS \$4.75	COKE DIET COKE SPRITE \$2.75
Blackberry, Clementine, Grapefruit, Peach, Pomegranate	Free refill with food order
TOP NOTE GINGER BEER \$3.75	JUICE \$3.25
	Lemonade, Orange, Cranberry, Grapefruit, Pineapple, Tomato
RED BULL RED BULL SUGAR FREE \$5.75	MILK AND CHOCOLATE MILK \$3.50
LIQUID DEATH SPARKLING WATER \$4.50	

COFFEE, TEA AND HOT COCOA

STONE CREEK COFFEE REGULAR OR DECAF \$3.50	SPICED CHAI \$4.00
Refills free with food order, \$.50 without	Hot or Iced
HOT COCOA \$4.00	ICED TEA \$3.00
	Free refill with food order
	ARNOLD PALMER \$3.25

RISHI HOT TEAS \$4.50

BLACK, GREEN AND WHITE TEA

China Breakfast Black tea Organic, Fair Trade	Green Jade Green tea Organic	White Peony White tea Organic
Earl Grey Black tea with bergamot oil Organic, Fair trade	Peach Blossom White tea with peach and tangerine essence – Organic	Magreb Mint Green tea with Peppermint Organic

CAFFEINE-FREE, ORGANIC BOTANICALS AND BLENDS

Chamomile Medley Chamomile with hints of refreshing citrus and mint	Blueberry Rooibos Rooibos with blueberries and hibiscus	Tangerine Ginger Herbal blend of ginger, ginseng, tangerine, and orange peel
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Appetizers

No substitutions, please.

MID-EAST FALAFEL \$9.75

Four house-made falafel balls, served on a bed of tabbouleh salad with a feta-yogurt dipping sauce.

THE LOADED LULU \$9.25

Our house-made potato chips piled high with layers of shredded cheddar cheese, bacon, sour cream, and fresh chives.

FLATBREAD PIZZAS

House-made pizzas topped with a variety of fresh ingredients on a crisp flatbread pizza crust. A great meal for one or as an appetizer for a few.

PIZZA MARGHERITA \$11.25

House-made red sauce, fresh mozzarella cheese, Roma tomatoes, herb oil, and fresh basil.

FLORENTINE PIZZA \$11.25

House-made red sauce, rich Fontina cheese, sautéed wild and domestic mushrooms, garlicky spinach, and fresh herbs.

PEAR AND GORGONZOLA PIZZA \$11.75

Creamy Alfredo sauce, roasted pears, Gorgonzola cheese, caramelized onions and toasted walnuts, drizzled with a balsamic reduction.

PIZZA PAISANO \$12.25

House-made red sauce, rich Fontina cheese, pepperoni, and chili flakes, topped with a crisp onion, arugula & cherry pepper vinaigrette salad.

PIZZA DI PARMA \$11.75

Creamy Alfredo sauce, mild Fontina cheese, sautéed wild mushrooms, and fresh herbs, drizzled with house-infused porcini oil.

BREADS AND SPREADS

Our house-made spreads, served with an assortment of breads.

BOURSIN CHEESE \$8.75

OLIVE TAPENADE \$8.75

GORGONZOLA AND WALNUT \$8.75

HUMMUS \$8.75

HUMMUS DELUXE \$10.50

(served with cucs, tomatoes, and extra pita bread)

SPREAD TRIO \$14.50

Your choice of any three spreads arranged on a platter with a variety of breads.

SOUP

Our house-made soup changes daily.

Available in 8oz. or 12oz. sizes with a side of fresh, crusty bread.

KIDS MENU

Please ask your server for options.

Sandwiches

All sandwiches come with your choice of house-made potato chips, crunchy Asian slaw or a little of both.

Add bleu cheese dip for +.50

Substitute our Mean Greens or VIP Veggies for +\$2

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BURGERS

All our burgers are a half-pound of Black Angus ground beef and are served on a toasted roll with lettuce and tomato.

Substitute Impossible Burger for any burger for \$3

THE CLASSIC BURGER* \$12.95

Our classic burger topped with your choice of cheddar, provolone, swiss, or bleu cheese. Add bacon for \$1.00. (gf)

THE HALF POUND HEART ATTACK* \$13.95

Topped with rich Gorgonzola cheese and crisp bacon. Oh yeah. (gf)

THE SMOKEHOUSE BURGER* \$13.95

Seasoned with a smoky blend of spices and topped with sharp cheddar, crisp bacon, and red onion. (gf)

MEXI-CALI BURGER* \$13.95

Seasoned with ground ancho chiles and adobo then topped with Chihuahua cheese, black bean salsa and fresh avocado. (gf)

THE IMPOSSIBLY GOOD* \$13.95

Impossible burger patty served on a toasted roll with lettuce, tomato, and red onion, topped with a fresh cucumber and red pepper relish, and served with a side of house-made vegan 1000 island.

PITAS

Substitute tofu for any protein at no additional charge.

SESAME CHICKEN PITA \$12.25

Sesame, ginger, and rice wine vinegar marinated chicken breast, grilled and topped with sweet pepper, scallion and cucumber relish. Served with a side of chile-cilantro mayo. (gf)

CHIPOTLE CHICKEN PITA \$12.25

Grilled chipotle-marinated chicken breast topped with a chunky black bean salsa and seasoned with a cumin-lime drizzle. (gf)

MEDITERRANEAN STEAK PITA \$12.75

Thin slices of grilled flank steak marinated in Mediterranean seasonings, topped with feta cheese and a fresh tomato and Kalamata olive relish. (gf)

MID-EAST FALAFEL PITA \$11.95

Ground chickpeas hand-mixed with our own blend of Middle Eastern spices and deep fried, topped with fresh tabbouleh salad, and served with a side of creamy feta-yogurt sauce.

EAST INDIAN CHICKEN PITA \$12.25

Plump chicken breast marinated in East Indian spices and yogurt, grilled then topped with lime-cilantro marinated onions and served with a cucumber-yogurt sauce. (gf)

HUMMUS PITA \$11.95

Our house-made hummus spread thick and topped with your choice of the following: fresh tomato-olive relish, tabbouleh salad, or sliced cucumbers and roma tomatoes. (gf)

ROASTED VEGETABLE PITA \$11.75

Fresh seasonal vegetables roasted in herb olive oil and served with a cool cucumber sauce. (gf)

MELTS

SANTA FE CHEDDAR MELT \$12.95

Sharp cheddar cheese melted on toasted sourdough bread, topped with ripe avocado, thin-sliced red onion, fresh tomatoes and bacon. (gf)

THE FLORENTINE MELT \$12.75

Fresh mozzarella cheese melted on toasted Vienna bread and topped with garlicky sautéed spinach, grilled portabella mushrooms, and fresh roma tomatoes. (gf)

THE SICILIAN MELT \$12.25

Aged provolone cheese melted on thick toasted Vienna bread and topped with fresh tomato, red onion, and crisp spring greens seasoned with oregano and drizzled with herb olive oil. Add bacon or cappicola for \$1.00. (gf)