

BREAKFAST

Served Weekdays Until 11:00 A.M.

Traditional Morning* 8 GFO DF

Two Eggs / Bacon / Potato Medley / Sliced Tomato / Whole Grain Toast / Mixed Berry Compote

Eggs Benedict* 9

Whole Grain English Muffin / Spicy Capicola / Poached Egg / Chive Hollandaise / Smoked Paprika / Potato Medley

Keto Benedict* 9 GF K

Cloud Bread / Poached Egg / Tomato Jam / Chopped Bacon / Bacon Fat Hollandaise / Chives

Frittata* 8 GF DFO VEG

Egg Whites / Spinach / Tomato / Roasted Onion / Mushrooms / Chive Crème Fraiche

Avocado Toast 7 GFO DF VEG KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Diced Hard Boiled Egg Heirloom Tomato / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

Salmon Avocado Toast 10 GFO DFO KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Smoked Salmon / Chive Crème Fraiche / Shaved Red Onion / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

French Toast 7 VEG

Noble Challah Bread / Apple Butter / Honey Creme Fraiche

Add Genuine Maple Syrup \$.75

Cherish Cakes 7 VEG

Ricotta Pancakes / Mixed Berry Compote / Agave Nectar

Add Genuine Maple Syrup \$.75

Vegan Scramble 9 DF V VEG

Soft Tofu / Chickpea Puree / Hemp Seeds / Roasted Tomato / Broccoli / Seared Tofu Pate / Chives

Breakfast Bowl* 8 GF DF VO VEG

Japanese Eggplant / Red Quinoa / Poached Egg / Ricotta / Scallion / Tahini Vinaigrette

Oatmeal 7 DFO VO VEG

Rollled Oats / Dried Cranberries / Brown Sugar / Sliced Almonds / Grass Fed Butter / Local Honey

Fresh Fruit Plate 9 GF DFO VO VEG

Cinnamon Mascarpone / Candied Orange Crème Fraiche / Fresh Berries / Red Flame Grapes / Pink Lady Apples / Bruleed Grapefruit / Mint / Basil / Pistachio

Banana Bread Granola 7 VEG

Blueberries / Candied Orange Peel / Almond Milk / Local Honey

SUPERFRUIT BOWLS

Classic 8.50 GFO DFO VO VEG

Blend: Acai / Mixed Berries / Banana / Apple Juice

Toppings: Banana / Strawberries / Blueberries / Granola / Agave Nectar

Energy 9 GFO DFO VO VEG

Blend: Pitaya / Strawberries / Pomegranate Juice / Agave Nectar

Toppings: Strawberries / Kiwi / Coconut / Granola

Super Protein 9 GF VEG

Blend: Acai / Peanut Butter / Whey Powder Orange Juice

Toppings: Banana / Almonds / Hemp Seeds

Cherish 8.50 GFO DF VO VEG

Blend: Acai / Mixed Berries / Avocado / Green Juice / Agave Nectar

Toppings: Avocado / Banana / Granola /

STARTERS

Red Miso Soup 6 GF DF V VEG

Red Miso Broth / Gold Beets / Soft Tofu / Scallions

Char Siu Lettuce Wraps 9 GF

Romaine Leaves / Char Siu Pork / Sweet Potato / Scallions / Cilantro / Roasted Red Bell Pepper / Freeze Dried Sweet Corn / Sriracha Aioli

Hummus 7 GFO DFO VO VEG

Housemade Pita Bread / Chickpea Hummus / Cornishons / Oven Dried Tomatoes / Pine Nuts / Pickles / EVOO / Smoked Paprika

Avocado Toast 7 GFO DF VEG KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Diced Hard Boiled Egg / Heirloom Tomato / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

Salmon Avocado Toast 10 GFO DFO KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Smoked Salmon / Chive Crème Fraiche / Shaved Red Onion / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

CUSTOM PLATES

One 4 | Two 7 | Three 9

Broccolini GF DFO VO VEGO K

Capicola / Feta / Lemon Oil

Snap Peas GF DF V VEG

Garlic / Char Siu Sauce / Pickled Onion

Charred Cauliflower GF DF V VEG K

Cherry Tomato / Mint / Lemon Vinaigrette

Glazed Sweet Potato GF DF V VEG

Sweet Chili Soy Sauce / Sesame Seeds / Scallionso

Tri-Color Potato Medley GF DFO VO VEG

Bell Peppers / Red Onion / Grana

Three Cheese Mac GF VEG

White Cheddar / White American / Mozzarella /
Gluten Free Pasta

Mixed Greens Salad GF DF V VEG

Cherry Tomatoes / Cucumber / White Balsamic
Vinaigrette

Farro DF V VEG

Golden Raisins / Basil / EVOO

Quinoa GF DF V VEG

Avocado / Tahini Vinaigrette

Roasted Brussel Sprouts GF DFO K

Bacon / Lemon Creme Fraiche

Brown Rice GF DF V VEG

Sesame Seeds / Scallion / Ginger Vinaigrette

Bok Choy GF DF V VEG

Bean Sprouts / Toasted Pine Nuts / Tahini Vinaigrette

Beluga Lentils GF DFO VO VEG

Golden Raisins / Pecans / Grana Padano /
Sherry Vinaigrette

SALADS

Pink Lady 9.75 GF DFO VEG

Rainbow Chard / Butter Lettuce / Pink Lady
Apples / Pink Grapefruit / Strawberries / Spiced
Walnuts / Zinfandel Goat Cheese / Pomegranate
Vinaigrette

Mediterranean 9.25 GF DFO VO VEG

Black Kale / Parsley / Red Quinoa / Cucumber /
Cherry Tomato / Yellow Bell Peppers / Red Onion /
Feta / Kalamata Olives / Oregano Vinaigrette

Cherish Chop 9 GF DF V VEG

Chopped Kale / Red Cabbage / Brussel Leaves /
Beluga Lentils / Broccoli Florets / Carrots /
Cilantro / Mandarin Oranges / Sliced Almonds /
Ginger Vinaigrette

Romaine 7.75 GF DFO VEG

Crisp Romaine / Roasted Tomato / Ciabatta
Crouton / Shaved Grana / Roasted Garlic
Vinaigrette

Vegetable 7.25 GF DFO VO VEG

Mixed Greens / Snap Peas / Charred Cauliflower /
Baby Carrots / Purple Radish / Chopped Pistachio /
Ricotta / White Balsamic Vinaigrette

GRAIN BOWLS

Greekin' Out 8.75 DFO VEG

Farro / Cherry Tomato / Cucumber / Garbanzo
Beans / Feta / Black Kale / Pickled Onion /
Greek Sauce

Purple Dazze 8.75 DFO VO VEG

Purple Barley / Purple Cabbage / Purple Potato /
Oven Dried Tomato / Avocado / Pickled Onion /
Zinfandel Goat Cheese / Purple Radish / EVOO

Italian Dream 8.75 GF DFO VO VEG

Red Quinoa / Marinated Mozzarella / Cherry Tomato /
Basil / Arugula / Pistachio / Avocado / Saba / EVOO

Faux Ramen 8.75 GF DF VO VEG

Buckwheat / Grilled Bok Choy / Shiitake
Mushrooms / Soft Boiled Egg / Purple Radish /
Bean Sprouts / Scallion / Red Miso Broth

The Night Sea 8.75 GF DFO VO VEG

Baluga Lentils / Black Tepary Beans / Black Kale /
Freeze Dried Corn / Goat Cheese / Charred
Cauliflower / Golden Raisins / Purple Cabbage /
Parsley / Kalamata Olives / Sherry Vinaigrette

ADD A PROTEIN

Grass Fed Steak* 6.50

Sustainable Salmon* 7

All Natural Chicken 5.50

Organic Firm Tofu 5

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

SPECIALTY DISHES

Braised Short Rib 19 GF DF KO

All Natural Short Rib / Yukon Potatoes / Braised Vegetables / Braise Reduction

Sea Bass* 18 GF KO

Grilled Sea Bass / Farro / Roasted Brussel Sprouts / Saltanas / Lemon Vinaigrette

Red Pepper Char Siu Pork 18 GF

Slow Roasted Pork / Red Pepper Char Siu Sauce / Brown Rice / Bok Choy / Bean Sprouts / Sesame Seeds / Scallions

All Natural Chicken 17

Grilled Chicken Breast / Red Quinoa / Garlic Snap Peas / Lemon Vinaigrette

Turkey Bolognese 14 GF O

All Natural Ground Turkey / Thick Tomato Sauce / Fettuccini Noodles/ Grana / Basil / Saba / EVOO

Sub Low Carb, Gluten Free Zoodles \$1

Grilled Vegetables 13 GF DF V VEG

Grilled Japanese Eggplant / Sliced Zucchini / Grilled Yukon Potatoes / Roasted Mushrooms / Cherry Tomatoes / Herb Pesto

SANDWICHES

Served with House Mixed Greens

Substitute Soup Cup or Custom Side \$2

Keto Cloud or Gluten-Free Bread \$1

Keto Steak* 15 GF K

Grass Fed Steak / Avocado / Heirloom Tomato / Butter Lettuce / Cloud Bread

Grass Fed Burger* 14 GF O KO

Chive Aioli / Red Onion Marmalade / Heirloom Tomato / Arugula / White Cheddar / Noble Buttermilk Bun

Red Pepper BBQ Pulled Pork 14

Red Pepper BBQ Pulled Pork / Bok Choy Slaw / Sriracha Spread / Noble Buttermilk Bun

Pulled Lamb 14 GF O KO

Parsley Arugula Salad / Oven Roasted Tomato / Pistachio / Clove Onion Spread / Buttermilk Bun

Roast Turkey 10 GF O KO

Slow Roasted Turkey Breast / Butter Lettuce / Cranberry Orange Compote / Noble Challah Bread

Grilled Salmon* 14 GF O KO

Chive Aioli / Roasted Red Pepper / Bean Sprouts / Noble Herb Focaccia Bread

Cherish Chicken Club 14 GF O KO

Grilled All-Natural Chicken Breast / Applewood Smoked Bacon / Tillamook White Cheddar / Butter Lettuce / Heirloom Tomato / Chive Aioli / Noble Herb Focaccia Bread

Vegan Impossible Burger 13 GF O DF V VEG

Butter Lettuce / Tomato Jam / Avocado / Shaved Red Onion / Chive Veganise / Noble Vegan Bun

Vegan Banh Mi 12 GF O V VEG

Roasted Golden Beets / Shitake Mushroom and Tofu Pate / Bean Sprouts / Pickled Diakon Radish and Carrots / Shaved Jalapeno / Cilantro / Banh Mi Sauce /

CAULIFLOWER CRUST PIZZAS

Caprese Pizza 13 GF VEG

Pomodoro / Mozzarella / Basil / Oregano / EVOO / Saba

Eggplant Pizza 14 GF VEG

Mozzarella / Roasted Japanese Eggplant / Shaved Garlic / Balsamic Onions / Oregano / EVOO

White Pizza 14 GF VEG

Greek Sauce / Fresh Mozzarella / Chevre / Fetta / Grana / Oregano / EVOO

Pulled Pork Pizza 15

Pulled Pork / Sriracha Spread / Bean Sprouts / Pistachio / Pickled Onion / Cilantro / Grana

V Vegan **VEG** Vegetarian **DF** Dairy Free **GF** Gluten Free

K Low Carb / Keto Friendly **O** Option (Modification Required)

Allergy warning: While we offer gluten free items, our kitchen is not gluten free. We cannot guarantee that any item will be free from cross-contact. Please let us know if you have any food allergies.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

KIDS MENU

Served with Apple Juice, Milk, Chocolate Milk, or 16 oz Fountain Drink

Any Protein & One Custom Side 6.50 Grilled Cheese Sandwich 5

Turkey & Cheese Sandwich 5 Peanut Butter & Jelly Sandwich 5

FRESH COLD-PRESSED JUICES

12 oz **4.80** 16 oz **6.25** 24 oz **8.25**

Orange Juice

Valencia and Navel Oranges

Gold Juice

Pineapple / Lemon / Apple / Ginger / Gold Beets

Red Juice

Tomato / Red Beets / Carrots / Red Onion /
Celery / Spinach / Parsley / Horseradish Root

Green Juice

Kiwi / Cucumber / Arugula / Kale / Lime / Apple /
Banana / Wheat Grass / Pineapple / Broccoli

ORGANIC COFFEE

FOUNTAIN DRINKS

Proudly serving locally-roasted ROC2 Organic Coffee

	12 oz	16 oz	20 oz	24 oz
Drip Coffee	2.50		3.25	
Cold Brew	3	3.50		4.50
Nitro Cold Brew	3.50	4		5

16 oz **2.75** 24 oz **3.25**

Fresh Cold-Pressed Lemonade
Maine Root Organic Soda
Organic Iced Tea
Fresh Agua Fresca

BEERS

WINES

On-Tap 5

Huss Scottsdale Blonde
Huss Copper State IPA
Huss Koffee Kolsch
Papago Orange Blossum
Leine Grapefruit Shandy

Bottles / Cans 4

Leine Berry Weiss
Miller Light

On-Tap

Dark Horse Chardonnay 5.50 Luna Pinot Grigio 8
Nobilo Sauvignon Blanc 6.50

Bottles (By the Glass)

Cabernet Sauvignon 6 McManis Pinot Noir 9
Troublemaker Red Blend 10 Avatar Malbec 9
Chandon Champagne (Flute) 8

COCKTAILS

Bloody Mary 7 Mimosa 7 Moscow Mule 7
Vodka Coconut 8 Cosmopolitan 8 Old Fashioned 9

BRUNCH

Served Weekends 8:00 AM to 3:00 PM

EGGS & BENEDICTS

Eggs Benedict* 9

Whole Grain English Muffin / Spicy Capicola / Poached Egg / Chive Hollandaise / Smoked Paprika / Potato Medley

Keto Benedict* 10 GF K

Cloud Bread / Poached Egg / Tomato Jam / Chopped Bacon / Bacon Fat Hollandaise / Chives

Smoked Salmon Benedict 11.50

Whole Grain English Muffin / Smoked Salmon / Poached Eggs / Chives / Hollandaise

Frittata* 8 GF DFO VEG

Egg Whites / Spinach / Tomato / Roasted Onion / Mushrooms / Chive Crème Fraiche

Capicola Omelet 10

Spicy Capicola / Spinach / Roasted Eggplant / Roasted Tomato / Whole Eggs / Chive Aioli

Avocado Toast 7 GF0 DF VEG KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Diced Hard Boiled Egg / Heirloom Tomato / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

Salmon Avocado Toast 10 GF0 DFO KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Smoked Salmon / Chive Crème Fraiche / Shaved Red Onion / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

Vegan Scramble 8

Soft Tofu / Chickpea Puree / Hemp Seeds / Roasted Tomato / Broccolini / Seared Tofu Pate / Chives

Traditional Morning* 8 GF0 DF

Two Eggs / Bacon / Potato Medley / Sliced Tomato / Whole Grain Toast / Mixed Berry Compote

Breakfast Bowl* 8 GF DF VO VEG

Japanese Eggplant / Red Quinoa / Poached Egg / Ricotta / Scallion / Tahini Vinaigrette

Oatmeal 7 DFO VO VEG

Rolled Oats / Dried Cranberries / Brown Sugar / Sliced Almonds / Grass Fed Butter / Local Honey

French Toast 7 VEG

Noble Challah Bread / Apple Butter / Honey Creme Fraiche

Cherish Cakes 7 VEG

Ricotta Pancakes / Mixed Berry Compote / Agave Nectar

Fresh Fruit Plate 9 GF DFO VO VEG

Cinnamon Mascarpone / Candied Orange Crème Fraiche / Fresh Berries / Red Flame Grapes / Pink Lady Apples / Bruleed Grapefruit / Mint / Basil / Pistachio

Banana Bread Granola 7 VEG

Blueberries / Candied Orange Peel / Almond Milk / Local Honey

Turkey Breakfast Wrap 10

Egg Whites / Slow Roasted Turkey Breast / Roasted Red Pepper / Spinach / Balsamic Onion / Tomato Wrap

Blueberry Flax Seed Pancake 9

Blueberries / Candied Orange Peel / Grass Fed Butter / Apple Butter

Breakfast BLT 12

Cloud Bread / Apple Wood Smoked Bacon / Fried Egg / Sliced Tomato / Butter Lettuce / Chive Aioli

Char Sui Pork Hash 12

Diced Pork / Sweet Potato / Red Pepper / Scalions / Cilantro / Two Sunny Side Up Eggs

Avocado Toast 7 GF0 DF VEG KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Diced Hard Boiled Egg / Heirloom Tomato / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

Salmon Avocado Toast 10 GF0 DFO KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Smoked Salmon / Chive Crème Fraiche / Shaved Red Onion / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

Vegan Scramble 9

Soft Tofu / Chickpea Puree / Hemp Seeds / Roasted Tomato / Broccolini / Seared Tofu Pate / Chives

Traditional Morning* 8 GF0 DF

Two Eggs / Bacon / Potato Medley / Sliced Tomato / Whole Grain Toast / Mixed Berry Compote

Breakfast Bowl* 8 GF DF VO VEG

Japanese Eggplant / Red Quinoa / Poached Egg / Ricotta / Scallion / Tahini Vinaigrette