



Main Dishes	
VG Tofu	\$10.99
Chicken	\$11.99
Steak	\$12.99
Select Noodles 😇 🚾	cal

Select Noodles 👸 🚾	cal
Rice Noodles	200
Lo Mein Noodles	

PICK a Broth 🔊	cal
Beef Pho	35

Beef pho broth simmered with charred onion, ginger, star anise and lemongrass

Chicken Pho	35
CHICKEH FIIO	30

Chicken pho broth simmered with charred onion, ginger, fish sauce and star anise

Vegetable Pho 30

Vegetable pho broth simmered with charred onion, ginger and star anise

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Vegetables V G	cal
Mushrooms	0-10
Broccoli	
Onions	
Spinach	
Shredded Carrots	
Cabbage	

Final Touches	cal		cal
Thai Basil	5	VG Sriracha	5
Cilantro	5	VG Scallion	5
Red Chilies	10	VG Lime	5
V Hoisin	15		

mindrul Choice



Chicken pho broth, chicken, fresh veggies, cilantro, lime, scallions













marinara

A Pasta Bar of Possibilities

MIX-AND-MATCH PASTA, SAUCES AND ADD-INS THE PASTABILITIES ARE ENDLESS!





All Bowls Include a Breadstick

Pasta Bowl - Protein \$11.99

V Pasta Bowl - Vegetarian \$10.99

1 - Pick Pasta 💇 VG cal

Penne 310

Cavatappi 210

2 - Vegetables of vc cal

Ask your chef about today's vegetable options.

3 – Proteins - Pick 1	cal
Italian Beef & Pork Meatballs 380	
🕾 👅 Balsamic Grilled Chicken Vegan	130
√G Meatballs 150 Italian Sausage	
190	

4 - Sauces cal

MarinaraAn Italian plum tomato sauce simmered with basil.

V Alfredo
A creamy with sauce finished with Parmesan cheese

5 - Toppings, Sides & Bread	cal
V Parmesan Cheese	15

VG Crushed Red Pepper

Cracked Black Pepper C

V Garlic Bread Stick 150





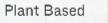




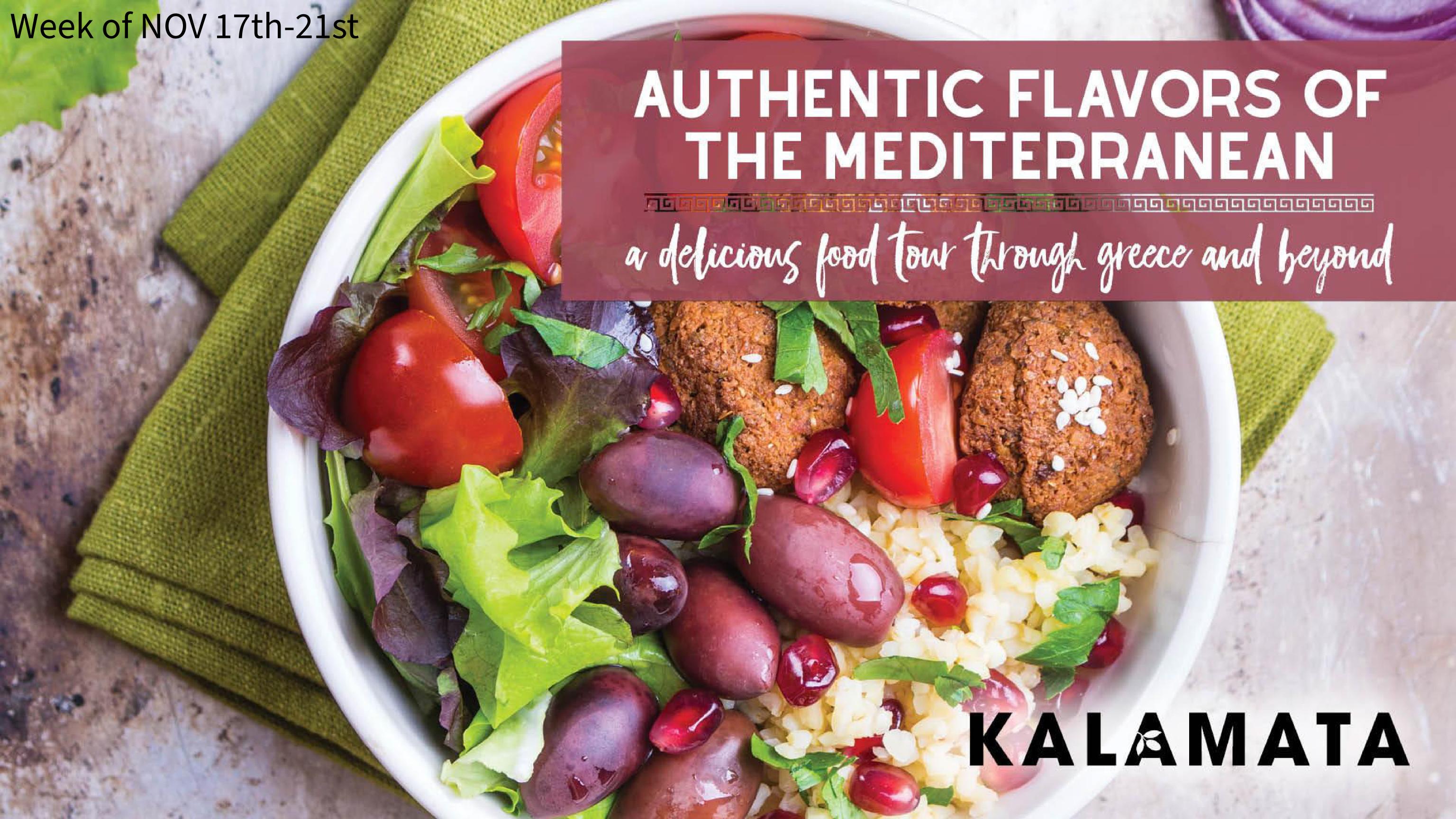












KALAIMATA

Main Dish			
Chicken Shawarma	130 cal	(m	4 oz
Pork Souvlaki	190 cal		4 oz
Falafel	100 cal	m VG	1 each
Turkish Beans & Lentils	188 cal	V	6 oz

	Rice	
White Rice	138 cal	v 4 oz
Yellow Rice	148 cal	V 4 oz

	Dips	
Tzatziki	60 cal	2 oz.
Hummus	110 cal v c	2 oz.

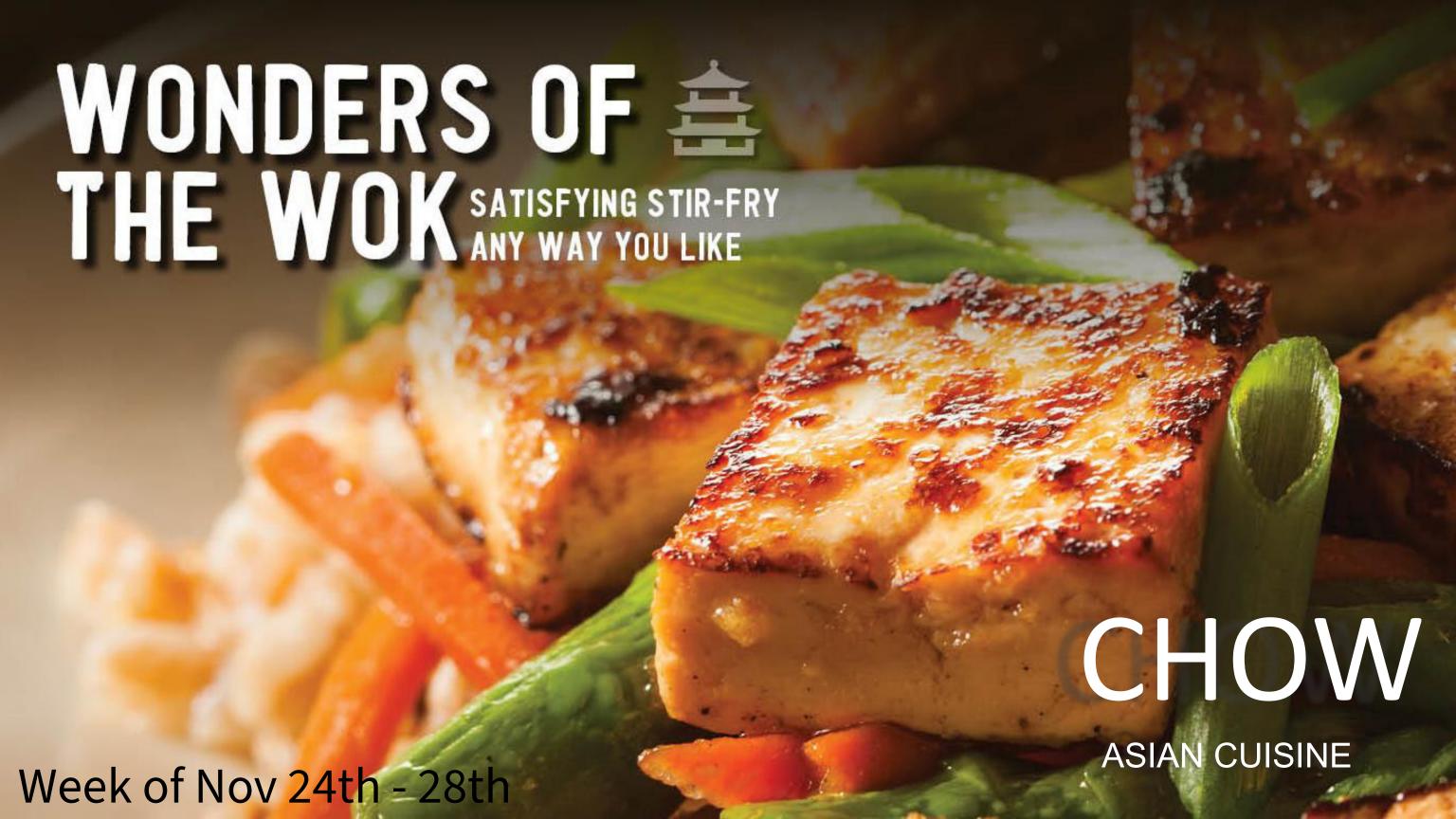
Topping	gs		
Diced Cucumbers	5 cal		1 oz.
Pickled Red Onions	10 cal	V	1 oz.
Mild Sliced Banana Peppers	10 cal		1 oz.
Diced Tomatoes	5 cal		1 oz.
Feta Cheese	70 cal	V	1 oz.
Kalamata Olives	25 cal	(m ∨G	1 oz.
Lemon Wedge	0 cal	VG	1 oz.
Fresh Mint	20 cal	VG	1 oz.
Traditional Pita	190 cal	V	each

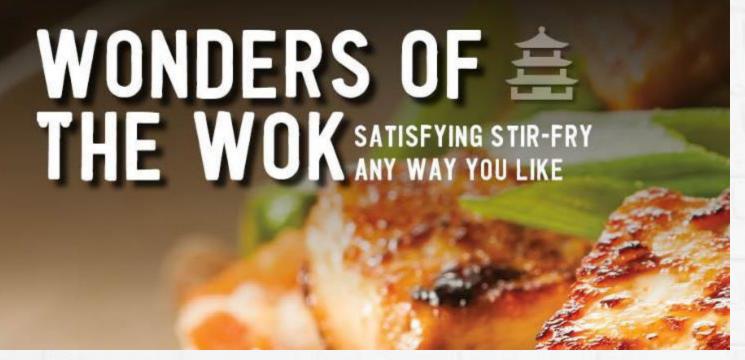
Mindful

v Vegan

Vegetarian

Y Plant Based





Create Your Own Stir-fry

Stir-fried with ginger, garlic, green onions, your choice of sauce and served with rice or noodles

Vegetarian VG \$10.99 With Chicken 😓 \$11.99 Mongolian Beef \$19.99

1 – Choose Your Veggies 🚾

1 oz. = 0 - 10 cal

Please ask your Chef for today's selections.



Mindful





Vegetarian



Plant Based



Halal

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2 – Pick a Protein Fried Tofu VG Mongolian Chicken WG Mongolian Steak	Pick 1	90 D
3 – Select a Sauce Sweet & Sour Szechuan – contains shellfish	Cal ca 150 Teriyaki 5 125 Sesame 10	0
4 – Noodles or Rice? Lo Mein Noodles ✓ Jasmine Rice ✓	19 18	
5 – Top it Off! Siracha Chili Sauce ☑ Soy Sauce ☑	Cilantro VG Lime Wedge VG	

mindrul Choice

price

cal

325

Vegan Dreams Bowl

\$10.99

Fresh veggies, fried tofu, Teriyaki sauce, Jasmine rice, Cilantro, and lime wedge





