

EAT. DRINK. SOCIALIZE.

NIGHTS

APRIL 20TH -APRIL 26TH

WEEKLY FEATURES

DIY

SUNDAY

Sweet and Sour Chicken, Sweet and Sour Tofu(Vg),
Fried Rice, Steamed Broccoli

MONDAY

Chipotle BBQ Chicken, BBQ Tofu(Vg), Macaroni and
Cheese, Roasted Green Beans and Corn Bread

TUESDAY

Pork Carnitas, Beyond Picadillo(Vg), Spanish Rice,
Pinto Beans, with Assorted Salsas and Cold Sides

WEDNESDAY

Sweet and Sour Chicken, Sweet and Sour Tofu(Vg),
Fried Rice, Steamed Broccoli

THURSDAY

Chipotle BBQ Chicken, BBQ Tofu(Vg), Macaroni and
Cheese, Roasted Green Beans and Corn Bread

FRIDAY

Pork Carnitas, Beyond Picadillo(Vg), Spanish Rice,
Pinto Beans, with Assorted Salsas and Cold Sides

SATURDAY

Crispy Chicken Alfredo, Penne Pasta, Roasted
Vegetables, and Garlic Focaccia

SOUPS

SUNDAY

Cream of Chicken and Rice
Mushroom and Wild Rice(Vg)

MONDAY

Split Pea with Ham
Mushroom Barley(Vg)

TUESDAY

Caribbean Beef Curry
Thai Coconut Curry(Vg)

WEDNESDAY

Beef Chili
Three Bean Chili(Vg)

THURSDAY

Turkey and Barley
Cream of Broccoli(Vg)

FRIDAY

Clam Chowder
Curried Cauliflower and Potato(Vg)

SATURDAY

Split Pea with Ham
Mushroom Barley(Vg)

PIZZA

PERSONAL

Build your own Personal Pizza
Starting at \$7.49

GRILL SPECIAL

Pepper Jack BLT Melt with Fries
\$7.25

BUTCHER & BAKER

DIY Sandwich Bar