

EAT. DRINK. SOCIALIZE.

RA3 CAFE

Monday – Sunday
6:30 am – 02:00 pm
10:00pm – 2:00 am

WEEK OF JULY 21ST – JULY 27TH



DAILY SPECIALS

DAILY BREAKFAST GRILL SPECIAL

Corned Beef Hash Scramble with Cheddar
\$5.15

DAILY LUNCH SPECIAL

Lamb and Beef Gyro with Tzatziki and Feta
\$7.25

SUN

DIY Appetizer Bar with Jalapeno Poppers, Mozzarella Sticks, Fried Mushrooms and Potato Wedges .60/oz
Kato Kahn Sweet and Sour or Teriyaki Chicken, Kung Pao Tofu(Vg), Fried Rice or Lo Mein 7.17

MON

Cantina Pork Carnitas, Chicken Tinga, Cauliflower Barbacoa(Vg) 7.17
DIY Chicken Makhni, Chana Masala(Vg), Roasted Vegetables, Daal, Basmati Rice, and Naan .60/oz
Kato Kahn Mongolian Grill 8.79

TUES

Cantina Pork Carnitas, Chicken Tinga, Cauliflower Barbacoa(Vg) 7.17
DIY Roasted or Incogmeato Chicken(Vg), Mashed Potato, Buttered Corn, Buttermilk Biscuit and Gravy .60/oz
Kato Kahn Mongolian Grill 8.79

WED

Cantina Pork Carnitas, Chicken Tinga, Cauliflower Barbacoa(Vg) 7.17
DIY Wing Bar, Bone-in or Incogmeato Chick'n (Vg), and Assorted Sauces .60/oz
Kato Kahn Mongolian Grill 8.79

THURS

Cantina Pork Carnitas, Chicken Tinga, Cauliflower Barbacoa(Vg) 7.17
DIY Chicken Makhni, Chana Masala(Vg), Roasted Vegetables, Daal, Basmati Rice, and Naan .60/oz
Kato Kahn Mongolian Grill 8.79

FRI

Cantina Pork Carnitas, Chicken Tinga, Cauliflower Barbacoa(Vg) 7.17
DIY Macaroni and Cheese Bar with Andouille Sausage, Roasted Chicken, Beyond Italian Sausage(Vg), Roasted Portobello and a Side Salad .60/oz
Kato Kahn Mongolian Grill 8.79

SAT

DIY Beef or Beyond Bolognese(V), Penne Pasta, Roasted Vegetable and Garlic Bread .60/oz
Create Roasted Pork Loin or Stuffed Pepper, Garlic Mashed Potato, Roasted Green Bean, and Gravy 8.79

WEEKLY SPECIALS

FUNCTIONAL FOOD: TOMATOES@ CRUST

07/24 Grilled Chicken Pistou, Cucumber Tomato Salad, and Farro Tabbouleh
\$8.50

NATIONAL GRILLING MONTH @ CRUST

07/25 Lemon Pepper Grilled Salmon, Beet Orange Salad, and Dill Mustard Creme
\$10.49



ORDER AHEAD AND SCAN & PAY FROM YOUR PHONE!



SOUPS

SUNDAY

Roasted Turkey and Potato Bisque 5.35
Tomato Bail(V) 5.35

MONDAY

Caribbean Beef Curry 5.35
Bombay Curried Vegetable(Vg) 5.35

TUESDAY

Cream of Chicken with Rice 5.35
Garden Vegetable(Vg) 5.35

WEDNESDAY

Beef Chili 5.35
Three Bean Chili (Vg) 5.35

THURSDAY

Chicken Spinach and Barley 5.35
Cream of Broccoli(V) 5.35

FRIDAY

Clam Chowder 5.35
Corn Chowder(V) 5.35

SATURDAY

Beef Chili 5.35
Three Bean Chili (Vg) 5.35

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