# MENU



## **DAILY FEATURES**

#### MONDAY: early bird: breakfast sandwiches/burritos 4.85 greens: sesame chicken 8.49 8.49 entree: thai cashew chicken w/ pad thai noodles soup: tomato basil w/ orzo 2.95 **TUESDAY** early bird: breakfast tacos & sandwiches 4.85 9.69 greens: thai steak 8.49 entree: butter chicken, basmati rice, naan soup: chorizo black bean 2.95 WEDNESDAY: early bird: farmhouse breakfast hash bowls 4.85 greens: sage roasted chicken 8.49 9.69 entree: ropa vieja (cuban beef stew), cuban yellow rice, black beans soup: beef w/ potatoes & peppers 2.95 THURSDAY: 4 79 early bird: diy buttermilk pancakes 8.49 greens: montreal chicken entree: pork belly burnt ends, mac & cheese, 8.49 slaw 2.95 soup: chicken noodle

# **WEEKLY SPECIALS**

37 WEST DELI: (monday-thursday)	
turkey, smoked gouda, lettuce, tomato, red	5.09
onion, garlic mayo, on croissant	
ham, pepperjack, bacon, lettuce, tomato , red	5.09
onion, chipotle mayo, on telera	
chicken bacon ranch flat bread w/ sauteed	5.09
peppers, onions, and monterey jack cheese	
tomato, mozzarella, basil pesto, and balsamic	5.09
syrup on focaccia	
GDII I · (manday thursday)	
GRILL: (monday-thursday)	9,69
grilled salmon	0.00

# grilled salmon 9.69 smash burger w/ pepperjack, hatch chiles, on 9.69 brioche pulled jerk chicken, toasted coconut & mango 8.49 slaw on telera turkey, cheddar, bacon, jalapeno apple jelly, on 8.49 texas toast

### **HOUSE MADE DRESSINGS:**

miso honey vinaigrette thai peanut dressing sweet onion ranch rosemary red wine vinaigrette

#### FRIDAY:

early bird: eggs benedict	4.29
scratch made biscuits	4.19
entrée/grill: 37 west street tacos	8 59

erik ortega /executive chef john.ortega@compass-usa.com david casida /senior director of dining david.casida@compass-usa.com