



Lunch Menu

Green Salads

large 12.00 small 9.00

garden..... gourmet lettuce mix, tomatoes, cucumbers, carrots, scallions, croutons, radish sprouts, your choice of dressing VEG

greek..... gourmet lettuce mix, tomatoes, cucumbers, roasted red bell peppers, red onions, kalamata olives, feta cheese, croutons and mediterranean dressing VEG

farm..... gourmet lettuce mix with candied walnuts, red onions, sliced apple, feta cheese, crumbled bacon, croutons, your choice of dressing

romaine..... crispy romaine lettuce tossed with creamy garlic dressing, parmesan and croutons VEG

Specialty Salads

large 14.00 small 12.00

asian salad..... rice noodles, shredded carrots, tofu, scallions, sunflower sprouts, peanuts, cilantro in peanut ginger dressing on a bed of napa cabbage GF VEG

chicken salad..... shredded chicken, apples, dried cranberries, celery and red onions in a savory dressing on a bed of lettuce topped with radish sprouts, ranch dressing on the side GF

southwest salad..... black bean fritters on chopped romaine with a sweet corn relish, served with cilantro cream GF VEG

the chicken and the egg..... chopped grilled chicken, hard-boiled egg and apple with blue cheese and sunflower sprouts on a bed of lettuce with avocado aioli and balsamic vinaigrette GF

zucchini fritters..... fritters served with goat cheese on a bed of greens with roasted tomato vinaigrette VEG

Soups

Cup \$6 Bowl \$8

choice of focaccia bread or a gluten free blue corn muffin

french onion..... caramelized onions in a rich beef broth served with swiss cheese and croutons

carrot coconut..... a rich, slightly sweet puree with fresh carrots and coconut milk GF VEG

green chile stew..... zesty vegetarian stew with carrots, corn, potatoes and tomatoes in a rich broth of pureed chiles GF VEG

miso.....made-to-order organic red miso with mushrooms, tofu and scallions. VEG

Pita Sandwiches

served with tortilla chips - substitute fries or a side salad or for \$1.50 extra

farm club 12.50 chicken breast, bacon, swiss cheese, red onion, lettuce, herbed aioli

harvest 11.00 cucumbers, herbed feta cheese, carrots, red onions, radish sprouts, lettuce and avocado aioli VEG

spicy tofu 12.00 seasoned tofu, pepper jack cheese, tomato, cucumber, radish sprouts and harissa aioli VEG

turkey 12.00 turkey breast, swiss cheese, red onions, radish sprouts, lettuce and avocado aioli

half & half 13.00 your choice of any half pita sandwich with either side salad or cup of soup

From the Grill

served with french fries or side salad, extras listed below

hamburger * 14.00

grass fed Cachuma Ranch burger is grilled to order, on a pretzel bun with lettuce, onion, and pickles

grilled chicken sandwich 14.00

grilled chicken breast with slightly spicy harissa aioli and swiss cheese, on a pretzel bun with lettuce, onion and pickles

bratwurst 14.00 grilled Berto Farm pork bratwurst, served on a pretzel bun with sauteed onion, peppers and mustard aioli

steak finger basket 14.00 grass fed tenderized beef steak fingers, served with ranch dressing and pickles

black bean burger 14.00 local black beans blended with oats, zucchini, carrots and southwest spices, served with cilantro cream on house made focaccia VEG

mesa view yak burger* 18.00 lean, & juicy yak served on pretzel bun with pickles, onion, & lettuce

smothered burger* 18.00 Cachuma Ranch beef smothered in green chile stew, & topped cheddar fries

.50 extra sauces, & dressings

1.00 extra: cheddar, swiss, pepper jack, sautéed onions, sautéed mushrooms, green chile,

2.00 extras: bacon, goat cheese, blue cheese, GF bread

3.00 extra GF pizza dough

5.00 extra Grilled chicken

3.00 extra Split plate

daily chalkboard specials

grilled pizza

individual house
made pizza grilled
thin and crispy

chef's choice pasta

savory pasta dishes
served with house
made focaccia bread

panini

grilled sandwich
served with
side salad or fries

wild card

the you-never-know-
what's-gonna-hit-us
today special

Add 10% for to-go orders.

Parties of 8 or more may be subject to an 18% gratuity

*These items can be cooked to order and may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, eggs, poultry, or fish may increase your risk of food borne illness.