



LUNCH

CHARRED SHISHITO PEPPERS 9 N | GF | VEGAN
Chili Oil, Tamari

BARCELONA STYLE GAZPACHO 12 N | GF | VEGAN
Yellow Tomato, Chili, Cilantro

CAULIFLOWER KALE TABBOULEH 14 N
Parsley, Mint, Basil, Whipped Feta, Pistachio, Grilled Prawns

STEAK SALAD 16
Baby Lettuces, Heirloom Tomatoes, Snap Beans, Gorgonzola, Pickled Red Onion, Avocado, Parmesan

COACHELLA CHOP CHOP 15
Chopped Romaine, Roasted Chicken, Black Beans, Roasted Corn, Fresh Tomatoes & Cilantro, Corn Chip, Chipotle Ranch

COUNTY LINE FARMS GREENS 12 N | GF | V
Mixed Greens, Shaved Red Onion, Dried Cherries, Goat Cheese, Marcona Almond, Sweet Basil Vinaigrette

CALIFORNIA COASTAL COBB 13
Pitman Farms Roasted Chicken, Crisp Bacon, Central Valley Tomato, Organic Egg, Avocado, Creamy Gorgonzola, Whole Grain Mustard Vinaigrette

SEARED SALMON CAESAR 15 N
Petite Scottish Salmon Filet with Crunchy Romaine, Olives, Sun Dried Tomatoes, Parmesan Cheese, Crouton, Caesar Dressing

PESTO PASTA 15 V
Baby Spinach, Heirloom Tomatoes, Fresh Burrata Cheese
+ Add Chicken Breast 6
+ Add Shrimp or Salmon Filet 8

TUNA CONSERVA 15 N
Olive Oil Poached Albacore Tuna, Sprouts, Cucumber, Caper Aioli, Fresh Herbs, Red Onion, Cherry Tomato, Lemon Oil, Griddled Sourdough

GREEK BBQ 13 N | V
Garlic & Herb Vegetable Skewer, Marinated Cucumber & Garbanzo Bean Salad, Tatziki, Marinated Olives

B.L.A.T 13
Applewood Smoked Bacon, Lettuce, Thick Sliced Heirloom Tomato, Whipped Avocado Relish, Toasted Sourdough
- Vegetarian: Omit Bacon & Add Melted Pepper Jack

TUSCAN CHICKEN 14 N
Roasted Red Pepper, Fisanilli Farms Goat Cheese, Sliced Red Onion, Capers, Fresh Basil, Temecula Olive Oil, Open-Toasted Whole Wheat

ESSENCE BURGER 15
Kobe Wagyu Beef, Joseph Farms Pepper Jack, Lettuce, Heirloom Tomatoes, Red Onion, Sriracha Aioli, Kosher Dill Pickle, Challah Bun
+ Add Bacon or Avocado 2

HEMP SEED VEGGIE 15 N | GF | VEGAN
Red Bean, Hemp Seed, Quinoa & Herbs, Petite Salad, Sliced Tomato & Avocado Relish, Served Protein Style

Sandwiches come with choice of Seasonal Fruit, Classic French Fries, Dressed Organic Greens, Almond Sweet Potato Fries or Green Beans. Gluten-Free Bread is available for any of our sandwiches.

NOURISHMENT

Nourishment menu items are conscious cuisine that is sustainable, local, seasonal & organic when possible...and always healthful. Free of hormones, synthetic preservatives, hydrogenated fats, artificial colors, artificial sweeteners, high-fructose corn syrup and genetically modified ingredients. Extending a balanced range of menu choices from vegetarian, vegan, gluten free and nutritional whole foods. Menu selection with carefully balanced calorie counts, typically low in starch, plant based and nutrient dense, including a wholesome ratio of carbohydrates, protein and fat content.

N - Nourishment | **GF** - Gluten Friendly | **V** - Vegetarian | **VEGAN** - Vegan

A 20% gratuity will be added for parties of 6 or more.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness.