

VEGAN FOR ALL

**Mediterranean Fusion Bowl** 16  
Organic lentil brown rice, golden raisins, ginger-glazed brussels sprouts, herb basmati rice, black beans, pico de gallo, butternut squash, guacamole, pickled veggies, cumin-cilantro vegan aioli

**The Nutritious Bowl** 16  
Two veggie patties, organic lentil brown rice, black beans, pico de gallo, guacamole, turmeric roasted seasonal vegetables, pickled veggies, tahini drizzle

**Smashed Avocado Toast** 16  
Freshly baked Italian rustic bread, a blend of Persian cucumber, cherry tomatoes, radish, Kalamata olive, red onion, spicy chickpeas, tahini drizzle, rosemary fingerling potatoes

**Falafel Bowl** 16  
Falafel balls, jalapeño hummus, orzo pasta salad, a blend of persian cucumber, chery tomato, Kalamata olive, red onion, lemon, parsley, tahini drizzle, pita



MEDITERRANEAN FUSION BOWL

BRUNCH FOR LUNCH

Available Monday-Friday, 11am-3pm  
Made with locally sourced farm fresh cage-free eggs.

**Traditional Breakfast** 15  
Three scrambled eggs with jalapeño sausage or applewood-smoked bacon, rosemary fingerling potatoes, fresh fruit, toasted wheat bread

**Huevos Rancheros** 15  
Jalapeño sausage, cheddar, Texas caviar blend, tortilla chips topped with three fried eggs, avocado, pico de gallo, served with rosemary fingerling potatoes, flour tortillas

**Crispy Chicken & Eggs** 16  
Southern-style crispy all-natural chicken breast, topped with roasted Anaheim chile mushroom cream sauce, two fried eggs, rosemary fingerling potatoes

JOIN US  
for brunch  
SATURDAY & SUNDAY  
10AM-3PM



DELIVERY & TAKE OUT



SANDWICHES & PITAS

**Smoked Salmon Avocado Toast** 17  
Freshly baked Italian rustic bread, chipotle cream cheese, Persian cucumbers, guacamole spread, capers, red onions, dijon drizzle, served with rosemary fingerling potatoes, Persian cucumber dill salad\*  
with fried eggs +2

**Grilled Chicken on Ciabatta with Hand-cut fries** 15  
All-natural chicken, pesto, mozzarella, homemade potato crisps, roasted red bell pepper, mixed greens

**Philly Cheesesteak on Ciabatta with Hand-cut fries** 17  
Shaved steak, provolone, caramelized onion, wild mushrooms, bell pepper, mayo

**Cyros Pita with Hand-cut fries** 14  
Seasoned lamb and beef with tomato, onion, signature tzatziki

**Bacon Jam Club Sandwich with Homemade chips** 15  
Smoked turkey, ham, bacon jam, provolone cheese, American cheese, lettuce, tomato, mayo

**Chicken Salad on Croissant with Orzo Pasta Salad and Homemade chips** 15  
Blend of all-natural chicken, walnut, apple, celery and mayo, arugula

WRAPS & TACOS

**Chipotle Chicken Wrap with Homemade chips** 15  
All-natural chicken, whole-wheat tortilla, avocado, black beans, lettuce, tomato, feta, chipotle chili sauce

**Beef Tenderloin Wrap with Homemade chips** 16  
All-natural beef tenderloin, whole-wheat tortilla, avocado, black beans, feta, tomato, lettuce, basmati rice, chipotle chili sauce

**Spicy Buffalo Chicken Wrap with Homemade chips** 14  
Whole wheat tortilla, mixed lettuce, cherry tomatoes, feta jalapeño ranch

**Spicy Shrimp Tacos with Black Beans** 15  
Three flour tortillas, honey-habanero aioli, purple and Napa cabbage slaw, homemade pickling

**Spicy Beef Tacos with Black Beans** 16  
Three flour tortillas, honey habanero aioli, purple and Napa cabbage slaw, homemade pickling



CHIPOTLE CHICKEN WRAP

BURGERS with fresh hand-cut fries

All-natural beef with no antibiotics or added growth hormones\*



CHIPOTLE CHEDDAR

**The Local** 17  
American cheese, applewood-smoked bacon, avocado, lettuce, tomato, onion, pickle, chipotle chili sauce

**Cheeseburger Americana** 16  
American, lettuce, tomato, onion, pickle, mayo  
with applewood-smoked bacon +2

**All Natural Chicken Burger** 16  
Crispy or grilled, applewood-smoked bacon, provolone, avocado, chipotle slaw

**Veggie Burger** 14  
Veggie patty, provolone, avocado, black beans, pico de gallo, chipotle chili sauce

WOODSTONE PIZZAS

Sub Cauliflower Pizza Crust Add 5 gf

**Margherita** 15  
Cherry tomatoes, mozzarella, arugula, basil pesto

**Prosciutto & Caramelized Pineapple** 17  
Pesto, mozzarella, crushed red pepper, arugula

**Pepperoni** 15  
Marinara, mozzarella, fresh basil

**Hawaiian** 15  
All-natural chicken, applewood-smoked bacon, pineapple, red onion, mozzarella, hickory-smoked bbq sauce, topped with fresh basil

**Brussels Sprouts & Goat Cheese** 17  
Caramelized onion, fire-roasted red bell peppers, crushed red pepper, Parmesan, marinara pesto, sweet chili drizzle





TO SHARE

- Green Chile Shrimp Ceviche

gf

16

Guacamole, Persian cucumbers, homestyle tortilla chips, cilantro\*
- Ahi Tuna Tartare

17

Homemade guacamole, toasted sesame seeds, homestyle crisps\*
- Blue Crab Cakes

16

Two blue crab cakes topped with sweet-roasted corn, red bell peppers, chipotle chili sauce, baby greens\*
- Homemade Hummus

veg gf

12

Choice of Tuscan or jalapeño hummus with toasted pita bread  
with carrots and Persian cucumbers +3 gf
- Cast-iron Spinach Artichoke Dip

veg gf

15

Tortilla chips, pico de gallo
- Southwestern Quesadillas

17

All-natural beef tenderloin, shredded chicken, or slow-braised short rib with Texas caviar blend, guacamole, chipotle chili sauce
- Cast-Iron Baked Goat Cheese

veg gf

15

Topped with a mix of crumbled candied walnuts, dried apricots, and crushed red pepper, toasted baguette
- Cast-Iron Fire-Roasted Brussels Sprouts

veg

12

Sweet chili sauce
- Loaded Baked Potato Soup

cup 7

with bacon, cheddar, chives
- Soup of the Day

cup 7

ask your server



ENTRÉES

- Cyros Plate with Hand-cut fries

18

Slices of savory seasoned lamb and beef, our signature tzatziki, jalapeño hummus, lettuce, tomato, onion, warm pita
- Local’s Kabob Plate

22

Tender and juicy skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, turmeric roasted seasonal vegetables, warm pita *make it gf remove pita*
- Mama’s Meatloaf

18

All-natural beef with no antibiotics or added growth hormones with green beans and mashed potatoes, topped with poblano mushroom cream sauce, garlic toast
- Lemon Pasta

veg

15

Angel hair pasta, lemon olive oil sauce, capers, crushed red pepper, sun-dried tomatoes, garlic toast
- with grilled all-natural chicken +5
- with grilled shrimp +6



Penne Rustica

veg

15

Spinach, wild mushrooms, roasted tomato cream sauce, Parmesan, garlic toast

with jalapeño sausage +4

with grilled shrimp +6



- Anaheim Grilled Chicken

18

All natural chicken, roasted Anaheim chile mushroom cream sauce, herb basmati rice, turmeric roasted seasonal vegetables, warm pita
- Southern Chicken-Fried Chicken

18

Crispy all-natural chicken breast, garlic mashed potatoes topped with roasted Anaheim chile mushroom cream sauce, green beans, garlic toast
- MEDITERRANEAN SALMON
- Honey Ginger-Clazed Salmon

23

Sustainable salmon, basmati lentil rice, turmeric roasted seasonal vegetables, garlic toast\*
- Mediterranean Salmon

23

Sustainable salmon, guacamole, feta, herb basmati rice, green beans, warm pita\* *make it gf remove pita*
- Ahi Tuna Poke Bowl

18

Organic brown rice, ginger-glazed brussels sprouts, Persian cucumbers, scallion, guacamole, toasted sesame seeds, pickled veggies, chipotle drizzle\*
- Slow-braised Short Rib

27

Mashed potatoes, green beans, mushroom red wine reduction



Our mission is to create the perfect neighborhood restaurant one colorful table at a time.

We proudly use the freshest ingredients to make all dressings & sauces from scratch - a true local experience.

SALADS

- ADD-ONS

Beef Tenderloin +7

All-Natural Chicken Breast +5

Crispy Chicken Strips +5

Seasoned Lamb & Beef +5

Grilled Sustainable Salmon +8

Grilled Shrimp +6

Falafel Balls +4
- Cobb Salad

15

Hard-boiled eggs, applewood-smoked bacon, shaved carrots, crispy chickpeas, tomatoes, feta jalapeño ranch dressing
- make it gf remove pita*
- Honey Ginger-Roasted Brussels Sprouts Salad

veg gf

15

Mixed greens, goat cheese balls, red onions, candied walnuts in a lemon zest and roasted garlic vinaigrette
- Beef Tenderloin Fajita Salad

18

Mixed greens and cherry tomatoes tossed in feta jalapeño ranch dressing, avocado, tortilla strips *make it gf remove pita*
- Asian Chicken Salad

gf

16

Shredded grilled chicken, mixed greens, purple and Napa cabbage, carrot and Persian cucumber homemade pickling, cilantro, mint, sesame seeds, peanut sesame ginger vinaigrette
- Chicken Salad Plate with Fresh Fruit

gf

14

Blend of all-natural chicken, walnuts, apple, celery, mayo, pita
- Local Farmers Market Salad

veg

14

Blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, goat cheese balls, crispy chickpeas, herb-roasted garlic vinaigrette on mixed greens
- Orzo Pasta Salad

veg

14

A refreshing blend of orzo pasta, red onion, black beans, red and green bell pepper, cilantro-lime jalapeño dressing



Important information about Our Menu

\*Some dishes may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please be aware that our restaurants use gluten and ingredients that contain all primary FDA allergens (peanuts, tree nuts, eggs, shellfish, milk, soy, and wheat). Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. Please let your server know if you have any food allergies and we will do our best to accommodate.