LUNCH MENU

LUNCH
11AM TO 3PM

SHAREABLES
SEASONAL SOUP - 8

*AVOCADO TOAST - 11 (V)
Harvest grain bread, smashed avocado, radish, citrus zest
ADD POACHED EGG - 5
ADD SMOKED SALMON - 8

PESTO HUMMUS - 12 (V)
Artisan lavash, local goat herb feta, crisp vegetables

TURKEY SLIDERS - 15
Southwest-spiced turkey, apple slaw, cranberry aioli, cracked wheat buns

TEMPURA CAULIFLOWER - 13 (V)
Furikake, scallion, corn, roasted peanuts, chili dipping sauce

CHICKEN LETTUCE WRAPS - 15 (GF)
Ground spiced chicken, julienne vegetables, crisp bibb lettuce, peanut, kimchi dipping sauce

SALADS
CAFÉ CAESAR - 14 (V)
Crisp romaine, baby kale, farm bread croutons, roasted tomatoes, manchego, house dressing

CHOPPED - 15 (V)
Arizona orange, medjool dates, hayden mills farro, dried cranberry, sliced almonds, manchego, white balsamic

MEDITERRANEAN QUINOA - 15 (V, GF)
Shaved brussel sprout, olives, persian cucumber, roasted tomato, crows dairy feta, toasted almonds, lemon herb vinaigrette

ASIAN CABBAGE - 15 (V, GF)
Shaved napa, carrots, snap peas, peanuts, orange, avocado, sunflower seeds, ginger dressing

ADD PROTEIN
TERIYAKI CHICKEN - 6
MARINATED TOFU - 6
SAUTÉED SHRIMP - 9

HANDHELDs & BOWLS
Sriracha Chicken Summer Rolls - 16 (GF)
Crisp vegetables, napa cabbage, fresh cilantro, avocado, soy ponzu dipping sauce

Turkey Press - 16
Herb roasted turkey, pesto aioli, havarti cheese, roasted red peppers, pressed roll

Shrimp Ceviche Tacos - 16 (GF)
Gulf shrimp, cilantro, salsa fresca, dried corn, lime yogurt, avocado, corn tortillas

*Arizona Grass Fed Beef Burger - 18
Sharp cheddar, bibb lettuce, tomato, house pickles, chipotle bourbon BBQ sauce, mediterranean bun

Southwest Chicken Tostada - 16
Whole wheat crisp, pepperjack, lime cabbage, avocado, pickled onions, dried corn, lime yogurt, salsa fresca

*Tuna Poke Bowl - 22 (GF)
Marinated ahi tuna, coconut rice, roasted peanuts, avocado, kimchi vinaigrette

Ramen Bowl - 14 (V)
Buckwheat soba, mushroom dashi, scallion, baby bok choy, radish

Sonoran Quinoa Bowl - 15 (V, GF)
Black beans, dried corn, avocado, queso fresco, cilantro, salsa fresca, tortilla crisps

DESSERT
Chocolate PB & Banana - 9 (GF)
Dark chocolate mousseless, banana mousse, peanut powder, brûléed banana

Berry Lemon Pavlova - $9
Raspberry cremeux, lemon sponge, fresh berries, toasted meringue

Oatmeal Cheesecake - $9
Mango compote, coconut chia, oat florentine

* These items may contain raw or uncooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.
REFRESHMENTS
YOGURT FRUIT SMOOTHIES - 9
CHOICE OF TWO FLAVORS:
PEACH, MANGO, BANANA, STRAWBERRY BLUEBERRY,
RASPBERRY, PINEAPPLE OR PIÑA COLADA

FLAVORED LEMONADE - 6
BLUEBERRY MINT, STRAWBERRY BASIL PINEAPPLE
MINT OR MINT LEMONADE

ZEN HIGH - 7
MANGO PUREE, ORANGE JUICE AND ORANGE PEKOE ICED TEA

WATER
ICELANDIC (.5 LITER) - 5
ICELANDIC (1 LITER) - 7
SAN PELLEGRINO (.5 LITER) - 5

SIGNATURE COCKTAILS
THE BOULDERS’ BELLINI - 11
PROSECCO, PEACH, AGAVE NECTAR

SANGRIA - 11
WHITE WINE, FRESH FRUIT, AGAVE NECTAR, PEACH
SCHNAPPS, SPRITE

MOJITO - 11
MINT, LIME, RUM, SODA

BOULDER’S MARGARITA - 12
BLANCO TEQUILA, FRESH LIME JUICE, AGAVE NECTAR

BLOODY MARY - 12
ORGANIC VODKA, TABASCO, LIME JUICE

DAIQUIRIS - 12
STRAWBERRY, MANGO OR PEACH

BEER SELECTIONS
STELLA - 8
BUD LIGHT - 7
BLUE MOON - 8
CORONA - 7

WINES BY THE GLASS
CHLOE ROSE - 10
CALIFORNIA

SONOMA CUTRER - 14
CHARDONNAY, SONOMA COAST

SEAGLASS PINOT GRIGIO- 10

KIM CRAWFORD - 12
SAUVIGNON BLANC, NEW ZEALAND

LA MARCA - 10
PROSECCO, ITALY

MIRASSOU - 13
PINOT NOIR, CALIFORNIA

RODNEY STRONG - (6 OZ.) 9  (9 OZ.) 12.5
CHARDONNAY, PINOT NOIR, SAUVIGNON BLANC,
MERLOT, CALIFORNIA