

BREAKFAST

MON-FRI 7:30-10:30

ADD TO ANY OF THE BREAKFAST ITEMS BELOW:

AVOCADO \$1.5 \ BACON \$2 \ CHORIZO \$1 \ PANELA GRILLED CHEESE \$2

NEW! Green Burrito \$5 (VEG)

TOFU \ STEAMED KALE \ STEAMED BROCCOLI \ AVOCADO \ PICO DE GALLO \
GREEN CHILI AVAILABLE IN A BOWL (GF)

NEW! Chilaquiles Bowl \$7.5 (VEG) (GF)

TORTILLA CHIPS \ EGGS* \ GREEN CHILI \ AVOCADO \ PICKLED JALAPENOS \
FETA \ PICO DE GALLO

Breakfast Burrito \$3.5 (VEG)

EGGS* \ POTATOES \ WHITE CHEDDAR \ GREEN CHILI

Smothered Burrito \$6.5 (VEG)

EGGS* \ POTATOES \ WHITE CHEDDAR \ EXTRA GREEN CHILI \ PICO DE GALLO
AVAILABLE IN A BOWL (GF)

DRIP COFFEE: \$2.20 (12OZ) Available Milk: Half Half / Almond Milk

===== FRESH PASTRIES =====

BUILD YOUR OWN

BREAKFAST BOWL (GF)

OR **BURRITO (SERVED IN SPINACH TORTILLA)**

Start With (\$1 EACH) (V)

POTATOES \ STEAMED BROCCOLI \ STEAMED KALE \ ROASTED CORN \
PICO DE GALLO \ POBLANO PEPPERS

Pick a Protein

EGG* \$1 \ AVOCADO \$1.5 \ BACON \$2 \ CHORIZO \$1 \
PANELA GRILLED CHEESE \$2

Add Sauce (\$1.5 EACH) (VEG)

GREEN CHILI

Cheese It (\$1.5 EACH) (VEG)

WHITE CHEDDAR \ FETA \ REGGIANITO

(VEG) = VEGETARIAN | (V) = VEGAN | (GF) = GLUTEN FREE

we can modify any item to be vegan or gluten free

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

** Etai's Green House Facility Handles Dairy, Egg, Tree Nuts, Wheat, Peanuts, Soy.

LUNCH

MON-FRI 10:30-2:30

ADD OR SWAP A PROTEIN IN ANY BOWL, SALAD OR WRAP:

Roasted Chicken \$3 / Flank Steak* \$5.5 / Salmon \$6 / Tofu \$3 /
Applewood Bacon \$2 / Hard Boiled Egg* \$1 / Panela Grilled Cheese \$3

BOWLS OR WRAPS

NEW! Adam & Eve \$11 (GF)

Grilled Chicken \ Rice \ Quinoa \ Squash \ Kale \ Apples \ Goat Cheese \ Candied
Cashews \ Lime Vinaigrette

The Wheelbarrow \$9 (VEG) (GF)

Brown Rice \ Quinoa \ Steamed Kale \ Beets \ Squash \ Roasted Cauliflower \
Roasted Corn \ Lentils \ Scallions \ White Cheddar \ Ginger Shoyu Dressing

Green Goddess \$9.5 (V) (GF)

Brown Rice \ Quinoa \ Steamed Kale \ Steamed Broccoli \ Lentils \ Avocado \
Capers \ Nutritional Yeast \ Ginger Shoyu Dressing

The Justin \$11

Roasted Chicken \ Bacon \ Brown Rice \ Steamed Kale \ Squash \ Scallions \
Black Pepper \ Reggiano Cheese \ Garlic Bread-Crumbs \
Lemon Parmesan Dressing

SALADS OR WRAPS

NEW! Mediterranean Steak Salad \$13.75 (GF)

Flank Steak* \ Romaine \ Kale \ Tomato \ Sumac Onion \ Cucumbers \ Carrots \
Watermelon Radish \ Cilantro \ Feta Cheese \ Lime Vinaigrette

NEW! Cobb \$11.75 (GF)

Grilled Chicken \ Applewood Bacon \ Romaine \ Kale \ Tomato \ Cucumber \
Hard Boiled Egg \ Avocado \ Blue Cheese \ Ranch

Ali's Grilled Cheese \$11 (VEG)

Panela Grilled Cheese \ Romaine \ Kale \ Roasted Corn \ Poblano Peppers \
Sumac Onions \ Cilantro \ Cherry Tomatoes \ Cornbread Croutons \ Avocado \
Lime \ Poblano Ranch Dressing

Salmon Caesar \$12.75

Roasted Salmon \ Applewood Bacon \ Kale \ Capers \ Garlic Bread Crumbs \
Cherry Tomatoes \ Reggiano Cheese \ Lemon Parmesan Dressing

Spicy Peanut \$13 (GF)

Flank Steak \ Romaine \ Purple Cabbage \ Brown Rice \ Carrots \ Green Papaya
\ Cilantro \ Scallions \ Candied Cashews \ Lime \ Spicy Peanut Sauce

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SPECIALS

Ahi Tuna Niçoise Salad \$13.75 (GF) NEW!

Rare Seared Ahi Tuna / Mixed Greens / Quinoa / Tomatoes / Capers / Olives / Scallions / French Green Beans / Watermelon Radish / Hard Boiled Egg / Mustard Vinaigrette*

Greenhouse Burger Salad \$11 (GF) NEW!

House Beef Burger* / Mixed Greens / Tomatoes / Cucumbers / Sumac Onions / Pickled Jalapenos / White Cheddar / Poblano Ranch

Beet Salad \$11 (GF) NEW!

Grilled Chicken / Mixed Greens / Beets / Goat Cheese / Sunflower Crunch / Lime Vinaigrette

BUILD YOUR OWN \$7.75

Choose Grains & Greens (2 TOTAL)

Quinoa \ Brown Rice \ Kale \ Romaine \ Arugula \ Mixed Greens \ Red Cabbage

Add Ingredients (UP TO 6)

Steamed Kale \ Steamed Broccoli \ Squash \ Carrots \ Beets \ Cherry Tomatoes \ Cucumbers \ Green Papaya \ Scallions \ Cilantro \ Roasted Corn \ Sumac Onion \ Lentils \ Green Olives \ Capers \ Radish \ Poblano Peppers \ Fresh Lime \ Garlic Bread Crumbs \ Nutritional Yeast \ Pickled Jalapeno

Add Protein (+\$)

Flank Steak* 5.5 \ Salmon 6 \ Roasted Chicken 3 \ Applewood Bacon 2 \ Tofu 3 \ Hard Boiled Egg* 1

Add Special Attractions (+\$)

Roasted Cauliflower 1 \ Sunflower Crunch 1 \ Candied Cashews 1.5 \ Cornbread Croutons 1 \ Avocado 1.5 \ White Cheddar 1.5 \ Sheep's Milk Feta 2 \ Panela Grilled Cheese 3 \ Reggianito Cheese 1.25 \ Goat Cheese 1.5 \ Blue Cheese 2

Pick Your Sauce (FREE)

Mustard Vinaigrette* (contains anchovies) (GF) \ Lime Vinaigrette (V) (GF) \ Lemon Parmesan (GF) \ Ginger Shoyu (V) (GF) \ Ranch (GF) \ Poblano Ranch (GF) \ Spicy Peanut Sauce (V) (GF)

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