



Pepperjack's Café

Lunch Menu

11am–2pm

Shrimp Ceviche (GF)

with pico de gallo and tostadas \$15

Classic Hummus Bowl (GF)

with seasonal vegetables and kettle chips \$13

Chon's Chicken Tinga Tostadas (GF)

chicken, lettuce, cotija cheese, sour cream, tomato chipotle sauce \$15

Crispy Chicken Fingers (GF)

with ranch dressing \$11

Sandwiches

Avocado BLT

bacon, lettuce, tomato, sliced avocado, citrus aioli on choice of bread (GF optional) \$13

Nashville Crispy Chicken

with spicy pickle mayo on a brioche roll \$13

House Grilled Cheese

on wheat or white \$7

Angus Beef Burger

lettuce, tomato & onion on brioche bun with choice of cheddar, provolone, swiss pepperjack or American \$14

Vegetarian Chipotle Black Bean Burger

lettuce, tomato & onion on brioche bun with choice of cheddar, provolone, swiss or American \$12

Hot Dog

quarter pound \$7

all sandwiches include chips or french fries
add 2 slices of bacon to anything for \$2.50

Salads

Shredded Brussel Sprout

toasted almonds, gold currants, reggiano parmesan, citrus Dijon vinaigrette \$12

Classic Caesar

gluten free garlic crouton and reggiano parmesan \$11

Quinoa and Beets

with organic black quinoa, roasted beets, marcona almonds, chevre, cucumbers, cauliflower fresca, olive oil, lemon \$14

add Red Bird Farm natural chicken breast to any salad \$6

add vegan patty to any salad \$6.50

Lunch Sides

House Fried Kettle Chips

with a garlic ranch \$4

Classic French Fries \$4

Beverages

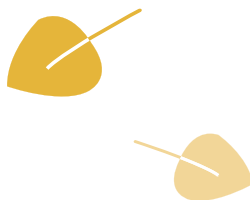
All Natural Fruit Smoothies \$8 • Soda \$2.50

Root Beer/Mexican Coke \$3

San Pellegrino Flavored Sodas \$3

Bottled Water \$1 / \$2 • Sparkling Water \$2 / \$4

Lemonade / Iced Tea \$3.75



All Menus are 'Guided by Principles of Sustainability'.

All items are prepared in a facility with products containing gluten.

There will be applicable state sales tax on all food and beverage. Prices are subject to change.