

lunch boxes

ALL LUNCH BOXES SERVED WITH TORTILLA CHIPS

ALL WRAPS COME WITH A FLOUR TORTILLA

Chicken Alamo Wrap 11

blackened chicken with sauteed onions, green and red peppers, mushrooms, jalapeño jack cheese, lemon-turmeric rice, horseradish dipping sauce.

Diablo Wrap 11

grilled chicken, avocado, mozzarella, lemon-turmeric rice, chipotle tomato sauce

Verdura Wrap **PF** 11

crispy tofu, cauliflower avocado rice, seasonal vegetables, kale slaw, dried cherries, plant-based ricotta cheese, side of balsamic vinaigrette

Basic Wrap 11

grilled chicken, cheddar, lemon-turmeric rice, side of balsamic vinaigrette

California Club Wrap **DF** 11

grilled chicken, crispy bacon, tomato, avocado, side of honey mustard

Steak Alamo Wrap 13

steak with sauteed onions, green and red peppers, jalapeño jack cheese, lemon-turmeric rice, horseradish dipping sauce.

CHOICE OF BASE FOR BOWLS

LEMON-TURMERIC RICE
BROWN RICE | STICKY RICE
CITRUS SHREDDED KALE **GF DF**

CAULIFLOWER AVOCADO RICE
GF DF
UDON NOODLES **DF**

CHOICE OF PROTEIN FOR BOWLS

GRILLED | BLACKENED CHICKEN
GF DF

FLASH FRIED CITRUS TOFU **DF**

GRILLED STEAK **GF DF**
GRILLED SHRIMP **GF DF**
AHI TUNA **GF DF**

Mexican Bowl **GF** 14

warm black beans, cheddar, pico de gallo, avocado, lime sour cream, balsamic vinaigrette

Fitness Bowl **DF GF** 14

roasted broccoli & cauliflower, lime vinaigrette, pico de gallo, hot sauce

Spicy Brazilian Bowl 14

sambal sauce, black beans, corn, cheddar, crispy jalapenos, avocado, lime sour cream, lime caesar dressing

Thai Bowl **DF** 14

scallions, jicama, carrot and mango mix, cilantro, crispy wontons, togarashi, curry peanut sauce

Take Me to Terri Town Bowl **DF** 14

broccoli, corn, carrots, cilantro, tamari, sesame aioli

Hot & Crunchy Bowl **DF** 14

cucumber and jicama mix, scallions, avocado, tamari, tempura onions, sesame seeds, sriracha aioli

SUGGESTED WITH AHI TUNA

simple sushi

ALL SUSHI ROLLS CAN BE SERVED INDIVIDUALLY OR ON A PLATTER

Ahi Tuna + Avocado + Cucumber** 10

Spicy Ahi Tuna + Avocado + Cucumber** 10

Spicy Ahi Tuna + Tempura Onion + Avocado** 10

Spicy Salmon + Avocado + Cucumber** 10

Crab + Avocado + Cucumber + Scallion** 9

Tempura Shrimp + Cucumber 9

CHOICE OF SAUCE:

SRIRACHA AIOLI, JALAPEÑO LIME AIOLI,
CITRUS PONZU, SWEET GINGER, KABAYAKI
ADD EXTRA SAUCE +.75

rolls that spark joy

ALL SUSHI ROLLS CAN BE SERVED INDIVIDUALLY OR ON A PLATTER

Spicy Diablo** 15

spicy sushi grade ahi tuna, tempura onion, avocado, beet tobiko, scallion, sriracha aioli

Salmon Crunch** 16

salmon, avocado, crispy shallots, cucumber, mango, fresno aioli

Volcano** 15

alaskan crab meat, cucumber, scallion, cream cheese, tempura onion, wonton flakes, avocado, warm seafood dip, kabayaki glaze, sriracha aioli

Dino & Jimmy** 15

alaskan crab meat, tempura shrimp, cucumber, avocado, scallion, kabayaki glaze, sriracha aioli, sesame aioli

Heavenly Gates** 15

spicy sushi grade ahi tuna, cucumber, avocado, fresh jalapeño, topped with spicy ahi tuna, lime, sriracha aioli



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salads

SERVES 5 | SERVES 10

Cali Chopped **GF V** 35 | 70
crispy chopped mixed greens, grapes, walnuts,
green and red peppers, chopped veggies,
gorgonzola crumbles, gorgonzola dressing

Caesar **V** 35 | 70
crispy romaine, parmesan, croutons, tomatoes,
kalamata olives, classic caesar dressing

Kale & Cauli **GF V** 35 | 70
shredded kale, cauliflower avocado rice, chopped
romaine, walnuts, dried cranberries, shaved goat
cheese, smashed avocado, balsamic cashew dressing

small bites platters

Skewered Chicken **GF DF** 50
20 piece platter,
side of balsamic vinaigrette

**Skewered Tomato, Basil, & Fresh
Mozzarella** **GF V** 50
20 piece platter,
side of balsamic vinaigrette

Skewered Steak **GF** 60
20 piece platter,
side of horseradish sauce

wrap platters

30 PIECES = \$60

Alamo
blackened and grilled chicken or grilled steak (+\$10) with
sauteed onions, green and red peppers, mushrooms,
jalapeño jack cheese,

Diablo
grilled chicken, avocado, mozzarella, lemon-turmeric rice,
chipotle tomato sauce

Verdura **PB**
crispy tofu, cauliflower avocado rice, seasonal vegetables,
kale slaw, dried cherries, plant-based ricotta cheese,
side of balsamic vinaigrette

Basic
grilled chicken, cheddar, lemon-turmeric rice,
side of balsamic vinaigrette

California Club **DF**
grilled chicken, crispy bacon, lettuce, tomato, avocado,
side of honey mustard

brick oven pizza

OUR 12" CRUST IS MADE WITH NATURALLY FERMENTED SOURDOUGH

SUBSTITUTE OUR LOCALLY CRAFTED VEGETARIAN
(CONTAINS DAIRY), GLUTEN-FREE CRUST (+2)

TOPPINGS \$2 EACH:
PEPPERONI, SAUSAGE, BROCCOLI, MUSHROOMS

Simple **V** 14
pomodoro sauce, basil, olive oil, mozzarella
or plant-based mozzarella

Marsala 15
sliced chicken, mushrooms, mozzarella,
marsala wine-mushroom sauce

Tuscan 16
pomodoro sauce, pepperoni, sausage,
mozzarella, basil

Hot & Sweet 16
pomodoro sauce, charred pepperoni,
mozzarella, Andy's Hot Honey

pasta

SERVES 5 | SERVES 10

SERVED WITH RIGATONI **V**
ADD SLICED CHICKEN OR SAUSAGE + 25 | 50
ADD SHRIMP + 35 | 70

Basil Pomodoro **V** 60 | 120
basil, pomodoro sauce with ricotta or plant-based
ricotta

Broccoli & Herb **V** 60 | 120
extra virgin olive oil, panko bread crumbs,
pepper flakes, parmesan

Mushroom Marsala **V** 60 | 120
marsala wine-mushroom sauce

Vodka Tomato **V** 60 | 120
creamy tomato sauce, garlic, basil, parmesan

Truffle Three Cheese **V** 60 | 120
parmesan, mozzarella, cheddar, panko bread crumbs,
truffle oil

Pesto Verde **V** 60 | 120
parmesan, walnut-basil pesto, fresh arugula, lemon

V=VEGETARIAN DF=DAIRY FREE
GF=GLUTEN FREE PB=PLANT BASED

All deliveries include a 10% delivery fee
+ applicable mileage charge.

california bowls

SERVES 5 | SERVES 10

CHOICE OF BASE

LEMON-TURMERIC RICE
BROWN RICE | STICKY RICE
CITRUS SHREDDED KALE **GF DF**
CAULIFLOWER AVOCADO RICE **GF**
DF + \$6 | \$12
UDON NOODLES **DF** + \$6 | \$12

CHOICE OF PROTEIN

GRILLED | BLACKENED CHICKEN **GF DF**
FLASH FRIED CITRUS TOFU **DF**
GRILLED STEAK **GF DF** + \$15 | \$30
GRILLED SHRIMP **GF DF** + \$15 | \$30
AHI TUNA **GF DF** + \$15 | \$30

Mexican **GF** 75 | 150
warm black beans, cheddar, pico de gallo, avocado, lime
sour cream, balsamic vinaigrette

Fitness **DF GF** 75 | 150
roasted broccoli & cauliflower, lime vinaigrette, pico de
gallo, hot sauce

Spicy Brazilian 75 | 150
sambal sauce, black beans, corn, cheddar, crispy
jalapenos, avocado, lime sour cream, lime caesar dressing

Thai **DF** 75 | 150
scallions, jicama, carrot and mango mix, cilantro, crispy
wontons, togarashi, curry peanut sauce

Take Me to Terri Town **DF** 75 | 150
broccoli, corn, carrots, cilantro, tamari, sesame aioli

Hot & Crunchy **DF** 75 | 150
cucumber and jicama mix, scallions, avocado, tamari,
tempura onions, sesame seeds, sriracha aioli
SUGGESTED WITH AHI TUNA

sides

Focaccia **V** 25
house made, side of pomodoro dipping sauce

Asian Guacamole **DF V** 20
16oz house made Asian guacamole topped with sesame
seeds, togarashi, and served with fresh tortilla chips

Roasted Veggies **GF DF V** 25
broccoli or cauliflower | serves 5

desserts

Brownies 20
10 CT fresh baked brownies

Chocolate Chip Cookies 30
10 CT fresh baked chocolate chip cookies

beverages

Bottled Water 2.50

Seasonal Tea | Lemonade 12 | 24
1/2 gallon or gallon