

Pizza, Brick Oven

All Pies are topped with Fresh Basil

Marinara: Plum tomatoes sauce, fresh herbs, olive oil	8.95
Da Bronx: Plum tomato sauce, home made mozzarella, extra virgin olive oil	9.95
Taco: spiced Moo, Aged cheddar, fresh cilantro salsa, guacamole soy sour cream and greens	13.95
Cluck Scampi: Cluck, roasted peppers, garlic basil sauce with smoked mozzarella	13.95
Wild mushroom: assorted mushrooms, ricotta, goat cheese plum tomato and truffle oil fresh thyme	13.95
Grilled Veggie: grilled squash, eggplant artichoke heart, mushrooms caramelized onions, fresh mozzarella, red sauce	11.95
Smashed Potato Pie: Fresh mozzarella, provolone, parmesan fingerling potatoes, roasted garlic and olive oil	10.95

Toppings 1.50 ea.

Fresh mozzarella: made on premise

Goat cheese, ricotta, swiss, provolone

Assorted local fresh cheese

Sausage, chopped Moo, Cluck, Quack, Oink

Broccoli, Grilled Eggplant or Squash, artichoke

Onions (caramelized, grilled, sautéed or raw)

Olives, peppers (roasted, raw) Assorted fresh

Local vegetables, mushrooms, artichoke hearts

Pinole: Sandwiches

7.95 deluxe 9.95

Served on Grilled Flatbread w/ fermented kraut

*(Raw Ranch, Cashew mayo, horseradish tomato, house, hot sauce
tehini, ketchup, mustard)*

Cluck or Eggplant Parm with Roasted peppers, red sauce, basil and fresh mozzarella.

Cluck, Avocado Club w/exotic mushrooms caramelized onions lettuce oink bits and swiss

Moo and Artichoke heart puree, roasted garlic, plum tomato shredded romaine, Pine nuts, mozzarella, black olives

Cluck and Artichoke heart caponata, roasted garlic, caramelized onions, baby spinach and goat cheese

Falafel, hummus, tehina, tomato, jicama, shredded lettuce

Almond Elvis: almond butter, banana, strawberries, oink bits w/ concord jelly sauce

Chopped salad w/ mixed baby greens, cluck, roasted peppers, cucumber, pine nuts, ceasar dressing

Peking Quack w/ soy quack, cucumber, avocado, scallions black sesame hoisin sauce

Swish Salad w/ mixed greens

Philly Cheese Moo

Jerked cluck w/mozzarella and sweet slaw

Mexican w/ spiced moo, salsa, guacamole, soy sour cream and shredded romaine

Burgers & Bow Wows w/Fries

<i>Sloppy Moo</i>	8.95
<i>Spicy pepper onion moo</i>	8.95
<i>Mushroom onion swiss moo</i>	8.95
<i>Avocado onions bacon bits mozzarella</i>	8.95

<i>Basic Bow Wow</i>	5.95
<i>Mediterranean Bow Wow: tehina, olives, onions and feta</i>	7.95
<i>Kraut Bow Wow: fermented kraut pepper chutney</i>	7.95
<i>Koney Bow Wow: tomato onions, bacon bits, cheddar</i>	7.95

Dosas 9.95

Masala: potato, onion

Smoked Cluck: *smoked mozzarella Artichoke Hearts, Olives and cluck*

Californian: *Avocado, Fresh Tomato, Black Bean puree, baby spinach & Goat Cheese*

Squash the Fungi: *Roasted Butternut Squash, exotic mushrooms, baby spinach and mozzarella.*

Apps

<i>Buffalo Cluck w/ slaw , sweet jalapeño chutney</i>	8.95
<i>Peking Quack Spring Roll w/ black sesame hoisin sauce</i>	8.95
<i>Live Lettuce Wrap</i>	8.95
<i>Guacamole and living chips</i>	8.95
<i>Tapas Hongos</i>	7.95
<i>Tapas Papas</i>	6.95
<i>Tapas Olivas</i>	8.50

Soup cup: 3.95 bowl: 5.95

Cuban Back Bean

Caribbean Curry Pepper Pot

Salads

House salad: mixed greens, avocado, tomato, jicama, seeds

Cucumbers w/ flax-hemp seed mustard vinaigrette 8.95

Crisp Caesar Salad (free of dairy and anchovies) with Tamarind

Caesar Dressing and slice crispy pinole strips 9.95

Belgian Endive, Arugula and Radicchio, raisins, walnuts

and goat cheese w/ Raw Ranch dressing 11.95

Artichoke Mozzarella Salad with roasted pepper

extra virgin olive oil, balsamic vinegar, fresh basil 10.95

Wild Mushrooms and sliced soy sheets, rice noodles

with black sesame hoisin vinaigrette over mixed greens 10.95

Chopped Salad, mixed greens, cluck, artichoke hearts,

Roasted peppers, mozzarella w/ house vinaigrette 10.95

Hummus Platter w/ grilled flatbread bread 11.95

Panzanella w/ tomato, pitted calamata olives, red onions

fresh mozzarella, basil balsamic vinegar, olive oil 9.95

Spinach Salad w/

Live Food Platter 14.95

Source Fries

3.95

Smokey chipotle sea salt, Curry sea salt, Jalapeño sea salt

Rosemarie sea salt

Gilroy, Horse Radish tomato, honey dijonaise

Entrée

<i>Jamaican Jerk Cluck & Vegetables with Sweet Mango Chutney and House Wild Rice</i>	<i>13.95</i>
<i>Truffle Macaroni & Cheese with Four Cheese with Agave Bread Crumbs</i>	<i>13.95</i>
<i>Penne carbonara w/Peas, tom and smoked Cluck</i>	<i>12.95</i>
<i>Lasagna with Portabella Mushrooms, artichoke hearts, tofu fresh mozzarella, ricotta, parmesan</i>	<i>12.95</i>
<i>Cluck Scampi, mixed rice, mushrooms, tomatoes, tofu topped with fresh mozzarella</i>	<i>12.95</i>
<i>Tempeh w/ garlic ginger chili lime sauce over rice</i>	<i>12.95</i>
<i>Targene of Mushrooms, eggplant and tomato</i>	<i>12.95</i>
<i>Country Shepherds Pie: Moo, assorted fresh vegetables with caramelized & toasted onion mashed potatoes</i>	<i>12.95</i>
<i>Live Platter assorted raw selection</i>	<i>14.95</i>

Desserts (all vegan)

Twinkles vanilla or chocolate with cream filling	3.95
Donuts chocolate with chocolate icing vanilla with chocolate icing or glazed	2.95
Mini cupcakes (choice of 2) chocolate or vanilla filled with caramel cream vanilla lavender chocolate tuxedo	2.95
Banana Pie with chocolate	3.95
<u>Living Desserts (gluten free)</u>	4.95
Pecan Date Cream Roll Chocolate Rocky Road Cake Caramel pecan bar	
Assorted mini cookies sandwiches	1.95

DRINKS

Water Ionized and Energized 1.95

COLD

House blend raw yerba mate lemon 3.25

Strawberry lemon

Blueberry lemon

SODA 3.25

Strawberry

Root beer

Ginger beer

HOT

Red Blossom Tea Company

Teas by the pot 4.50

Dragon Pearl Jasmine

Grand Sho Pu-erh

Dark Roast Tieguanyin Anxi oolong

Dragonwell Reserve Green

Silver Needle Reserve White

HERBAL 3.50

Cup of health

Ginger alchemy

Kava Chi

ESPRESSO 3.50

Sweet love of ginger

Rooibus vanilla

Earth Express

Coffee (Equater)

Reg or decaf