

From QR code go to our website for today’s menu

*produce from Thao Ranch and sprouts from Indigenous Farms*

*All meatballs made gluten free*

**BBQ Chicken Sliders $16**

Sliced chicken breast on three rolls with house BBQ sauce

Served with cole slaw

**The Big Ball Plate $16**

Two beef meatballs made with lots of herbs on two rolls served with marinara and horseradish cream with a side of coleslaw

**Vegan Nutballs $16**

 Two of our almost famous nutballs on toasted flatbread with spring mix and vegan chimichurri, pickled red onion and a side pasta salad

**Caprese Salad $10**

Spring mix with heirloom tomatoes, heirloom cherry tomatoes, fresh mozzarella,

basil, and balsamic glaze

**Tapas/Small Plates $5** *Add feta to any tapa $1*

**Dolmas** – Four grape leaves stuffed with rice and Mediterranean spices served with horseradish cream sauce over spring mix ***ask for vegan sauce***

**Watermelon Salad** – Spring mix, watermelon, lemon, mint and balsamic glaze

**Mediterranean Pasta Salad** – Orzo, artichoke hearts, kalamata olives and cherry tomatoes with a zesty vinaigrette with sesame seeds

**Pickle Platter –** A mix of vegetables with a slightly sweet dill flavor, served with chimichurri sauce

**Kids Menu $7** - served with watermelon, chips or a rice krispy treat (choose 2)

* Beef meatball with marinara on a roll
* BBQ Chicken slider

*Chips $2, Soda $2, Water $1, Rice Krispy $1*