

G's **SEASONAL MENU**

LOADED HUMMUS & PITA CHIPS

Delicious hummus crafted from chickpeas, tahini, and lemon, layered with fresh cucumbers, mild peppers, grape tomatoes, black olives, and feta, then drizzled with herb-infused olive oil. Served with warm, freshly cooked pita chips. 15

SOUTHWEST CHICKEN NACHOS

Stacks of tortilla chips layered with creamy queso and tender fire-braised chicken, topped with zesty corn-bean salsa, crisp shredded lettuce, fresh pico de gallo, and sliced jalapeños, finished with a cool dollop of sour cream. 17

MEDITERRANEAN CHICKEN HUMMUS BOWL

Grilled chicken breast, jasmine rice, and smooth classic hummus, layered with fresh grape tomatoes, red onions, cucumbers, and black olives in a light lemon vinaigrette, and topped with crumbled feta for a balanced, savory finish. 17.5 | Sub Salmon +8

THE CAPONE CLASSIC

Fresh mozzarella layered with crispy cup & char pepperoni and savory Italian sausage, finished with hot giardiniera for a bold, layered bite with just the right balance of heat, tang, and richness.

THE DIRTY MARTINI

A smooth garlic herb cream cheese base topped with mozzarella cheese, fire-braised chicken, green olives, and parmesan—rich, savory, and balanced with a subtle briny finish that brings it all together.

Pocket 14 | Flatbread 16 | 12" (6 Slices) 22.5
14" (8 Slices) 25.5 | 16" (12 Slices) 29.5

