

Burgers, sandwiches & wraps served with your choice of the Maven's fresh Napa coleslaw or hand cut kettle chips and dill pickle. Upgrade to garlic rosemary fries or a salad of fresh organic greens for an additional \$2

## DELI SANDWICHES

### CALIFORNIA TURKEY \$14 \* ✓

Organic Diestel farms turkey or vegetarian turkey, avocado, Monterey Jack cheese, sprouts, lettuce, tomatoes, honey mustard dressing, toasted organic sourdough

### ROAST BEEF & CHEDDAR \$14 \* ✓

Thinly sliced top sirloin roast beef, farmhouse cheddar, horseradish cream, tomato, lettuce, onion, freshly baked organic sourdough

### MAVEN'S TUNA SALAD CROISSANT \$14 \*

Albacore tuna, celery, red onion, romaine lettuce, tomato, onion, on a Maven croissant

### BAJA WRAP \$13 ✓

Grilled organic chicken or braised tofu with queso fresco, avocado, organic lettuce, pickled onions, cilantro, locally grown tomatoes, orange chipotle vinaigrette and baked-to-order flatbread

### THE MAVEN'S BLT&A \$14 \* ✓

Beeler Ranch applewood smoked bacon or veggie bacon, romaine lettuce, tomatoes, fresh avocado, mayo, toasted oat and whole wheat bread

## QUICHE & PASTA

### PENNE PASTA \$10 \* ✓

Penne pasta, fresh basil pesto, shaved parmesan  
add: organic chicken or grilled salmon \$4

### GREEN CHILE QUICHE \$12 ✓

Hatch green chile, tomatoes, Monterey Jack cheese, small salad

### SPINACH QUICHE \$12 ✓

Feta cheese, spinach, sun dried tomatoes, pesto, small salad

## SNACKS

### MAVEN GOURMET NACHOS \$10 \* ✓

Hand cut tortilla chips, organic black beans, cheddar, asadero and Monterey Jack cheeses, tomatoes, scallions, red onion, serrano peppers, cilantro, sour cream

### SALSA & CHIPS \$5 \* ✓

Roasted ancho chile salsa, hand cut tortilla chips

## GRILLED SANDWICHES

### THE MAVEN'S REUBEN \$15 \* ✓

Corned beef, vegan turkey or tofu, with Swiss cheese, sauerkraut, Dijon mustard, Russian dressing, freshly baked light rye

### BANH MI \$15 \* ✓

Choice of Sriracha seared organic chicken or tofu, honey lime slaw, cucumber, tomato, serrano peppers, cilantro, fresh mint, mayonnaise, freshly baked baguette

### GALISTEO GRILL \$15 \* ✓

Grilled organic chicken breast or sautéed tofu, smoked mozzarella, chipotle aioli, tomatoes, red onions, freshly baked caramelized onion roll

### MEDITERRANEAN MELT \$13 \* ✓

Artichoke hearts, Kalamata olives, capers, red onions, roasted garlic, red bell pepper, provolone melted open face freshly baked baguette

### GRILLED FARMHOUSE CHEDDAR \$13 \* ✓

Extra sharp New York cheddar, locally grown tomato, red onion, thick cut organic sourdough  
add: applewood smoked bacon \$3 veggie bacon \$3

### HAM & BRIE \$14 \* ✓

Naturally raised Niman Ranch Ham or portobello mushrooms, melted brie, caramelized apples, shaved red onion, baby spinach, balsamic vinegar reduction and honey mustard on freshly baked organic sourdough

### SONOMA WRAP \$14 ✓

Grilled organic chicken or seitan style chicken, brie, pesto, avocado, locally grown tomato and lettuce wrapped in homemade flatbread

### PORTOBELLO MELT \$13 \* ✓

Grilled portobello mushroom, provolone, roasted peppers, red onions, tomatoes, chipotle aioli, freshly baked sourdough

## MAVEN BURGERS

### GREEN CHILE BACON CHEESEBURGER \$16 \* ✓

Hand formed grass fed sirloin, aged white cheddar, Hatch green chile, Beeler Ranch applewood smoked bacon, lettuce, tomato, red onion, organic freshly baked bun

### SOUTHWEST VEGGIE BURGER \$15 \* ✓

Chipotle black bean burger, local tomato, red onion, lettuce, green chile, vegan mayonnaise, organic bun  
add: cheddar cheese or vegan cheese \$2  
bacon or veggie bacon \$2



## SALADS

add organic chicken breast \$5, grilled salmon \$7, or tofu \$2 to any dish

### CHIPOTLE CHICKEN SALAD \$14 \* ✓

Organic greens, grilled organic chicken or sautéed tofu, avocado, queso fresco, tomatoes, shaved red onions, orange-chipotle dressing

### NIÇOISE TUNA SALAD \$16 \* ✓

Seared ahi tuna filet or sautéed tofu, haricot verts, hardboiled egg, roasted potatoes, organic greens, roasted red peppers, capers, olives, Dijon-herb vinaigrette

### CAESAR SALAD \$14 \* ✓

Atlantic salmon, grilled organic chicken or sautéed tofu, romaine lettuce hearts, homemade croutons, capers, shaved Parmesan, Caesar dressing

### MEDITERRANEAN SALAD \$13 \* ✓

Organic greens, baby spinach, feta, roasted red peppers, olives, red onion, cucumbers, local tomatoes, capers, lemon-feta dressing

### CHOPPED SALAD \$14 \* ✓

Romaine, roasted corn, black beans, poblano peppers, tomatoes, jack cheese, avocado, cumin lime vinaigrette

### ORGANIC GREENS \$5 (SM) \$10 (LG) \* ✓

Organic field greens, cucumber, onion, locally grown tomato, roasted garlic-balsamic vinaigrette

## FLATBREADS

### MOZZARELLA, TOMATO & BASIL \$10 \* ✓

Mozzarella, Parmesan, tomatoes, fresh basil

### GREEN CHILE & CHICKEN \$14 \*

Organic chicken, green chile, pine nuts, white sauce, cilantro

### PESTO & ROASTED PEPPER \$14 \* ✓

Fresh basil pesto, roasted red peppers, arugula, fresh and aged mozzarella, Parmesan

### ROMAN \$12 \* ✓

Tomato sauce, aged mozzarella, Parmesan, olives, Roma tomatoes, red onions, extra virgin olive oil

### MEDITERRANEAN \$14 \* ✓

Feta cheese, Kalamata olives, zucchini, baby spinach, red onion, tomato sauce, mozzarella, Parmesan, extra virgin olive oil

## SMALL PLATES

CHILE & CHEESE BREAKFAST SMASHERS \$7

THICK CUT NIMAN RANCH HAM \$6

HOUSE MADE GREEN CHILE SAUSAGE \$5

APPLEWOOD SMOKED BACON \$5

SIDE OF RED OR GREEN CHILE \$2

SINGLE BUTTERMILK PANCAKE \$5

## ALL DAY BREAKFAST

### COUNTRY BREAKFAST \$13 \* ✓

Organic eggs, choice of house made green chile sausage, applewood smoked bacon or veggie sausage, smashers, toast

### GOURMET BREAKFAST BURRITO \$13 \* ✓

Organic eggs, asadero and Monterey Jack cheeses, red potatoes, peppers, onions, red or green chile, in a flour tortilla  
add: applewood smoked bacon \$3, green chile sausage \$3

### CHILAQUILES \$13 \* ✓

Tortilla strips sauteed in red chile, two organic eggs, queso fresco, avocado, lettuce, tomatoes, sour cream, cotija cheese, organic Yucatan style black beans

### EGGSADILLA \$13 ✓

Scrambled organic eggs, poblano chiles, cheddar cheese, red onion, cilantro, flour tortillas, organic Yucatan style black beans, cotija cheese, fire roasted ancho salsa, sour cream

### HUEVOS RANCHEROS \$13 \* ✓

Organic eggs, red or green chile, asadero and Monterey Jack cheeses, fresh corn tortillas, black beans, sour cream

### MIGAS \$13 \* ✓

Organic eggs scrambled with corn tortillas, cheddar cheese, serrano chiles, red onion, tomatoes, fire roasted ancho chile salsa, organic Yucatan style black beans, cotija cheese, cilantro, corn tortillas

### SANTA FE SCRAMBLED TOFU \$13 \* ✓

Tofu, fire roasted poblano chiles, chipotle chiles, baby spinach, tomatoes, garlic, cilantro, black beans, breakfast smashers

### BREAKFAST SANDWICH \$13 \* ✓

Organic eggs, Swiss cheese, applewood smoked bacon or veggie bacon, chipotle aioli, arugula, sourdough, breakfast smashers

### PEACH COMPOTE FRENCH TOAST \$13 ✓

Batter dipped challah layered with sweet cream cheese, topped with homemade peach compote

### BLUE CORN BLUEBERRY PANCAKES \$14 \* ✓

Blue corn blueberry pancakes, sweet brown sugar-piñon sauce, toasted pine nuts - gluten free

### BUTTERMILK PANCAKES \$9 ✓

With 100% pure Vermont maple syrup.

### MEDITERRANEAN OMELETTE \$13 \* ✓

Feta cheese, tomatoes, Kalamata olives, red onion, cucumber, breakfast smashers, toast

### PORTOBELLO & SWISS OMELETTE \$14 \* ✓

Organic eggs, Swiss cheese, mushrooms, shallots, bechamel sauce, chives, smashers, toast

\* gluten-free option available

✓ vegetarian or vegan option available

# beverages

- AROMA ORGANIC COFFEE \$3
- ORANGE JUICE \$3.50 - \$5.50
- POT OF TEA \$3
- LEMONADE \$3
- ICED TEA \$3
- PANNA BOTTLED WATER \$6
- SAN PELLEGRINO \$6
- ARANCIATA, LIMONATA \$3.50
- ZIA ROOT BEER, GINGER BREW \$3.50
- MATCHA LATTE \$5
- COKE, SPRITE, DR. PEPPER \$2.50

## ESPRESSO DRINKS

- ORGANIC ESPRESSO \$2.75
- ORGANIC CAPPUCINO \$3.50
- ORGANIC LATTE \$4.25
- ORGANIC MOCHA \$4.75
- ORGANIC AMERICANO \$2.75
- PUNJABI STREET CHAI \$4.25
- CHOCOLATE CHAI \$4.75

## HOT CHOCOLATE

- MEXICAN \$4.75
- MAYAN CHILE \$4.75
- ITALIAN \$4.75
- GUITTARD BITTERSWEET \$4.75
- GUITTARD BITTERSWEET \$4.75
- MUSHROOM MAMA CHOCOLATE CHAGA \$4.50

## BEER & WINE

- MIMOSA \$7
- KORBEL SPARKLING \$8
- WILLIAM HILL CHARDONNAY \$8
- NATURA SAUVIGNON BLANC \$7
- ALTA VISTA MALBEC \$8
- PERRIN CÔTES DU RHÔNE \$8
- MARBLE PILSNER \$5
- ACE DRY APPLE CIDER \$5
- FAT TIRE \$5



# dessert

## CHOCOLATE FUDGE BROWNIE EXTRAVAGANZA \$8

Warm Belgian chocolate walnut brownie, organic Chantilly cream, chocolate ganache, walnuts, fresh strawberries

## LIFE BY CHOCOLATE TORTE \$8

Belgian chocolate cake, dark chocolate ganache, chocolate cream

## CARROT CAKE \$8

Cream cheese frosting, chopped walnuts

## CHERRY CHEESECAKE \$8

Creamy cheesecake drizzled with cherry compote and a graham cracker crumb crust

## MOCHA MOUSSE PETIT FOUR GRANDE \$8

Dark chocolate cake with mocha mousse filling, coated with dark chocolate ganache

## OUR PLEDGE OF HEALTHY AND DELICIOUS FOOD

No artificial flavors, preservatives or synthetic additives

Always organic eggs

Always organic chicken

Natural, hormone-free beef & ham

Unbleached, non-bromated regionally grown flours

GMO free certification obtained on many ingredients

French fries cooked exclusively in polyunsaturated canola oil

Seasonal fresh ingredients from local producers

No hydrogenated oils. Ever.

Organically Grown Coffees

Organic Milk for all beverages

Gluten Free, vegetarian, egg free and vegan options.

*Made in a kitchen that cares for you!*