

WOODSIDE SUMMER FOOD MENU

BREAKFAST

HAZELNUT TOAST **VG**
Grains Galore toast, house-made hazelnut butter, banana, honey, cacao nibs, bee pollen 6

OVERNIGHT OATS **V**
steel-cut oats, flax and chia seeds, coconut yogurt, almond milk, maple syrup, macerated berries, banana, toasted almonds 7

BOMBAY BRUNCH WRAP **VG**
curry-smashed potatoes, roasted cauliflower, scrambled eggs, spinach, bell pepper, pickled onions, cilantro-mint chutney 10

WOODSIDE BREAKFAST
two eggs cooked to order, skillet potatoes, Burgers' bacon, avocado, Grains Galore toast, seasonal fruit 10

SHAREABLES

HUMMUS **VG**
feta, kalamata olives, roasted peppers, served with fresh vegetables and grilled pita 9

POOLSIDE GUACAMOLE
traditional guacamole garnished with toasted cumin, pickled onion and cilantro, served with blue corn tortilla chips 9

THAI FLATBREAD
grilled chicken thighs, peanut sauce, smoked mozzarella, scallion, cilantro, sweet chili sauce 9

BANG BANG CAULIFLOWER **VG GF**
gluten-free flour, carrot, bell pepper, scallion, sambal coconut sauce, micro cilantro 9

SALADS

Add Chicken +4, Shrimp +5, Salmon +6

WOODSIDE GREEN **V GF**
spring mix, shaved red onion, bell pepper, pecan, dried apricot, chia seeds, lemon-dill vinaigrette 9

KALE CHICKEN CAESAR
kale, romaine, Buttonwood Farms chicken breast, sourdough croutons, hemp hearts, Caesar dressing 11

KOREAN CHICKEN **GF**
crispy chicken, cabbage, cilantro, tomatoes, cucumber, carrot, chili sauce, ginger-sesame vinaigrette 11

FUEL **GF**
lemon thyme chicken, egg, spinach, dried cranberries, toasted cashews, garbanzo beans, green goddess dressing 11

HANDHELDS

Served with a choice of Chips or Fries. Substitute Woodside Green or Kale Caesar salad for \$2

WOODSIDE BURGER*
grass-fed beef, lettuce, tomato, dill pickles, cheddar, Farm to Market brioche bun 12

ISLAND BURGER*
grass-fed beef, grilled pineapple, red onion, lettuce, pepper jack, Jamaican jerk spice, chili aioli, toasted Farm to Market brioche bun 12

CALIFORNIA CLUB WRAP
roast turkey, bacon, guacamole, bibb lettuce, tomato, pickled jalapeño, whole-wheat wrap 11

CHICKEN SALAD
Buttonwood Farms chicken breast, cashews, grapes, celery, red onion, served on lettuce cups, toasted Grains Galore toast or whole-wheat wrap 10

CHICKEN TENDERS **GF**
hand-breaded in gluten-free flour, served with house-made honey mustard 10

FALAFEL BURGER **VG**
house-made falafel, tzatziki, feta, bibb lettuce, red onion, tomato, tahini sauce, Farm to Market brioche bun 11

BOWLS

SALMON BOWL **GF**
Faroe Island salmon, ginger and honey glaze, red quinoa, charred carrots, marinated zucchini, togarashi 13

BUDDHA BOWL **V**
house-made falafel, jasmine rice, cauliflower, roasted carrots, spinach, red cabbage, cashews, pickled jalapeño, tahini 12

POKÉ BOWL*
seared Ahi tuna, jasmine rice, house-fermented kimchi, mango, edamame, fried wonton, ginger-sesame aioli 13

JAVA BOWL **GF**
jerk chicken fried rice, pineapple, zucchini, scallion, sambal coconut sauce, plantain chips, romaine 12

SIDES

HOUSE-MADE POTATO CHIPS **V GF** 2

TWICE-COOKED FRIES **V GF** 3

RED QUINOA **V GF** 3

ROASTED SUMMER VEGETABLES **V GF** 4

Most items can be made gluten-free, vegetarian, or vegan. Just ask!

GF Gluten-Free **VG** Vegetarian **V** Vegan

Menu created by Executive Chef, Michael Giampetruzzi of Woodside Kitchen
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness

WOODSIDE SUMMER DRINK MENU

READY-TO-DRINK

Buzzwater watermelon, cucumber or berry (16.9 oz 5% abv)	6
SOCIAL Sparkling Saké grapefruit rose or elderflower apple (10 oz 5% abv)	5
Whiteclaw mango or black cherry (19.2 oz 5% abv)	7
Boulevard Fling Craft Cocktails blood orange soda or mojito (12 oz 8% abv).....	7
Cayman Jack Margarita blood orange soda or mojito (12 oz 5.8% abv)	7

BEER

CANNED	
Seasonal Selections (12 oz).....	5
Avery White Rascal, Boulevard Selections, Firestone Walker Lager, Golden Road Mango Cart, Guinness, Pacifico, Stone IPA, Athletic Brewing Upside Down Golden Ale (NA)	
Sesaonal Selections (19.2 oz)	
Boulevard Easy Sport 7	
Boulevard Tank 7 10	
Dogfish Head Seaquench 8	
Lagunitas IPA 8	
Domestic Selections (16oz)	5
Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra	

WINE

WHITE WINE	
Pacificana Chardonnay California	8/30
Jules Taylor Sauvignon Blanc New Zealand	9/35
ROSÉ + SPARKLING	
Summer Water Rosé California	9/34
Riondo Prosecco Italy	8
Scarpetta Frizzante Italy	6
RED WINE	
Boedecker Cellars Pinot Noir OR	9/34
Shannon Ridge California CA	9/34
CANNED	
Canned Wine Selections (12 oz in a single can)	12
Chardonnay, Sauvignon Blanc, Pinot Gris, Rosé, Sparkling, Sparkling Rosé, Red Blend	