

# Gourmet Sandwiches

(Pricing does not include taxes.)

Rates subject to change.

**Breakfast Sandwiches** (serves 9) **\$155**  
Bacon, Soft Scrambled Egg, Cheese, Chili Aoili, Brioche Bun (Veggie Option: Sub Avocado for Bacon)

**Breakfast Burrito Box** (serves 9) **\$155**  
Bacon, Soft Scrambled Egg, Potatoes, Pico de Gallo, Chipotle Cream (Veggie Option: Sub Avocado for Bacon)

**AÇAÍ Bar** (serves 9) **\$130**  
Build your own: served with 100% pure AÇAÍ with Granola, Bananas, Blueberries, Strawberries

**Amazing Gourmet Sandwiches**  
Small (serves 9) **\$130**  
Large (serves 18) **\$248**

**Gourmet Bag Lunch** (Sandwich, bag of chips, mini chocolate chip cookies) **\$29 ea**

**Rubicon Special:** roasted turkey, smoked gouda, roasted red pepper tapenade, lettuce, pesto mayo Hog's Breath: applewood smoked ham, thick-cut bacon, avocado, lettuce, tomato, onion, honey hot + sweet mustard, chipotle mayo

**Crandie:** roasted turkey, provolone, avocado, lettuce, tomato, onion, balsamic glaze, mayo, cranberry mustard

**Achin' 4 Bacon:** roasted turkey, thick-cut bacon, avocado, lettuce, tomato, mayo Spicy Tuna: albacore tuna salad, pepper jack, avocado, tomato, onion, pickle, pepperoncini, lettuce, mayo, habañero mustard

**The Stallion:** genoa salami, applewood smoked ham, provolone, tomato, onion, pepperoncini, spicy chop-chop, lettuce, mayo, mustard

**Giddy Up:** prime roast beef, swiss, roasted red pepper tapenade, caramelized onion, wild arugula, creamy horseradish

**Whale's Veg:** avocado, pesto goat cheese, cucumber, tomato, carrot, alfalfa sprout, spring greens, tarragon dijon mustard, balsamic glaze

(Gluten Free Bread is available)

**Salad Options**  
Small (serves 9): **\$110**  
Large (serves 18) **\$170**

**Farmers:** Avocado, cucumber, cherry tomatoes, feta, house-made croutons, spring greens, red cabbage, honey Dijon vinaigrette

**Cowboy:** Chipotle chicken, cotija, avocado, black beans, hominy, cherry tomato, tortilla strips, baby romaine, cilantro lime dressing, chipotle creme

**Superfood:** Charred shiitake, avocado, fresh blueberries, walnuts, hemp seeds, kale chips, spring greens, wild arugula, goddess dressing with omega 3 rich flax oil

**Baby Blue:** Quinoa, bleu cheese, candied walnuts, avocado, strawberries, spring greens, wild arugula, balsamic vinaigrette

**Side salad options**  
Small (serves 9): **\$130**  
Large (serves 18) **\$190**

**Bowtie Pesto Pasta:** Bowtie Pasta, red onion, sun-dried tomato, shaved asiago, dressed in a pesto sauce

**Bacon Potato Salad (GF):** Red potatoes, bacon, celery, red onion, parsley, mayo, Dijon mustard, salt & pepper

**Sesame Noodles (GF):** Rice noodles, diced red bell pepper, thinly sliced cabbage, cilantro, sesame seeds, soy ginger vinaigrette

**Vegan Chipotle Crunch:** Plant based breaded chicken, dairy free feta, avocado, quinoa crunch, black beans, pico de gallo, baby romaine, hone chipotle vinaigrette & cilantro lime dressing