

MANGO BISTRO LUNCH

TWO for \$17 Per Person (Please No Sharing, No Substitutions)

PICK TWO- One from two of the categories

**1
FIRST**

Cup of "SOUP DU JOUR"

Cup of Chilled Andalusian **GAZPACHO**

Small **BISTRO SALAD**

HUMMUS & blue corn chips

Cup of **LOBSTER BISQUE** (Add \$3)

DRINKS Includes
ICED TEA (Regular, Mango or Green),
COKE, Diet **COKE**, **SPRITE**, Diet **SPRITE**
or **REGULAR COFFEE**

**2
ENTREES**

LUAU PANINI

Pineapple bread, ham, Swiss & red onion served with blue corn chips

CIAO BELLA!

A soft pretzel bun topped with fresh basil pesto, Organic arugula, Burrata, tomatoes and balsamic reduction... Italy on a Bun! Served with blue corn chips

ASIAN FLATBREAD

Flatbread topped with mozzarella, chicken **OR** Shrimp, red onion & avocado drizzled with green curry sauce

RIO GRANDE GRILLED BURRITO

Pulled pork, rice, black beans, plantain & mango chipotle sauce in a wheat tortilla served with blue corn chips

TIP OF THE ICEBERG

Iceberg lettuce topped with blue cheese, red onion, bacon, fresh apple tomatoes & micro greens drizzled with creamy ranch dressing

BLACK'N'BLUE CREPE

Sliced roast beef, crumbled blue cheese, creamy horseradish sauce, bacon, tomato & red onion in a savory crepe

**3
SWEETS**

- **SALTED CARAMEL CHEESECAKE** with whipped cream & salted caramel

- **PANNA COTTA GF** - Homemade vanilla panna cotta topped with your choice of salted caramel or chocolate and whipped cream

- **HYPPO POPS GF** - Assorted fun flavors. All natural and delicious!

- **VEGAN FROZEN DELIGHTS** *GF / Vegan / NO refined sugar/RAW*
(Tiramisu - Raspberry/Blueberry - Mango/Lime - Chocolate/Hazelnut-
Chocolate/Coconut - Raspberry/Passion Fruit)

MOST OF OUR ENTREES CAN BE MADE GLUTEN FREE UPON REQUEST

MANGO BISTRO **PLANT BASED** LUNCH

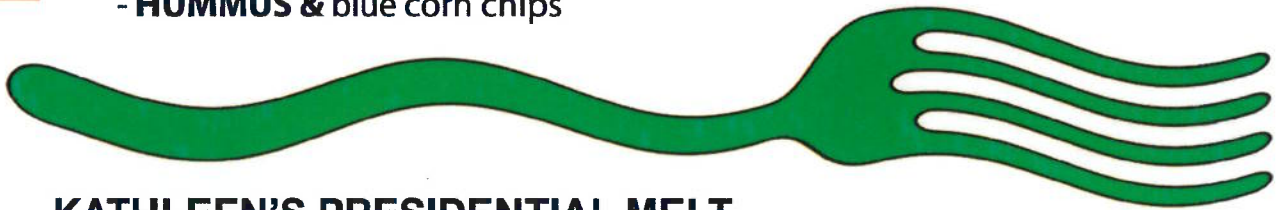
TWO for \$17 Per Person (Please No Sharing, No Substitutions)

PICK TWO- One from two of the categories

1 **FIRST**

- Cup of "SOUP DU JOUR"
(ask your server if it is Vegan)
- Cup of Chilled Andalusian **GAZPACHO**
- Small **BISTRO SALAD**
- **HUMMUS** & blue corn chips

DRINKS Includes
ICED TEA (Regular, Mango or Green),
COKE, Diet **COKE**, **SPRITE**, Diet **SPRITE**
or **REGULAR COFFEE**



KATHLEEN'S PRESIDENTIAL MELT

Vegan grilled cheese with homemade vegan pesto, Organic baby spinach avocado & vegan mayo on sourdough bread.

CHIPOTLE BLACK BEAN BURGER

Organic black bean burger with plant-based cheese on a soft burger bun with vegan mayo, lettuce, tomato, red onion & micro greens

RAINBOW SALAD

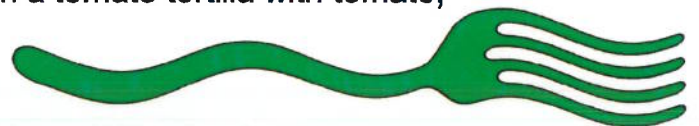
Organic spinach topped with shredded raw beets, carrots, red peppers, cucumber & micro greens

GREEK BUDDHA BOWL

Organic protein packed quinoa, heirloom cherry tomatoes, cucumber, walnuts & red onions on a bed of crunchy lettuce & Organic greens

VEGAN CHICKPEA SALAD WRAP

Our homemade curry chickpea salad (chickpeas, vegan mayo, dried cranberries, walnuts, fresh apple & yellow curry) in a tomato tortilla with tomato, Organic mixed greens & red onion



2 **ENTREES**

3 **(SWEETS)**

VEGAN Delights GF / Vegan / NO refined sugar

(Tiramisu - Raspberry/Blueberry - Mango/Lime -
Chocolate/Hazelnut - Chocolate/Coconut -
Raspberry/Passion Fruit)

Vegan Cookie (Ask for available flavors)

Hyppo Pops GF - All natural and delicious

MOST OF OUR ENTREES CAN BE MADE GLUTEN FREE UPON REQUEST