

tossgreen

signature salad | wrap

large salad +\$1.00, add homemade soup +\$3.29

ancient greek

\$7.79

mesclun mix, grape tomatoes, cucumbers, kalamata olives, chickpeas, crumbled feta cheese, pita chips

we recommend - lemon tahini vinaigrette

caesar

\$7.59

chopped romaine, shaved parmesan, freshly grilled all-natural chicken, croutons

we recommend - classic caesar or mexican caesar

classic mediterranean

\$9.19

mesclun mix, red and green peppers, cucumber, pico de gallo, red onion, homemade hummus, homemade falafel

we recommend - squeeze of sriracha and lemon tahini vinaigrette

krispy kale

\$8.49

kale and spinach, edamame, corn, red cabbage, homemade organic quinoa, freshly grilled all-natural chicken

we recommend - lime cilantro vinaigrette

posh spice

\$8.99

kale and spinach, freshly roasted broccoli, raw beets, shredded carrots, homemade organic quinoa, freshly roasted marinated tofu, sunflower seeds

we recommend - carrot chili vinaigrette and squeeze of sriracha

steakhouse

\$9.99

chopped romaine, freshly grilled steak, red and green peppers, red onion, grape tomatoes, white extra sharp cheddar cheese

we recommend - smoky chipotle ancho vinaigrette

sunshine shrimp

\$9.99

freshly roasted shrimp with chopped romaine and mesclun mix, avocado, grape tomatoes, corn, carrot, cilantro

we recommend - fresh avocado vinaigrette and fresh lime squeeze or carrot chili vinaigrette

thai twist

\$7.79

chopped romaine, cilantro, edamame, shredded carrot, red and green peppers, roasted peanuts

we recommend - thai peanut sauce and lime cilantro vinaigrette

all time favorites

key-vocado

\$9.99

spinach, homemade organic quinoa, cucumber, pico de gallo, hard boiled egg, avocado, white extra sharp cheddar cheese, freshly grilled all-natural chicken

we recommend - fresh avocado vinaigrette and fresh lime squeeze

chopped royale

\$8.99

chopped romaine, freshly grilled all-natural chicken, apple, grape tomatoes, dried cranberries, crumbled feta cheese

we recommend - champagne vinaigrette and balsamic vinaigrette

classic cobb

\$9.99

mesclun mix and chopped romaine, freshly grilled all-natural chicken, hard boiled egg, avocado, grape tomatoes, bacon, blue cheese

we recommend - honey dijon vinaigrette

original tex-mex

\$7.79

mesclun mix and chopped romaine, red and green peppers, black beans, corn, pico de gallo, white extra sharp cheddar cheese, tortilla chips

we recommend - fresh avocado vinaigrette or tex-mex ranch

extras | beverages

assorted chips	\$1.59
bottled drink	\$2.19
fountain drink homemade <i>(drinks made from scratch daily)</i>	\$2.49
bottled water	\$1.79
premium drinks <i>(ginger ale, organic drinks etc)</i>	\$2.79
chips & salsa	\$1.99
freshly baked cookie	\$2.29
homemade hummus & pita chips	\$3.29
homemade hummus & warm pita	\$3.99
homemade hummus & falafel	\$3.99

homemade soup

\$3.99

homemade soup of the day
chicken vegetable
roasted tomato | chickpea chili
lentil | roasted potato
seasonal*

* look at seasonal menu for details.

signature

warm bowl | burrito

add homemade soup +\$3.29

falafel tahina

\$9.79

brown rice, spinach, corn, pico de gallo, homemade falafel, red and green peppers, homemade hummus, red onion, cucumber

we recommend - squeeze of sriracha and lemon tahini vinaigrette

southern heat

\$8.69

brown rice, spicy sriracha sauce, homemade organic quinoa, black bean, red onion, pico de gallo, red & green peppers, fresh diced jalapeno, cilantro, spinach, green onion, freshly grilled all-natural ancho chili chicken

we recommend - fresh homemade tomatillo salsa and fresh lime squeeze

ranchero

\$8.49

brown rice, freshly grilled all-natural chicken, white extra sharp cheddar cheese, romaine, freshly roasted broccoli, pico de gallo, tortilla crunches

we recommend - jalapeño ranch or tex-mex ranch

thai quinoa bowl

\$8.49

spinach, warm quinoa + lentil, edamame, green onion, red and green peppers, roasted peanuts, cilantro, freshly grilled all-natural chicken

we recommend - lime cilantro vinaigrette and thai peanut sauce

all time favorites

emperor

\$8.69

freshly grilled all-natural ancho chili chicken, brown rice, black beans, corn, red onion, red and green pepper, pico de gallo, white extra sharp cheddar cheese, sour cream, romaine

we recommend - smoky chipotle ancho vinaigrette and fresh lemon squeeze

classic vegetarian

\$8.19

brown rice, black beans, mung bean sprouts, corn, red onion, red and green peppers, pico de gallo, white extra sharp cheddar cheese, avocado, romaine

we recommend - tomatillo salsa and fresh avocado vinaigrette

mexican gold

\$8.99

freshly grilled steak, brown rice, black beans, red onion, pico de gallo, white extra sharp cheddar cheese, sour cream, romaine

we recommend - smoky chipotle ancho vinaigrette

fresh juice

\$5.99 | large cup +\$2.00

detox

kale, spinach, cucumbers, apple, carrots and mint

fountain of youth

apple, mint, and ginger

fiber boost

raspberry, banana, and apple

right fit

raw beets, carrots, apple, orange and ginger

toss paradise

carrots, orange, pineapple and ginger

green kick

apple, kale, cucumber, spinach, celery and lemon

beets by tossgreen

avocado, banana, apple, raw beet, and pineapple

energizer

orange, pineapple, and apple

power house

carrots, orange, apple, and ginger

kiwi kick

kiwi, strawberry, and apple

