

# Evergreen

## Soups...our daily selection

Cup 4. Bowl 6.5 Big Bowl 9.

## Salads

Caesar 7.5 Baby Greens 5.  
add grilled Sonoma chicken—4. or grilled wild shrimp—6.

Poached Pear 8.  
baby greens, Pt. Reyes blue cheese dressing, candied pecans

Roasted Mixed Baby Beets 9.  
Laura Chenel goat cheese, hazelnuts, wild arugula

Dungeness Crab 14.  
butter lettuce, toasted almonds, curry-apricot vinaigrette

Seared Ahi Tuna 12.5  
crunchy Asian slaw, soy-ginger vinaigrette, red chili mayo

Grilled Chipotle-Lime Shrimp Tostada Sm—9. Lg—16.  
guacamole, charred tomato salsa, shredded cabbage, sour cream

Grilled Chicken Cobb 15.  
avocado, bacon, tomato, hard egg, blue cheese, romaine, watercress

## Sandwiches

Side choice of baby greens salad, Yukon gold fries, coleslaw or fresh fruit  
Add 2. to substitute a cup of soup as your side

Smoked Pulled Pork 12.  
sweet bun, housemade barbecue sauce, coleslaw, pickles

Falafel 11.5  
flatbread, hummus, cucumber, tomato, paprika yogurt

Grilled Smoked Bratwurst 12.5  
Dutch crunch roll, beer mustard, sauerkraut, grilled onions

Wood Grilled Burgers etc...  
sweet bun, our special sauce, lettuce, tomato, red onion, pickles

All Natural Angus Beef 12. King Salmon 13.5  
Sonoma Chicken Breast 10.5 Portobello Mushroom 11.

add cheese—cheddar, Swiss, American, blue .75  
bacon, avocado, grilled onions, mushrooms 1. each

Bowl of Yukon gold fries 6.

Our goal is to serve all natural meats, wild caught or sustainably farmed seafood  
and local organic produce whenever possible. Chef/Owner—David Lutz

An 18% gratuity may be added for parties of 6 or more ♦ 2. for split plates