FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN OR COME IN CONTACT WITH DAIRY, EGGS, WHEAT, SOY, TREE NUTS, PEANUTS, SHELLFISH OR WHEAT.

1ST. CHOOSE VOUR BASE **CHOOSE A FUEL ORIGINAL OR CREATE YOUR OWN**

SALAD Mid: \$7.50 Full: \$10.95 Spinach Kale Arcadian Spring Mix Iceberg **Brown Rice**

PIZZA \$9.75

Traditional Dough 10" Gluten Free + \$3 Cauliflower Crust + \$4 Broccoli Crust + \$4

SANDWICH \$8.50 8" White Sub

WRAP \$8.50 10" Wheat Wrap





THE 809

Bacon, pear, walnuts, provolone, gorgonzola, cream sauce, pesto finish

THE ITALIAN

Salami, prosciutto, ham, fresh mozzarella, roasted red peppers, tomato, banana peppers, iceberg, oil and vinegar, S&P

HAWAIIAN FIVE-O

Ham, bacon, fresh pineapple, shredded mozzarella, sriracha, bbq finish

OH KALE YEAH | +\$1.00

Grilled chicken, tomato, avocado, fresh jalapeños, kale, fresh apples, walnuts, house vinaigrette

THE MARKET

Fig, goat cheese, mushroom, spinach, balsamic glaze, garlic oil

NEWPORTER

Marinated shrimp, corn, tomato, black beans, goat cheese, croutons, honey citrus dressing

TUSCAN

Prosciutto, arugula, ricotta and mozzarella cheese, sun-dried tomatoes, olive oil, parmesan

STEAKHOUSE

Sirloin steak, gorgonzola crumbles, tomato, cucumber, onion, marinated artichoke, cusabi finish

PHILLY PHILLY

Thinly sliced steak, provolone, mushrooms, onions, green peppers, chipotle mayo



SMOOTHIES STARTING AT \$6.25



PEANUT BUTTER SPLIT

Peanut butter, banana, cocoa, honey, almond milk

THE RESET

Blueberry, mango, banana, honey, cinnamon, orange juice

AVOVADOLADA

Avocado, pineapple, kale, lime, coconut milk, coconut flakes

TROPICAL FRUIT BOOST

Strawberry, pineapple, banana, mango, orange juice

DETOX

Kale, spinach, pineapple, cucumbers, green apple, almond milk

CREATE YOUR OWN

Choose from a variety of fruits, vegetables, greens, and more!





SELECTIONS

HAM OR TURKEY Sandwich/wrap

Ham or turkey, american cheese, lettuce, tomato, mayo | \$7.50

CHEESE STICKS

Traditional dough, olive oil, marinara sauce, mozzarella cheese | \$7.99

SDE BITES Chips, Pickles, and Chocolate Chip Cookies | \$2.25 Fresh Fruit Cups | \$5.99



OR CRAFT YOUR OWN



ONE PRICE, ENDLESS OPTIONS

2. LAYER ON A SAUCE

House Red Sauce Barbeque Pesto White Cream Sauce

3. CHOOSE YOUR CHEESE

American Dairy Free +\$2 Feta Goat Cheese Gorgonzola Pepper Jack Provolone Parmesan Ricotta Mozzarella (Fresh & Shredded)

4. PICK YOUR PROTEIN

Bacon Buffalo Chicken Chicken Breast Ground Sausage Ham Pepperoni Philly Meat Prosciutto Salami Shrimp Sirloin Steak Tofu Turkey Vegan Sausage +\$3

5. MIX YOUR TASTE

<u>Pick your favorite toppings.</u>

Almonds Apples Artichokes Avocado +\$0.75 Banana Peppers Basil Beets Black Beans Broccoli Cranberries Croutons Cucumber Dried Oregano Edamame Figs Fruit *(Seasonal)* Green Peppers Hard-Boiled Eggs Onion Pear Pickles Pineapple (Fresh) Quinoa Roasted Red Peppers Sun-Dried Tomatoes Sunflower Seeds Sweet Potatoes Tomato Walnuts



- Brown Rice Carrots Chickpeas Corn
- Jalapeños-Fresh Mushrooms Olives (Black & Kalamata)

6. FINISH IT OFF

Pick your favorite dressing, sauce, or drizzle.

Dressing & Condiments

Avocado Ranch Balsamic Vinegar Basil Mayo Caesar Citrus Honey Fresh Lemon Squeeze House Vinaigrette Mango Vinaigrette Mayo Mustard (Honey & Yellow) Oil and Vinegar Ranch Sesame Ginger

Sauces & Drizzles

Buffalo Sauce Swirl Bourbon Sriracha BBQ Drizzle Chipotle Aioli Cusabi Balsamic Glaze Garlic Oil Drizzle Honey Red Pepper Chili Oil Sriracha