

Seasonal Menu #1

Snuggle Buns - Steamed bun filled with Fiya Roasted Turkey, braised kale & collard greens, pickled sweet potato & tangy pineapple sauce

Cold Impasta - Fresh Sun Noodle Tokyo Wavy Noodles, mixed with raw seasonal vegetables, toasted sesame seeds, crushed peanuts & tossed in our Pea-NuttyNutty sauce.

Reel Wrap - Seasonal vegetables, greens, fresh herbs and local apples tossed in carrot top & cashew pesto wrapped inside of a steamed collard leaf stuffed

JGMinade - A refreshing mix of cold pressed apple, carrot, cucumber, spinach & broccoli blended with organic lemonade, mint & parsley served over ice.

Strawberry FruTpunch - Freshly brewed green tea blended with local strawberries & served over ice.

Sweet Potato Bar - Crunchy graham cracker base with sweet potato pie inspired topping.

Seasonal Menu #2

Joppy Chop - Sweet potato noodles mixed with seasonal vegetables, toasted sesame seeds & tossed in our Blac sauce. (Blac Sauce = Mushroom Broth, Tamari, Honey, Sesame oil)

The Great Plains - Seasoned ground bison & a carrot, cabbage, apple, ginger, cilantro slaw wrapped in a steamed collard green leaf with Kimchee Sauce.

Buffalo Bunz - Ground bison, seasonal veggie slaw, and Kimchee Sauce inside of a steamed bun.

JGMinade - A refreshing mix of cold pressed apple, carrot, cucumber, spinach & broccoli blended with organic lemonade, mint & parsley served over ice.

Peach FruTpunch - Freshly brewed green tea blended with local peaches, apples & maple syrup served over ice.

PeachCobb Bar - Crunchy oat & nut base topped with sweet tart peaches

Seasonal Menu #3

The Bangkok - Fresh Chinatown rice noodles, mixed with raw seasonal vegetables, toasted sesame seeds, crushed peanuts & tossed in our Pea-NuttyNutty sauce.

Off the Hook Fish Tacos - Queen's own Tortilleria Nixtamal soft corn tortilla with marinated & steamed Red Fish & seasonal vegetable slaw tossed in Key lime sweet chili sauce.

Sea Monsta - Marinated steamed red fish with seasonal veggies tossed in Key lime sweet chili and hemp seeds.

JGMinade - A refreshing mix of cold pressed apple, carrot, cucumber, spinach & broccoli blended with organic lemonade, mint & parsley served over ice.

Raspy FruTpunch - Freshly brewed black/green tea blended with local raspberries, honey, ginger & black pepper served over ice.

Poppin' Corn - Sweet Chili Kettle Corn with cilantro, cashews & pretzel sticks.

Seasonal Menu #4

Slurp Bowl - Fresh Sun Noodle Tonkotsu Noodles, in a rich mushroom broth with seasonal vegetables & scallions & topped with toasted seaweed.

BurgerRR - Grass fed ground beef mixed with our secret blend of spices and of course veggies, fruit ketchup, and crunchy slaw served on a seeded bun.

GTRoll - Collard leaf stuffed with seasonal vegetables & almonds tossed in Plum Chutney Sauce.

JGMinade - A refreshing mix of cold pressed apple, carrot, cucumber, spinach & broccoli blended with organic lemonade, mint & parsley served over ice.

Plum FruTpunch - Freshly brewed black tea blended with local plums, lemon & cinnamon served over ice.

AppNu Bar - Crunchy oat & nut base topped with a apple cinnamon filling

Seasonal Menu #5

Ferry God noodles - Rice noodles, lemongrass, garlic, ginger, onions, cashews and seasonal veggies tossed in Black Sauce.

Snuggle Buns - Steamed bun filled with Fiya Roasted Turkey, braised kale & collard greens, pickled sweet potato & Tangy pineapple sauce.

Fiya Rito - Flour tortilla filled with Fiya Turkey, seasonal veggies, sweet potato & Tangy Pineapple sauce

JGMinade - A refreshing mix of cold pressed apple, carrot, cucumber, spinach & broccoli blended with organic lemonade, mint & parsley served over ice.

Orange FruTpunch - Freshly brewed Chamomile tea blended with orange juice & ginger served over ice.

Ova Nite Oat Cup - Oats soaked in coconut milk topped with apples, maple syrup, cashews, sweet potato, and cinnamon.