

Small Bites and Sharing

Potato Chips

with blue cheese dip 4.95
with housemade caramelized onion dip 4.95

Guacamole and Tricolored Chips 5.95

Sliders

Kobe Beef with grilled onions, pickles and mayo 13.95
Meat Loaf with grilled onions and chipotle ketchup. 13.95
With sweet potato fries

Big Bowl of Fries

Green Street's Steak Fries with Chipotle Ketchup 4.95
Sweet Potato Fries with Blue Cheese dip 5.95

Wraps

Gaucha Chicken with avocado, tomato, greens and Chimichurri spread 8.50
Grilled Vegetable with chipotle tomato spread and cotija cheese. Sliced for sharing. 8.50

Green Street Nachos – Cheese, onions, toasted pecans and red sauce. 11.50
add Gaucha Chicken, 3.95, or Chipotle Shrimp, 4.95

Mini Nacho plate also available 7.50

Featured Grilled Cheese

Smoked Turkey and Apple Grilled Cheese
Granny Smith apples, smoked turkey together with Taleggio and Gorgonzola cheeses on grilled La Brea sourdough. With sweet potato fries. 13.95
Sliced for sharing

Soups

Corn Chowder every day

In addition:

Monday – Chicken and Rice

Tuesday – Pork Tortilla

Wednesday – French Lentil and Andouille Sausage

Thursday – Split Pea

Friday – Clam Chowder

Saturday – Acorn Squash

Sunday – Tomato Bisque

Cup 4.95 Bowl 7.95

Featured Quesadilla

Cowboy Steak Quesadilla with Poblano Corn Relish

In a giant flour tortilla with pepper Jack cheese. Served with sour cream and guacamole. 14.95
Sliced for sharing

Beverages

China Mist House Brewed Iced Tea	3.25
Republic of Tea Ginger Peach Decaf	5.95
Republic of Tea Passion Fruit Green	5.95
Republic of Tea Raspberry Quince	5.95
Republic of Tea Mango Ceylon	5.95
Jones Coffee, Regular and Decaf	3.25
Hot Leaves Teas	3.25
Coke, Diet Coke, Sprite, Dr. Pepper	3.25
I.B.C. Root Beer & Cream Soda	4.50
Bundaberg Ginger Beer	4.50
Milk, Regular, Low and Non Fat	3.25
Hot Chocolate	3.25
Fresh Strawberry Lemonade	3.95
Fresh Fruit Juice, Large	4.95
Cranberry Juice	3.75
Tomato Juice	3.75
Panna Still or Pellegrino Sparkling Water	5.50

Salads

Most of our salads are available in Entrée, Luncheon or Appetizer size and are ideal for sharing

We have a selection of wines available by the glass, 500 ml and bottle.

We also have a selection of beers, available in draft or by the bottle

Salads

Most of our salads are available in Entrée and Luncheon servings.

🌿 **zucchini bread** is served with each of the following salads

Dianne – Our famous dressing is tossed with tender white, moist chicken, crisp Asian noodles, toasted almonds, sesame seeds and crisp, cold shredded lettuce. Entrée 13.95 Luncheon 11.95

Cornucopia Salad – Greens tossed with chicken breast, avocado, raisins, dried cranberries, apples, mandarin oranges, green onions, toasted almonds, blue cheese crumbles and citrus blue cheese vinaigrette. Entrée 15.50 Luncheon 13.50

Turkey Tostada Salad – Smoked turkey, tortilla strips, Jack cheese, dried cranberries, toasted pecans, red bell peppers, green onions and avocado all tossed together with mixed greens and our buttermilk dressing. Entrée 14.95 Luncheon 12.95

Spinach and Field Green Salad – Fresh spinach and greens served with smoked turkey, roasted pecans, blue cheese crumbles and avocado and tossed with our own tangy honey vinaigrette. Entrée 14.95 Luncheon 12.95

Frank's – Salad greens mixed with tortilla strips, kidney beans, ground beef, tomato, cheddar cheese and Michoacán salsa. Your choice of dressing. Entrée 13.95 Luncheon 11.95

The Green Street Cobb – Romaine, chicken breast, avocado, blue cheese crumbles, tomato, diced egg and bacon tossed with our tangy vinaigrette. Entrée 14.50 Luncheon 12.50

The Arroyo – Black beans, avocado, red onion, red bell peppers, corn, cotija cheese, blue corn tortilla strips and romaine in our 🌿 lime vinaigrette. Entrée 12.95 Luncheon 10.95

Shopper's Lane – Romaine lettuce, diced chicken, tortilla strips, red onions, tomato, avocado and our sour cream vinaigrette. Entrée 12.95 Luncheon 10.95

Grilled Chicken Tostada – Charbroiled chicken breast atop a bed of lightly dressed cabbage, black beans, grilled onions, Michoacán salsa, guacamole and Jack cheese. 12.95 (one size only)

Caesar With Chicken – Charbroiled chicken, romaine, croutons and Caesar dressing. Entrée 12.95 Luncheon 10.95

Southwest Caesar With Chicken – Romaine, tortilla strips, cotija cheese and charbroiled chicken with 🌿 chipotle chili Caesar dressing. Entrée 12.95 Luncheon 10.95

SPECIALS

Roasted Pork Tenderloin Sandwich

Thinly sliced pork, piled high on a French Roll, with garlic sage mayonnaise and field greens. With sweet potato fries. 13.95

Crab Louie Salad

Dungeness crab meat piled on a bed of mixed greens and Belgium endive, with tomatoes, chopped egg, green onions and our Chipotle 1000 Island Dressing. 18.95

Rigatoni with Squash, Sausage and Goat Cheese

Sautéed squash and crumbled Italian sausage tossed together with rigatoni and goat cheese. 12.95

** Cherry Berry Crisp **

Cherries, Blueberries, Raspberries, Blackberries and Strawberries. 7.95

** Dr. Bob Blueberry Ice Cream **

Dr. Bob's wonderful blueberry ice cream 6.95

Luncheon Entrees

Charbroiled Fresh Salmon – Sustainable salmon together with fresh vegetables and brown rice. Served with your choice of Asian mustard sauce, spice rub or plain. 21.95

Charbroiled Chicken and Pasta – Penne tossed with charbroiled chicken, sautéed mushrooms and sun-dried tomatoes. 15.95

Summer Pasta with Grilled Shrimp – Black Tiger shrimp, sautéed with olive oil, red pepper flakes & fresh garlic. Tossed with diced tomatoes and linguine. 16.95

Rice and Veggies – Steamed brown rice sautéed with olive oil and topped with grilled fresh vegetables. 11.95
(with charbroiled chicken, add 3.95, or shrimp, add 4.95.)

Steak and Dianne – Charbroiled 8-oz New York steak, served with a starter Dianne. 19.95

Southwest Pasta with Chicken – Fettuccine, charbroiled chicken, julienne zucchini and red bell peppers tossed together with our lime chipotle cream sauce. 15.50

Pasta with Asparagus and Spinach – Penne pasta tossed with asparagus, spinach sautéed in garlic, onions and olive oil, pine nuts and romano cheese. 14.50

Jerk Rice and Veggies – Steamed brown rice sautéed with our spicy jerk sauce and topped with grilled fresh vegetables 11.95
(with charbroiled chicken, add 3.95, or shrimp, add 4.95.)

Many of our Entrees, Salads and Sandwiches can be served Family Style, for sharing

Quesadillas

Charbroiled Chicken and Papaya

With Jack and cotija cheeses, avocado, fire roasted red bell peppers. 12.95

BBQ Chicken

With Chipotle bar-b-que sauce, grilled onions, cilantro and pepper Jack & cotija cheeses. 11.95

Chipotle Glazed Shrimp Quesadilla

With Jack and cotija cheeses. 14.95

Basil and Tomato

With garlic, Jack and romano cheeses. 10.95 (with shrimp, add 4.50)

Our Quesadillas are ideal for sharing

Sandwiches

Sandwiches served with your choice of House Fries, sweet potato fries (add \$1.00), tomato slices, fresh fruit or cole slaw

Stephen's – Fresh breast of chicken with sautéed mushrooms, onions, avocado, sour cream and cheese on grilled sourdough 12.95

Salmon Club – Sustainable salmon, charbroiled, & served on a ciabatta roll with bacon, tomato slices, greens, basil mayo & sautéed red onion. 15.95

Karen's Grilled Club – Fresh breast of chicken with tomato, bacon, mayonnaise and cheese on grilled sourdough. 12.50

Monte Cristo – Black Forest ham, swiss cheese and Dijon mustard, with sour dough dipped in egg batter and grilled. With mango chutney. 12.50

Gauche – Chipotle seasoned chicken breast, charbroiled. With avocado, lettuce, tomato on a ciabatta roll with chimichurri mayonnaise. 12.50

Reuben – Sauerkraut and melted swiss cheese, piled high atop a stack of corned beef on grilled rye. 13.50 (more incredible with sautéed onions!)

A.L.T. – Avocado, lettuce and tomato with chipotle chili mayonnaise. 10.50 (with charbroiled chicken breast, add 3.95)

Charbroiled Chicken – With fire roasted red bell peppers, fresh basil, roasted tomatoes, Asiago cheese on a ciabatta roll with basil mayo. 12.95

Pasadena Steak Sandwich -- Charbroiled tri tip slices, with sautéed onions, bell peppers and roasted garlic mayo on a sourdough roll. 14.50

Grilled Southwest Chicken Sandwich – Pulled chicken breast with pepper jack cheese, cilantro pesto and chipotle mayonnaise on grilled sour dough. 12.95

Burgers

All American Burger

Kobe beef, cheese, mayonnaise, 1000 Island dressing, red onion, tomato, lettuce and pickle. 12.95

Ahi Tuna Burger

Fresh Ahi tuna, charbroiled medium rare, on our toasted hamburger bun with Wasabi ginger mayonnaise and Asian Slaw. 14.95

Peppercorn Burger

Our Kobe beef burger mixed with Worcestershire sauce, coated with Dijon mustard and crushed peppercorns, served on a French roll with swiss cheese and remoulade sauce. 14.95

Southwest Turkey Burger

Charbroiled, with pepper Jack cheese, grilled onions, fresh greens and our chipotle bar-b-que sauce on ciabatta roll. 12.95

Caprese Sandwich – La Brea Bakery Bread, grilled with olive oil, topped with fresh mozzarella cheese, roasted tomatoes, our tomato and caper spread and pesto. 12.95

The Cobb – Charbroiled chicken breast, bacon, avocado, tomato, blue cheese dressing and lettuce on a grilled roll with roasted garlic mayo 13.50

Big John's Meat Loaf – Our 3 cheese beef and spinach meatloaf, sautéed onions, cheese and hot sweet mustard on grilled parmesan bread. 13.50

Portabello Club – Portabello mushroom, charbroiled with balsamic vinaigrette. With fire roasted red bell peppers, roasted tomatoes, Asiago cheese on ciabatta roll with basil mayonnaise 12.50

The Chicken Club – Charbroiled chicken breast, tomato, bacon, lettuce and mayonnaise on rosemary bread. 11.95 (with avocado slices, add 1.95)

Italian Steak Sandwich – Slices of Tri Tip steak layered on top of a ciabatta roll with red bell pepper mayonnaise, blue cheese and watercress. 14.50

10.50

The Sandwich Board

Choose any sandwich from the following

**Roast Beef
Black Forest Ham**

**Charbroiled Breast of Chicken
Corned Beef**

**Smoked Turkey
Tuna Salad**

On sourdough, multi grain, rye, rosemary, olive or roll
With mayonnaise, lettuce and tomato
With fresh fruit, tomato slices, tangy slaw OR house fries

Halfer

Half of any sandwich from the "sandwich board" and a cup of soup or a small 🥗 salad. 9.50

Delux Halfer

Half of any sandwich from the "sandwich board" and a cup of soup and a small 🥗 salad. 11.50

White Wines

	Glass	500ml	Bottle
Chardonnay			
Jayson	10.75	31.25	41.00
Daniel Dampit Chablis	10.00	29.00	38.00
Jocelyn Lonen	10.00	29.00	38.00
Migration	9.50	27.50	36.00
Talley	9.25	26.75	35.00
Cambria	8.00	23.00	30.00
Alondra	8.00	23.00	30.00
Bogle	6.75	19.25	25.00
Green Street	7.25	21.00	27.00

Sauvignon Blanc

Grgich	10.75	31.25	41.00
Duckhorn	9.50	27.50	36.00
Honig	7.25	21.00	27.00
Brander	7.00	20.00	26.00
Bishop's Peak	7.00	20.00	26.00

Other Whites

Oremus Mandolas	7.75	22.25	29.00
Fratina Pinot Grigio	7.25	21.00	27.00
Trefethen Riesling	7.00	20.00	26.00

Champagne and Sparkling

Schramsberg Blanc de Blancs	10.00	42.00
Montesal Prosecco	8.50	36.00
Gruet Blanc de Noirs	7.00	28.00
San Antonio	5.00	17.00

Rosé

Paradigm Rosé of Merlot	7.50	21.50	28.00
Maddalena White Zin	5.00	14.00	17.00

Red Wines

Pinot Noir

Loring	12.00	35.00	46.00
Paul Matthew	10.75	31.25	41.00
B. Kosuge	10.25	29.75	39.00
Au Bon Climat	9.25	26.75	35.00
Decoy by Duckhorn	9.25	26.75	35.00

Merlot

Green Street	6.75	19.25	25.00
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Cabernet Sauvignon

Neal	12.00	35.00	46.00
Jocelyn	10.25	29.75	39.00
Louis Martini	8.00	23.00	30.00
Green Street	8.00	23.00	30.00

Zinfandel

Paraduxx	12.00	35.00	46.00
Brown	10.25	29.75	39.00
Fritz Estate	8.00	23.00	30.00
Trinitas	8.00	23.00	30.00
Seghesio	7.75	22.75	29.00

Other Reds

Brown Chaos Theory	10.75	31.25	41.00
Pacenti Rosso Mont.	10.00	29.00	38.00
Enkidu Humbaba	9.50	27.50	36.00

Beers

Draft

Stone Pale Ale, Ommegang Belgian-Style Pale Ale, Mama's Little Yella Pils, Paulaner Hefeweizen – 6.50

Bottle

Stone India Pale Ale, Stone Oaked Arrogant Bastard, Allagash White, Lost Coast Tangerine Wheat, Avery Brewery Joe's Pilsner, Maui Brewing Bikini Blonde, Newcastle Brown, Samuel Adams – 6.00

Corona, Heineken,
Bitburger Drive (Non-Alcoholic) – 6.00
Coors Light – 5.00
Fox Barrel Pear Cider – 6.00

Large Bottles

Allagash Curieux (bourbon barrel aged) - 23.00