

BREAKFAST (Available all day)



All sandwiches are available on gluten-free bread +2

*SOUTHWEST BREAKFAST SANDWICH

Egg, bacon, tomato, cheddar cheese and aioli on jalapeno bread **11.50**

*CLASSIC EGG AND CHEESE SANDWICH

Egg, cheddar and aioli on a Brioche bun **9.75**

*SMOTHERED BURRITO

Eggs, potatoes and cheddar smothered in vegetarian green chile, lettuce, pico de gallo and sour cream **12.50** | Add spicy chorizo +2

FRENCH TOAST

With powdered sugar and maple syrup **12.75** *NOT available gluten-free*

FRESH FRUIT SALAD

Mixed seasonal fruit **6**

FRUIT AND YOGURT PARFAIT

Fresh strawberries or blueberries and lowfat vanilla yogurt with gluten-free granola and dried cranberry **9.50**

*PALEO BOWL

Scrambled eggs, sweet plantains, chorizo, green chili, pico de gallo **12.75**
Add avocado +2

SHAREABLES

AVOCADO TOAST

Toasted ciabatta topped with fresh avocado, arugula, marinated tomato, sliced radish, red onion, drizzled with extra virgin olive oil and fresh lemon juice **12.75**

SWEET PLANTAINS

Served with spicy mango chutney and sour cream **10.50**

*AHI TUNA LETTUCE WRAP

Ahi tuna seared rare, avocado, crushed peanuts, scallions, cilantro and carrots served with bib lettuce and a side of Ponzu & Donna Sauce **18**

CHARRED BRUSSEL SPROUTS

Tossed in lemon, madras spice and Parmesan cheese **9.50**

SALADS | SOUP



All salads are gluten-free

Salad Dressings: Ranch, Chipotle Ranch, Blue Cheese, Honey Mustard Orange Balsamic Vinaigrette, Soy Ginger, Ponzu and Donna Sauce

COBB SALAD

Mixed greens, chicken, bacon, avocado, cucumber, tomato, egg and blue cheese crumbles with ranch dressing **17**

MANGO CHICKEN SALAD

Mixed greens, chicken, almonds, cranberries, goat cheese and mango salsa with orange balsamic vinaigrette **17**

SOUTHWEST CHICKEN SALAD

Romaine lettuce, chopped chicken, avocado, jalapeños, corn salsa (corn, black beans, onion, tomato), tomato, cheddar w/ chipotle ranch **17**

PEANUT SESAME SALAD

Napa cabbage, chicken, snow peas, carrots, romaine lettuce, Mandarin oranges, avocado, peanuts, sesame seeds, cilantro & crispy tortilla strips with Soy ginger dressing **16**

*AHI TUNA SALAD

Power greens, rare seared ahi tuna with avocado, strawberries, red onion, green onion with Donna Sauce **20**

FRESH AND HEARTY SOUP OF THE DAY

Cup **6.50** | Bowl **8.50**
Ask your server if soup of the day is gluten-free

FLATBREAD PIZZA

CHEESE PIZZA **12**

TOPPINGS **+1.50**

Pepperoni Red Onions Chorizo Mozzarella Cheese Grilled Chicken

PITA SANDWICH OR BOWL



Available on Udi's gluten-free bread +2

Add feta cheese +1

GYRO

Traditional shaved lamb and beef with sava salad, fresh herbs, romaine with garlic yogurt sauce **14.75**

CHICKEN SHAWARMA

21 spice roasted chicken, fresh herbs, sava salad and tahini sauce **13.75**

FALAFEL

Fresh falafel with, spicy mango chutney, sava salad, fresh herbs and tahini sauce **13.75**

SANDWICHES | BURGERS

All sandwiches and burgers are served with fries.

Substitute sweet potato fries or mixed greens for \$2



All sandwiches & burgers are available on gluten-free bread +2

UDI'S FAMOUS ROAST BEEF SANDWICH

Slow-roasted beef, caramelized onion, aged Gouda cheese, aioli on ciabatta bread **17**

CHICKEN BASIL CLUB

Roasted chicken, roasted red peppers, pesto, bacon, aioli and Swiss cheese on ciabatta bread **16**

CUBAN SANDWICH

Ham, braised pork, pickles, Swiss cheese, mustard and aioli on rustico bread **16**

BLTA

Bacon, lettuce, tomato, avocado, chipotle aioli on ciabatta bread **13.50**

*CLASSIC

Cooked to medium, on a brioche bun with lettuce, tomato, pickles, and red onion **16**

*AHI TUNA BURGER

Seared rare tuna filet with cucumber, red onion, greens and wasabi aioli **22**

VEGGIE BURGER

Chipotle aioli, lettuce, tomato, pickles and red onion **14**

ADD ON TO ANY BURGER: **+2**

Bacon

Cheese

Avocado

Caramelized Onion

SIDES

FRIES **5**

SWEET POTATO FRIES **7**

GREEN CHILI CHEESE FRIES **9**

DESSERTS

CHOCOLATE MOUSSE

Layers of chocolate mousse, crushed Oreo cookies and topped with whipped cream and cookie crumbles **8**

BUTTERSCOTCH BUDDINO

Butterscotch pudding on peanut brittle, topped with fresh caramel sauce and whipped cream **8**

CHOCOLATE BROWNIE

A fresh chocolate brownie topped with a chocolate sauce and whipped cream **9**

ALCOHOLIC DRINKS AVAILABLE TO GO

ETAI'S DOES NOT ACCEPT VERTICAL I.D.s WE APOLOGIZE FOR THE INCONVENIENCE.

WHITE

	Description	6oz	9oz
SEAGLASS CHARDONNAY	green apple and zesty citrus	10	15
OYSTER BAY SAUVIGNON BLANC	passion fruit, citrus and gooseberry	12	18
J ROGET CHAMPAGNE	medium-dry with crisp fruit flavors	11	

RED

	Description	6oz	9oz
SEAGLASS CABERNET SAUVIGNON	black plum, cherry and spicy oak	10	15
MARK WEST PINOT NOIR	black cherry, cola, strawberry, plum, and soft tannins	12	18

ON TAP

AVERY WHITE RASCAL - 8

Belgian-style white ale | 5.6% ABV

UPSLOPE CRAFT LAGER - 8

premium american lager | 4.8% ABV

ODELL 90 SHILLING - 8

medium bodied amber ale | 5.3% ABV

ODELL IPA - 8

pale and vienna malts, 9 US hops | 7.0% ABV

UPSLOPE HAZY IPA - 8

Hazy hoppy New England style IPA | 6.9% ABV

COORS BANQUET - 7

crisp, clean and drinkable | 5% ABV

COORS LIGHT - 7

4.2% ABV

SEASONAL ROTATOR - 9

ask your server or bartender

CAN/BOTTLE

UPSLOPE SELTZER TANGERINE & HOPS - 9

5.0% ABV

BUDWEISER - 7

5.0% ABV

BUD LIGHT - 7

4.2% ABV

STELLA ARTOIS - 8

5.2% ABV

CORONA - 8

4.6% ABV

MICHELOB ULTRA - 7

4.2% ABV

COCKTAILS

PICKLED BLOODY MARY - 10 (SINGLE) | 15 (DOUBLE)

spring 44 vodka, bloody mix, pickled juice

MOSCOW MULE - 10 (SINGLE) | 15 (DOUBLE)

spring 44 vodka, ginger beer, fresh lime juice

DARK AND STORMY - 10 (SINGLE) | 15 (DOUBLE)

myers dark rum, ginger beer, fresh lime juice

DIRTY GOOSE MARTINI - 15

grey goose vodka, olive juice

RYE MANHATTAN - 15

bulliet rye, sweet vermouth, cherry