CAFÉ LOCATION A

LUNCH

Breakfast 7:30am-10:30am

MARCH 18 - MARCH 22

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		SOUPS		
Chicken Noodle Soup	Chicken Noodle Soup	Chicken Noodle Soup	Chicken Noodle Soup	
Vegetable Minestrone	Asparagus, Potato, Herbs	Caribbean Fish Chowder	Tuscan Vegetable Curried Lentil	Chefs Choice
5 Bean Chili	Miso Soup	Beans & Greens	Curried Lentii	

36-Hour Beef Bone Broth

Lemon, Chili Oil, Turmeric & Ginger Juice

DELICATESSAN

Parma - Prosciutto Di Parma, Sliced fresh pears, chestnut cream, arugula, tomato focaccia.

Burrata - Semi dried marinated tomato, burrata, pesto cream

Just Veg - Mojo marinated cauliflower steak, swiss, Dijon mustard, pickles, artisan Cuban roll **House Roasted Turkey Panini** - house roasted turkey, arugula, imported provolone, peppers

Build your own Sandwich available daily via Thrive Mobile ordering

SHOWCASE

BARBANZO

Portobello Shawarma, Chicken Kabob, Falafel, Mujadara

Tomato, red onion, pickled hot peppers, shredded lettuce, marinated olives, crumbled feta.

Baba Ghanoush, Hummus, Tabbouleh, Fattoush

Tahini Sauce, Harissa Sauce, Red Wine Vinaigrette, Green Sauce, Toum, Cacik

White & Whole Wheat Pita

Lemon Mint Limonana or Pomegranate Iced Tea

GRILL

WEEKLY SPECIALS

Pedro's Chicken Enchiladas

Cilantro Rice, Salsa Verde

1585 Signature 50/50 Cut Smash Burger

BBQ Mayo, 5 Spoke Cheddar, Caramelized Onion, Pickled Green Tomato

Pat La Frieda Original Patty, Turkey Patty, Buttermilk Fried Chicken, Grilled Chicken Paillard, Salmon Paillard

Seared Cauliflower Steak, Garden Vegetable Patty

Bibb Lettuce, Tomato, Shaved Red Onion, Banana Peppers | American, Cheddar, Swiss, Pepperjack Breads – Brioche, Made without Gluten, Rolls & Wraps

MARKET BAR						
Chef's Selection Weekly menu highlighting chef's favorite dishes	Cuba	Korean	American Comfort	Noodles & Dumplings		

Variety of Salad Greens & Fresh Vegetables

Beans, Grains, Alternative Proteins, Grilled Chicken, Cheese

Daily Selection of Seasonal Vegetable & Composed Salads

House Made Dressings, Crispy Toppings & Dried Fruit

V Vegetarian VG Vegan hetter for You

If you have a food allergy, please notify us.

^{*}Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut and sesame products, and any other potential allergens in the food production areas of our facility. This facility handles and serves all allergens, and ingredient cross-contact may occur. We encourage guests with food allergies or specific dietary concerns to speak with a manager or one of our allergen experts.