

Tree Restaurant

Drinks

ICED SPORTEA

Our staple house iced tea is a premium blend of decaf tea leaves, sugar free, and naturally flavored with ginseng, ginger, lemon and Brazilian mate

SOFT DRINKS

Coke / Diet Coke / Sprite / Ginger Ale

COFFEE

Our locally sourced "Black & Brass" Fresh-Roasted Coffee Beans / Cappuccino / Espresso

THE TEA SPOT TEA

A full tea menu is available.

THERAPEUTIC LATTE (\$)

Our therapeutic lattes provide a pleasant pause to your day and can serve as a meditative and sensory indulgence that supports and ignites a lifestyle aligned with overall health and well-being. Ask your server for more information on our therapeutic lattes.

MIMOSA OF THE DAY (\$)

Ask your server about our mimosa of the day.

HEART AND SOUL (\$)

Kimerud Collector's Pink Gin / Fresh Red Berries / Hand-Squeezed Lime Juice / ROOT The Grenada Pomegranate / Fizz Topper / Blackmore Farm Rosemary Garnish

A FULL WINE & COCKTAIL LIST IS AVAILABLE BY REQUEST.

Main

HAND-CRAFTED SUMMER VEGETABLE FLATBREAD (veg) (gf)

Fresh Mozzarella / House-Made Ricotta / Blistered Tomato / Summer Squash / Sweet Corn / Roasted Red Peppers / Basil / Saba / Extra Virgin Olive Oil / Gluten Free Cauliflower Crust

GRASS-FED BLACK ANGUS BEEF BURGER* (Vegan Impossible Burger upon request) (s) (se)

Blue Cheese / Applewood Smoked Bacon & Sweet Onion Jam / Baby Arugula / House-Made Pickles / Tomato / Kaiser Roll

BLACKENED MAHI-MAHI TACOS*

Creole-Seasoned Mahi-Mahi / Mango Salsa / Chili Lime Crème / Avocado / Flour Tortilla

GRILLED LEMON & HERB-MARINATED CHICKEN SANDWICH (se)

Pasture-Raised Chicken Breast / Fresh Mozzarella / Honey Balsamic Glaze / Roasted Red Peppers / Blackmore Farm Greens / Vine Ripe Tomato / Kaiser Roll

COMPRESSED WATERMELON SALAD (veg) (se) (Add Grilled Chicken Breast upon request)

Tequila, Lime, & Mint Compressed Watermelon / Pickled Shallots / Feta Cheese / Cucumbers / Sunflower Seeds / Blackmore Farm Radishes / Watermelon Mojito Vinaigrette /

VIETNAMESE MEATBALL BAHN MI (df) (s) (se)

Pickled Garden Vegetable Slaw / Cilantro / Sesame / Jalapeno / Cabbage / Hero Roll / Sweet & Spicy Soy Glaze

BEET REUBEN (veg) (s)

Shaved Roasted Red Beet / Rye Bread / Sauerkraut / Swiss Cheese / Vegan Thousand Island Dressing

HAND-CRAFTED BLACK BEAN QUESADILLA (v) (gf) (s)

Corn Tortilla / Vegan Cheddar / Garden Greens / Elote Corn Salad / Roasted Red Pepper Coulis

PAN-SEARED SALMON* (df)

Isle of Skye Organic Salmon / Freekeh Tabbouleh / Tomato / Cucumbers / Haricot Vert / Lemon Vinaigrette

TERIYAKI CHICKEN WRAP (df) (s)

Boar's Head Teriyaki Chicken Breast / Napa Cabbage / Roasted Red Peppers / Grilled Pineapple / Teriyaki Dressing / Spinach Wrap

From Our Garden Buffet

SALAD BAR & SEASONAL CONDIMENTS

GARDEN VEGETABLE & WHITE BEAN

SOUP (v) (gf) (s)

SOUP DU JOUR

FRESH BAKED VEGAN CHOCOLATE

CHIP COOKIES (v) (gf) (s)

DOUBLE CHOCOLATE MINI BROWNIES

(veg) (s)

SEASONAL SWEETS

Please see our Garden Bar for the current offering.

Sides

STEAMED EDAMAME (v) (gf) (s)

TERRA CHIPS

HOUSE-MADE OVEN ROASTED

STEAK FRIES (v)

v = Vegan veg = Vegetarian gf = Gluten Friendly n= Contains Nuts or Seeds df = Dairy Free gel = Animal Gelatin s = Soy se = Contains Seeds

Many items can be made gluten friendly or vegan upon request. Ask your server for more information.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items cooked to your liking.

We are proud of sourcing only sustainable seafood, local produce, and our own Blackmore Farm herbs and vegetables, hormone-free beef, and free-range poultry.

Locally sourced farms include:

Anthill Farms Calkin's Creamery Mountain View Mushrooms Quails R' Us Lukan's Farm Blackmore Farm