



main courses

SALMON & ZOODLES · \$16 ⊗

wild salmon, zucchini and yellow
squash noodles, capers, lemon, white wine

TACOS DEL MAR · \$15 ⊗

organic corn tortillas, grilled wild mahi-mahi, brussels
sprouts and carrot slaw, cashew chipotle crema

THE ROASTER · \$14 ⊗

natural roasted chicken breast, twice baked
sweet potato, hazelnut green beans

SIRLOIN & MASHERS · \$18 ⊗

add wild shrimp · \$4

natural 10 oz. sirloin topped with compound butter,
potato, cauliflower, and parmesan mashers,
sautéed spinach

ANISE BURGER · \$15

grass fed bison · or · wild salmon
+ two bacon strips \$3 · + fried egg \$2
arugula, grilled red onion, tomato, muenster
cheese (only on bison), cashew chipotle crema,
whole wheat bun, sweet potato fries



bouls

AHI POKE BOWL · \$14 ⊗

wild ahi tuna, cucumber, black rice, edamame,
scallion, watermelon radish, sesame seed

ROASTED VEGGIE BOWL · \$12 ⊕

+ natural chicken \$2 · + fried egg \$2
spinach, seasonal roasted veggies, hummus,
quinoa, hemp seed, whole wheat flatbread



desserts

SESAME ALMOND CAKE ⊗ ⊕
WITH NADAMOO ICE CREAM · \$4

COCONUT CHOCOLATE MOUSSE* · \$4 ⊗ ⊕

RAW STRAWBERRY CHEESECAKE · \$4 ⊗ ⊕

*double the sweetness!
100% of proceeds from this dessert will be donated to Bethany House



starters

ANISE SUMMER ROLLS • \$9 ☉☉
yellow squash, carrot, red cabbage, asparagus,
avocado, peanut dipping sauce

I HEART CEVICHE • \$9 ☉☉
hearts of palm, chipotle, avocado, topos

LOADED SWEET POTATO FRIES • \$9 ☉
natural chicken, avocado, green onion, cilantro,
cheddar, cashew chipotle crema



salads

KALE CAESAR • \$10 ☉☉
add natural chicken \$2 • add wild shrimp \$4 • add wild salmon \$6
kale & romaine, crispy chickpeas, avocado, vegan caesar

SEARED SESAME TUNA SALAD • \$12 ☉
sesame crusted wild tuna over a bed of spinach and arugula tossed in lemon and
evoo, carrots, cucumber, radish and avocado with a ginger soy mango dressing

GRILLED SIRLOIN SALAD • \$15 ☉
natural sirloin, arugula, grilled red onion, hearts of palm,
avocado, spicy chimichurri dressing

BUFFALO CHICKEN COBB SALAD • \$14 ☉
romaine, gluten free chicken strips tossed in buffalo sauce, cheddar,
tomato, egg, bacon, red onion, blue cheese and blue cheese dressing



soup

GREEN DETOX cup \$3 • bowl \$5 ☉☉
zucchini, leek, spinach, basil, coconut milk

VEGGIE LENTIL cup \$3 • bowl \$6 ☉☉
lentils, tomatoes and aromatic vegetables in a light vegetable broth

BONE BROTH SIPPER cup • \$4 ☉
FOND pasture raised chicken bone broth dressed with chile & lemon
ask server for daily infusion

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order please inform us if a person in your party has any food allergies including but not limited to wheat, egg, nut, dairy, soy, fish or shellfish.

VEGETARIAN ☉

GLUTEN FREE ☉

VEGAN ☉