


CAFÉ *One*


LUNCH MENU

SALADS

YELLOWFIN TUNA SALAD 	22	CHICKEN BLT SALAD	18
Fresh papaya, edamame beans, seared yellowfin tuna, avocado, chilled buckwheat noodle, cucumber, scallions, crispy wonton, Ponzu vinaigrette		Grilled chicken breast, bacon, avocado, tomato, butter lettuce, egg, croûtons, Greek goddess dressing	
ACAPULCO CHICKEN	18	WALL GREEN SALAD	12
Spice grilled chicken breast, avocado, queso fresco, corn, candied pecans, mixed organic greens, peanut-lime vinaigrette		Granny smith apple, pumpkin seed, Grana Padano, maple balsamic vinaigrette	
		CAESAR SALAD	12
		Romaine hearts, croûtons, Grana Padano, creamy garlic dressing	

*Add protein to any salad!
chicken breast \$7, fresh fish \$14, or black tiger prawns \$12*

STARTERS

LOCAL DUNGENESS CRAB CAKES 	18
Avocado salsa, spicy mayo, baby frisée	
BEEF CARPACCIO	16
Puffed wild rice, saffron aioli, Grana Padano, extra virgin olive oil	
BURRATA CHEESE	13
Roasted garlic crostini, tomato jam, balsamic reduction, extra virgin olive oil, fresh basil	
FIRE ROASTED TOMATO BISQUE	10
Garlic croûton, basil puree, fresh basil	


Please let your server know if you have any allergies

CASUAL

<p>WALL REUBEN Old fashioned smoked beef brisket, sauerkraut, Swiss cheese, pickles, marble rye, truffled Dijon mayo</p> <p>CHIPOLTE GRILLED CHICKEN BURGER Ciabatta, guacamole, Swiss cheese, cabbage and cilantro</p> <p>CLASSIC BURGER Certified Angus Beef®, marble cheddar, lettuce, pickle, red onion, signature burger sauce, toasted brioche bun</p> <p>GRILLED CHEESE TRIO Mozzarella, Swiss and goat cheese, served with a cup of tomato bisque</p>	<p>18</p> <p>18</p> <p>16</p> <p>16</p>	<p>SAN FRANCISCO SOURDOUGH CLUB Roasted turkey breast, tomato, applewood smoked bacon, lettuce, mayo, toasted artisan sourdough</p> <p>VEGGIE PANINI Marinated eggplant, grilled red onion, Roma tomato, pesto, Mozzarella, balsamic, multi-grain bread</p> <p>THAI QUINOA BOWL Kale, avocado, tomato, corn, cucumber, peanut, cilantro, ginger lemongrass vinaigrette <i>Add Protein: chicken breast \$7, fresh fish \$14, or black tiger prawns \$12</i></p>	<p>16</p> <p>16</p> <p>14</p>
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**Unless otherwise noted, all casuals are served with your choice of French Fries, Caesar or Green Salad*

ENTREE

<p>TAGLIATELLE AND MEATBALLS Certified Angus Beef®, onion, fresh basil, San Marzano tomato sauce</p> <p>SEAFOOD LINGUINE Tiger prawn, scallop, bistro shrimp, San Marzano clam sauce</p> <p>WILD MUSHROOM RAVIOLI Seasonal mushrooms, asparagus spears, Mascarpone, Parmesan cream sauce, white truffle oil</p> <p>PACIFIC COD AND CHIPS  Tempura battered pacific cod, crisp French fries, tartar sauce, fresh lemon</p>	<p>24</p> <p>24</p> <p>23</p> <p>20</p>
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ocean wise. A SUSTAINABLE CHOICE
All prices subject to 5% GST
18% gratuity added to parties of 6 people or more

SIDES

<p>GRILLED ASPARAGUS</p> <p>ROASTED FINGERLING POTATOES</p> <p>GARLIC TOAST</p> <p>STEAMED VEGETABLES</p> <p>FRENCH FRIES</p>	<p>7</p> <p>6</p> <p>6</p> <p>6</p> <p>5</p>
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