

## LUNCH MENU

### MONDAY

#### Chicken or Tofu Tikka \$8.50

Served with Brown Rice, Sauteed Green Beans, Pita Bread and side of Lime  
*(G,M,S)*

### TACO TUESDAY

#### Chicken Tinga, Beef Barbacoa or Plant Based Chorizo \$8.50

Toppings: Shredded Cabbage, Cheese, Cilantro & Onion, Beans, Sour Cream, Lime and Salsa  
*(G,S,M)*

### WEDNESDAY

#### Confetti Salad \$8.50

Choice of Chicken or Fried Eggplant  
Braised Beets, Roasted Corn, Red Beans, Shredded Carrots, Cucumber, Cheese  
Dressing Ranch (Spicy or Regular or Cider Vinaigrette)  
*(G,E,M)*

### THURSDAY

#### BBQ Beef Brisket or Stuffed Acorn Squash \$9.25

Served with Medley Vegetables, Mac & Cheese and Corn Bread  
*(G,M,E)*

### FRIDAY

#### Pho Soup \$8.50

Shredded Chicken, Noodles, Bell Peppers,  
Mixed Fresh Herbs, Jalapenos and Cabbage  
*(G,S,E)*

#### Hamburger, Cheeseburger or Veggie Burger with Fries \$8.50

Lettuce, Tomato and Onion (grilled or raw)  
*(G,M)*



#### \*Allergen Labeling Key:

Egg, Gluten, Milk, Pork, Soy, Sesame, Wheat

*Contains: Shellfish, Chickpeas, Pepita Seeds, & Sunflower Seeds.*

\*Our kitchen is nut-aware, which means we do not work with nuts or ingredients produced in facilities that use nuts. For other Top 8 allergens and known community allergens, we follow best practices to avoid cross contamination during production. Kids' menus are free from fish, shellfish, pork and sesame.

Questions related to ingredient information or nutritional content?

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