

COOL

Tuna Poke * 13

Soy Yuzu, Sesame Crackers

Crab & Shrimp Ceviche * GF 13

Mango, Coconut, Avocado, Jalapeno, Lime, Taro Chips

Smashed Guacamole GF V 10

All Natural Corn Tortilla Chips

Roasted Garlic Hummus V 9

Tri-Color Cauliflower, Heirloom Carrots, Sumac, Grilled Pita

HOT

Crispy Brussels Sprouts GF V 9

Sriracha, Agave, Lime

Korean Fried Chicken 8

Creamy Cucumbers, Crushed Cashews

Steamed Edamame Pods GF V 7

Togarashi, Sea Salt

Baked Feta V 10

Green Olive Tapenade, Pine Nuts, Grilled Pita

Short Rib Steamed Buns 12

Kimchi, Hoisin, Scallion

SEE OUR CHALKBOARD

For Today's Features

CUPS

Lemongrass & Coconut GF V 5

Red Bell Peppers, Thai Basil

Featured Soup Mkt

SMALL

Mixed Greens Salad GF V 7

Grape Tomatoes, Red Onion, Carrot
Lemon-Tahini Vinaigrette

Shaved Brussels Sprouts Salad GF V 7

Red Quinoa, Baby Gem Lettuce, Toasted Walnuts
Red Grapes, Citrus Vinaigrette

LARGE

Chinese Chicken Salad 16

Edamame, Cabbage, Sweet Peppers, Cilantro, Cashews
Chow Mein, Mustard Vinaigrette

Fattoush V 14

Romaine, Cucumber, Roma Tomatoes
Chickpeas, Feta, Pita Croutons, Za'atar Vinaigrette
w/ Chicken 16 w/ Shrimp 20 w/ Salmon* 21

Grilled Salmon Salad * GF 21

Mixed Greens, Hazelnuts, Granny Smith Apples
Dried Cherries, Apple Cider Vinaigrette

PLATES

Great Lakes Walleye GF 26

Grilled Fingerling Potatoes, Grape Tomatoes, Capers
Baby Spinach, Artichoke Hearts, Garlic White Wine

Apricot & Ancho Glazed Chicken GF 21

Carolina Gold Rice, Baby Carrots, Roasted Caulilini

Steak Frites * GF 29

Sliced Prime N.Y. Strip, House Cut Fries
Sauteed Broccoli, Red Chimichurri

Vancouver Island Salmon * GF 26

Sesame Basmati Rice, Bok Choy, Bean Sprouts
Water Chestnuts, Thai Bird Chiles, Ginger Broth

BOWLS

Singapore Street Noodles

Cabbage, Tomato, Carrot, Cilantro, Bok Choy, Cashews
w/ Shrimp 21 w/ Tofu V 17 w/ Chicken 19

Kung Pao Chicken GF 19

Peanuts, Scallions, Red & Yellow Peppers, Bean Sprouts
Basmati Rice, Snap Peas, Carrots, Kung Pao Sauce

Shrimp Fried Rice 21

Brown Rice, Edamame, Bamboo Shoots, Broccoli
Scallions, Egg, Soy-Red Curry Sauce

Tuna Poke Bowl * GF 21

Sushi Rice, Seaweed Salad, Mango, Tobiko
Sriracha, Nori, Crispy Garlic, Sesame

BURGERS

Brioche or Go Green on Lettuce

ML * 16

Truffle Cheese, Caramelized Balsamic Onion
Arugula, Tomato, Truffle Aioli, House Cut Fries

Veggie V 13

Quinoa, Chickpeas, Cauliflower, Provolone, Arugula
Garlic Aioli, Sun-Dried Tomato Pesto, Fresh Fruit

Salmon * 18

Arugula, Red Pepper Jam
Caribbean Jerk Aioli, House Cut Fries

TACOS

Flour Tortilla, Served with Riced Cauliflower & Beans

Filet Mignon * 18

Fire Roasted Tomato Salsa, Mexican Crema
Crunchy Slaw, Cotija, Pickled Onion

Fish 19

Blackened Mahi-Mahi, Crunchy Slaw, Pickled Onions
Passionfruit-Honeydew Salsa

Chicken 17

Mole Sauce, Crunchy Slaw
Avocado Mousse, Cotija, Micro Cilantro

CAFE ML OPENS DAILY AT 2PM

Our seafood is sustainable. Our beef and poultry are humanely raised.

GF = Gluten Free V = Vegetarian

*These items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.