

# Logic Café

Monday March 18, 2024			Cafe Service Hours
THE GRILL	Free Range Crispy Honey Sriracha Chicken Sandwich on Sesame Seed Bun, Kale Apple Slaw, Honey Sriracha Sauce and Sweet Potato Fries	\$10.00	Cafe Kiosk: 7am - 2pm  Breakfast: 7am-10am  Lunch: 11am-2pm
KITCHEN TABLE	Grown-Up Baked Mac and Cheese with Jalapeno Chicken Sausage, Applewood Smoked Bacon, Housemade Cheese Sauce and House Baby Green Salad	\$10.00	
GLOBAL ADVENTURE	Char Siu Roasted Pork Bowl with Steamed Coconut Rice, Dwelley Farms Stir Fried Seasonal Vegetables, Cage Free Poached Egg and Cilantro & Scallions	\$10.00	
VEGETARIAN	Char Siu Roasted Organic Tofu Bowl with Steamed Coconut Rice, Dwelley Farms Stir Fried Seasonal Vegetables, Cage Free Poached Egg and Cilantro & Scallions	\$9.50	
SOUP DU JOUR	Free Range Chicken, Rice & Vegetable	price varies	
Tuesday March 19, 2024			Weekly Specials
BREAKFAST SPECIAL	Corned Beef Hash with Two Cage Free Fried Eggs	\$5.50	<u>Monday</u> Grown-Ups Mac & Cheese  <u>Tuesday</u> Hard Shell Tacos  <u>Wednesday</u> Loaded Pastrami Sandwich  <u>Thursday</u> Halal Achari Chicken  <u>Friday</u> Santa Maria Tri-Tip
THE GRILL	Southwestern Free Range Grilled Chicken Sandwich on Kaiser Roll with Housemade Chipotle Aioli, Baby Greens, Fire Roasted Red Peppers, Pepper Jack Cheese and Spicy Cajun Macaroni Salad	\$10.00	
KITCHEN TABLE	Taco Tuesday Housemade Hard Shell Tacos filled with Grass Fed Beef Picadillo, Shredded Lettuce, Shredded Cheddar Cheese and Roasted Tomato Salsa	\$11.00	
GLOBAL ADVENTURE	Linguine Pasta Ala Putanesca with Shrimp, Artichokes, Kalamata Olives, Capers, Tomatoes, Ratto Ranch Fresh Herbs and Garlic Cheese Bread (Tofu Available)	\$12.00	
VEGETARIAN	Taco Tuesday Housemade Hard Shell Tacos filled with Tofu & Cauliflower Picadillo, Shredded Lettuce, Shredded Cheddar Cheese and Roasted Tomato Salsa	\$9.50	
SOUP DU JOUR	Dana's Favorite Roasted Red Pepper	price varies	
Wednesday March 20, 2024			Promotions
BREAKFAST SPECIAL	Corned Beef Hash with Two Cage Free Fried Eggs	\$5.50	Tuesday March 19th Taco Tuesday!!
THE GRILL	Loaded Hot Pastrami Sandwich on Crusty Sourdough with Horseradish Mustard Aioli, Grilled Onions, Pepperoncinis, Fontina Cheese and Rosemary Garlic Potato Wedges	\$11.00	
KITCHEN TABLE	Free Range Harissa Chicken Kabobs with Saffron Rice Pilaf, Jacobs Farms Roasted Seasonal Vegetables and Minted Sesame Tahini	\$10.00	
GLOBAL ADVENTURE	Spicy Plum Pork Stir Fried Noodles with Carrots, Bok Choy, Onions, Peppers and Fresh Cilantro & Scallions (Tofu Available)	\$10.00	
VEGETARIAN	Organic Harissa Tofu Kabobs with Saffron Rice Pilaf, Jacobs Farms Roasted Seasonal Vegetables and Minted Sesame Tahini	\$9.50	
SOUP DU JOUR	Beef Barley	price varies	
Thursday March 21, 2024			
BREAKFAST SPECIAL	Corned Beef Hash with Two Cage Free Fried Eggs	\$5.50	
THE GRILL	Bacon Blue Burger on a Kaiser Roll with Grass Fed Ground Beef, Applewood Smoked Bacon, Bleu Cheese, Grilled Onions and Cajun Fries	\$11.00	
KITCHEN TABLE	Halal Achari Chicken with Tomatoes, Jalapenos and Curry Leaves with Lemon Basmati Rice, Spicy Dal, Naan, Spicy Onion Salad & Housemade Cilantro Chutney	\$10.00	
GLOBAL ADVENTURE	Papardelle Marsala with Free Range Chicken, Fitz Farms Mushrooms, Sundried Tomatoes, Fresh Basil, Creamy Marsala Sauce and Grilled Garlic Bread (Tofu Available)	\$10.00	
VEGETARIAN	Palak Paneer with Spinach, Tomatoes, Jalapenos and Curry Leaves with Lemon Basmati Rice, Spicy Dal, Naan, Spicy Onion Salad & Housemade Cilantro Chutney	\$9.50	
SOUP DU JOUR	Chinese Hot & Sour	price varies	
Friday March 22, 2024			
THE GRILL	Shrimp & Fish Tempura served with Steamed Lemon Jasmine Rice, Garlic Green Beans, Citrus Ponzu Sauce and Dill Tartar Sauce	\$12.00	
KITCHEN TABLE	Santa Maria Style Tri Tip with Crispy Papas Bravas, Blue Lake Green Beans and Chipotle Tomato Relish	\$11.00	
PIZZERIA	Grilled Pear, Prociutto & Arugula Pizza	\$9.00	
GLOBAL ADVENTURE	Stir Friday with Chef Choice of Meat with Seasonal Vegetables and Steamed Rice	price varies	
VEGETARIAN	Santa Maria Style Organic Tofu with Crispy Papas Bravas, Blue Lake Green Beans and Chipotle Tomato Relish	\$9.50	
SOUP DU JOUR	New England Clam Chowder	price varies	

Epicurean Group at Logic Café  
 General Manager: Tom Ash tom@epicurean-group.com  
 Executive Chef: Sal Garcia sal@epicurean-group.com  
 District Manager: Ryan Johnson ryan.johnson@epicurean-group.com

EPICUREAN GROUP  
 Fresh. Forward. Local.

Menu Key									
Vegetarian	Grass Fed	Cage Free	Organic	GF	Gluten Free	Free Range	Vegan	Plant Inspired	