

Logic Café					
MONDAY			August 24, 2026	Café Service Hours	
The Grill	Cheeseburger Quesadilla, Grass Fed Ground Beef, Watsonville Mushrooms, Caramelized Onions, Mozzarella Cheese, Mexican Rice, Shredded Cabbage, Sour Cream & Housemade Salsa	\$	11.50	Café Kiosk 7 am - 2 pm Breakfast 7 am - 10 am Lunch 11 am - 2 pm	
Kitchen Table	Teriyaki Bowl, Grilled Free Range Chicken Thigh, Steamed Jasmine Rice, Seasoned Broccoli, Grimmway Farms Roasted Carrots, Onions, Fresh Cilantro & Green Onions	\$	10.50		
Global Adventures	Shrimp Pasta Pomodoro, Del Cabo Farms Tomatoes, Fresh Garlic, Basil, Crushed Red Pepper & Grilled Garlic Bread	\$	12.50		
Vegetarian	Teriyaki Bowl, Grilled Organic Tofu, Steamed Jasmine Rice, Seasoned Broccoli, Grimmway Farms Roasted Carrots, Onions, Fresh Cilantro & Green Onions	\$	10.00		
Soup Du Jour	Creamy Tomato Basil		price varies		
TUESDAY			August 25, 2026	Weekly Specials	
Breakfast Special	Belgian Style Waffles, Fresh Bananas, Organic Strawberries, Warm Syrup & Powdered Sugar	\$	5.50	<u>Monday</u> Cheeseburger Quesadilla <u>Tuesday</u> Peach Pinsa <u>Wednesday</u> Nachos <u>Thursday</u> Fish & Chips <u>Friday</u> Asian Chicken Salad	
The Grill	Street Foods Beef Bulgogi Fries, Kim Chi Relish, Green Onions, Toasted Sesame Seeds & Honey Sriracha Sauce	\$	11.50		
Kitchen Table	David's Pinsa Flat Bread, Roasted Garlic Oil, Fontina, Frog Hollow Organic Peaches, Fresh Prosciutto, Straciatella, Baby Arugula & Spicy Honey (Vegetarian Available)	\$	10.50		
Global Adventures	Spicy Thai Coconut Free Range Chicken Stir Fry, Green Beans, Carrots, Caramelized Onions, Steamed Jasmine Rice, Fresh Thai Basil & Cilantro	\$	10.50		
Vegetarian	Spicy Thai Coconut Organic Tofu Stir Fry, Green Beans, Carrots, Caramelized Onions, Steamed Jasmine Rice, Fresh Thai Basil & Cilantro	\$	10.00		
Soup Du Jour	Dana's Favorite Roasted Red Pepper		price varies		
WEDNESDAY			August 26, 2026		
Breakfast Special	Belgian Style Waffles, Fresh Bananas, Organic Strawberries, Warm Syrup & Powdered Sugar	\$	5.50	Tuesday August 25th Peach Pinsa	
The Grill	Nashville Free Range Chicken Sandwich, Brioche Bun, Cabbage Coleslaw, Housemade Bread & Butter Pickles, Parmesan Potato Wedges & Cajun Remoulade	\$	10.50		
Kitchen Table	Platillos Latinos Nachos, Free Range Grilled Cilantro Chicken, Black Beans, Housemade Queso, Pickled Carrots & Jalapenos and Housemade Salsa	\$	10.50		
Global Adventures	Spicy Pan Fried Noodles, Hoisin Pork, Ratto Ranch Bok Choy, Caramelized Onions, Carrots, Fresh Cilantro & Green Onions (Vegetarian Available)	\$	10.50		
Vegetarian	Platillos Latinos Nachos, Jackfruit Fajitas, Black Beans, Housemade Queso, Pickled Carrots & Jalapenos and Housemade Salsa	\$	10.00		
Soup Du Jour	Vietnamese Chicken Dumpling, Rice Noodles & Mint		price varies		
THURSDAY			August 27, 2026	Promotions	
Breakfast Special	Belgian Style Waffles, Fresh Bananas, Organic Strawberries, Warm Syrup & Powdered Sugar	\$	5.50	Tuesday August 25th Peach Pinsa	
The Grill	Fish & Chips, Crispy Beer Battered Cod, Gilroy Garlic Fries, Cabbage Cole Slaw, Housemade Dill Tartar Sauce, Lemon Wedges & Malt Vinegar	\$	12.50		
Kitchen Table	Halal Rogan Josh Lamb Curry, Steamed Basmati Rice, Garlic Naan, Jacobs Farms Tomato Cucumber Salad, Housemade Mint Jalapeno Chutney & Raita	\$	11.50		
Global Adventures	Chipotle Chicken Penne Pasta with Corn, Peas, Caramelized Onions, Chipotle Cream Sauce topped with Crispy Corn Tortilla Strips	\$	10.50		
Vegetarian	Paneer Curry, Steamed Basmati Rice, Garlic Naan, Jacobs Farms Tomato Cucumber Salad, Housemade Mint Jalapeno Chutney & Raita	\$	10.00		
Soup Du Jour	Zuppa Toscana, Italian Pork Sausage, Potatoes & Kale		price varies		
FRIDAY			August 28, 2026		
The Grill	Angus Beef Cheesesteak Sandwich, Sweet French Baguette, Havarti Cheese, Fire Roasted Red Peppers & Parmesan Fries	\$	11.50		
Kitchen Table	Asian Free Range Chicken Chopped Salad, Napa Cabbage, Romaine Lettuce, Carrots, Cilantro, Cucumbers, Bell Peppers, Housemade Sesame Soy Dressing & Crispy Wontons (Vegetarian Available)	\$	10.50		
Pizzeria	Roasted Wild Watsonville Mushroom Medley with Hot Chili & Rosemary Oil	\$	9.50		
Global Adventures	Stir Friday, Chef's Choice of Meat, Dwelley Farms Roasted Seasonal Vegetables, Steamed Jasmine Rice, Fresh Cilantro & Green Onions		price varies		
Vegetarian	Stir Friday, Organic Tofu, Dwelley Farms Roasted Seasonal Vegetables, Steamed Jasmine Rice, Fresh Cilantro & Green Onions	\$	10.00		
Soup Du Jour	New England Clam Chowder		price varies		