- WEEKLY LUNCH MENU – 3/11 – 3/15 -

**M**

- Chicken Thigh Tagine
- Chickpea Saffron Stew (VG)
- Harissa Roasted Cauliflower (VG)
- Spiced Couscous (VG)

Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink $8.00
Chef’s Choice Soup $4.00

**T**

- Beef Chuck Barbacoa Tacos
- Pinto Ranchero Beans (VG)
- Roasted Butternut Squash (VG)
- Aztec Enchilada (V)

Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink $8.00
Chef’s Choice Soup $4.00

**W**

- Soy BBQ Pork Loin
- Tofu and Mushroom Adobo (VG)
- Chinese Broccoli w/Ginger & Sesame (VG)
- Jasmine Rice w/Scallions (VG)

Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink $8.00
Chef’s Choice Soup $4.00

**TH**

- Chicken Tenders with Sauce
- Tofu Tenders (VG)
- Buffalo Roasted Cauliflower (VG)
- Sweet Potato Fries (VG)

Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink $8.00
Chef’s Choice Soup $4.00

**F**

- Chili Cod with Green Beans
- Udon Vegetable Stir Fry (VG)
- Edamame Salad with Ginger (VG)
- Jasmine Rice (VG)

Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink $8.00
Chef’s Choice Soup $4.00

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**Beverages**

<table>
<thead>
<tr>
<th>Type</th>
<th>Iced</th>
<th>12 oz</th>
<th>16 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Blend</td>
<td>1.85</td>
<td>2.10</td>
<td></td>
</tr>
<tr>
<td>Cappuccino</td>
<td>3.25</td>
<td>3.75</td>
<td></td>
</tr>
<tr>
<td>Americano +.50</td>
<td>2.75</td>
<td>3.25</td>
<td></td>
</tr>
<tr>
<td>Mocha +.50</td>
<td>4.00</td>
<td>4.50</td>
<td></td>
</tr>
<tr>
<td>Latte +.50</td>
<td></td>
<td>3.50</td>
<td>4.00</td>
</tr>
<tr>
<td>Matcha Latte 3.50</td>
<td>4.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Caramel Latte</td>
<td>4.00</td>
<td>4.50</td>
<td></td>
</tr>
<tr>
<td>Chai Latte</td>
<td>3.25</td>
<td>3.75</td>
<td></td>
</tr>
<tr>
<td>Red Eye Chai 4.25</td>
<td>4.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Espresso</td>
<td>2.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Double Espresso</td>
<td>3.25</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot Cocoa</td>
<td>2.75</td>
<td>3.25</td>
<td></td>
</tr>
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</table>

**Specialty Coffee**

<table>
<thead>
<tr>
<th>Type</th>
<th>12 oz</th>
<th>16 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bulldog Blend</td>
<td>1.85</td>
<td>2.10</td>
</tr>
</tbody>
</table>

Aroma of smokey cacao and roasted nut. Slight citrus and cedar flavor on the break, with notes of toffee and cocoa, sweeter as it cools in the cup. Medium to heavy body with a pleasant non-lingering aftertaste.

This coffee, blended exclusively for Yale Hospitality, is a mix of coffees from Brazil, Costa Rica, and Sumatra.

**Teatulia Teas**

Choice of:
- Black Tea
- White Tea
- Earl Gray
- Green Tea
- Decaf Lemongrass
- Decaf Peppermint

*All Teas are 100% Organic*

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**Breakfast Sandwich**

8:00am - 10:00am

Chef’s Choice Soup $4.00
Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink $8.00

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**Yale HOSPITALITY**

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**Add a Flavored Syrup**

$.50

Ask about our seasonal and flavored syrups.

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**Iced Coffee & Tea**

2.00 2.25

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**Assorted Croissants**

2.25

**Assorted Muffins**

2.25

**Assorted Pastries**

2.25

**Assorted Bagels**

2.25

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**Breakfast Sandwich**

- Edamame Salad with Ginger (VG)
- Jasmine Rice (VG)

Egg/cheese 4.00
Egg/cheese/meat 4.75