- WEEKLY LUNCH MENU – 3/18-3/22

**M**
Shepherd's Pie (Beef)  
Vegan Shepherd's Pie (VG)  
Sauteed Cabbage

Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink  
$8.00

Chef's Choice Soup  
$4.00

**T**
Chicken Donkatsu  
Korean-style Tofu (VG)  
Jasmine Rice (VG)  
Green Beans w/Chili and Garlic (VG)

Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink  
$8.00

Chef's Choice Soup  
$4.00

**W**
Pork Chili Verde  
Tofu Chili Verde (VG)  
Ruby Rice Blend (VG)  
Steamed Spinach with Olive Oil (VG)

Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink  
$8.00

Chef's Choice Soup  
$4.00

**TH**
Beef Lasagna  
Roasted Vegetable Lasagna (VG)  
Roasted Cauliflower w/Vinegar, Garlic, and Parsley (VG)

Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink  
$8.00

Chef's Choice Soup  
$4.00

**F**
Flounder Francaise  
Blackened Tofu with Pineapple Salsa (VG)  
Baked Sweet Potato (VG)  
Snap Peas (VG)

Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink  
$8.00

Chef's Choice Soup  
$4.00

**Beverages**

<table>
<thead>
<tr>
<th>Drink</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</td>
<td>+.50</td>
<td>2.75</td>
<td>3.25</td>
</tr>
<tr>
<td>Mocha</td>
<td>+.50</td>
<td>4.00</td>
<td>4.50</td>
</tr>
<tr>
<td>Latte</td>
<td>+.50</td>
<td>3.50</td>
<td>4.00</td>
</tr>
<tr>
<td>Matcha Latte</td>
<td>3.50</td>
<td>4.00</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</td>
<td>4.25</td>
<td>4.75</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>
<tr>
<td>Teatulia Teas</td>
<td>1.85</td>
<td>2.10</td>
<td></td>
</tr>
</tbody>
</table>

*All teas are 100% organic*

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

**Specialty Coffee Selections**

<table>
<thead>
<tr>
<th>Drink</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.

**Add a Flavored Syrup**  
*.50  
Vanilla, Caramel, Hazelnut & Sugar-Free

**Iced Coffee & Tea**  
2.00  
2.25

**Breakfast Bakery**  
8:00am - 10:00am

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Croissants</td>
<td>2.25</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>2.25</td>
</tr>
<tr>
<td>Assorted Pastries</td>
<td>2.25</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td>2.25</td>
</tr>
</tbody>
</table>

**Breakfast Sandwich**  
Egg/Cheese  
Egg/Cheese/Meat  
4.75