- WEEKLY LUNCH MENU - 4/22 - 4/26 -

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

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

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

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

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

**Teatulia Teas**
- 1.85 2.10

<table>
<thead>
<tr>
<th>Choice of:</th>
<th></th>
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<tbody>
<tr>
<td>Black Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>White Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Earl Gray</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Green Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decaf Lemongrass</td>
<td></td>
<td></td>
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<tr>
<td>Decaf Peppermint</td>
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**Beverages**

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

**Specialty Coffee**

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

**Beverages**

- 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
  - Ask about our seasonal and flavored syrups.

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<table>
<thead>
<tr>
<th></th>
<th>12 oz.</th>
<th>16 oz.</th>
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<tbody>
<tr>
<td>Iced Coffee &amp; Tea</td>
<td>2.00</td>
<td>2.25</td>
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</table>

**Breakfast Sandwich**

- 8:00am - 10:00am

- Grab & Go Sandwich or Salad, Fruit, Chips, Dessert, Drink
- Chef’s Choice Soup
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**All Teas are 100% Organic**

Yale Hospitality