) L B U R N

CAFE MENU

Week of September 01 to September 07, 2025

Flame, Create, and Street Eats specials are available daily

FLAME:

\$7.00/\$14.00/\$16.25

Grilled cheese sandwich/ Pesto grilled chicken sandwich with fries/ Poblano lime shrimp quesadilla

LOMO SALTADO PERUVIAN STIR FRY Lomo saltado peruvian stir fry, served over arroz chaufa, grilled asparagus.

6PC CRUNCHY CHICKEN WINGS AND COLESLAW \$15.00

Choice of soy sauce: soy garlic, sweet butter, or sweet chili.

Order ahead and skip the line

FLAME:

GRILL FEATURES: \$7.00/\$14.00/\$16.25

Grilled cheese sandwich/ Pesto grilled chicken sandwich with fries/ Poblano lime shrimp quesadilla CHICKEN COCONUT CURRY

Malai chicken in a coconut curry sauce, served over jasmine rice and accompanied by sautéed local vegetables.

SUSHI KOO ORGANIC CHICKEN TERIYAKI BOWL

Organic chicken teriyaki with rice, organic green salad, sesame seeds, tempura onion, umami sauce, and organic house dressing.

FLAME:

\$7.00/\$14.00/\$16.25

Grilled cheese sandwich/ Pesto grilled chicken sandwich with fries/ Poblano lime shrimp quesadilla FISH TACOS WITH TOMATOES-LIME AND CILANTRO (V)

Tilapia, tomatoes, lime, cilantro, and romaine lettuce on corn tortillas SUSHI KOO

ORGANIC BREADED CHICKEN KATSU BOWL

\$14.00

Organic chicken katsu with rice, organic green salad, sesame seeds, tempura onion, umami sauce &organic house dressing.

GRILL FEATURES: \$7.00/\$14.00/\$16.25

Grilled cheese sandwich/ Pesto grilled chicken sandwich with fries/ Poblano lime shrimp quesadilla

MARINATED PORK BELLY Turo-Turo served with Calrose rice and sweet pork longganisa

COLBURN BURRITO

Raw salmon, spicy tuna, crab, crunch, rice, organic mixed vegetables, finished with our house umami sauce.

FLAME:

GRILL FEATURES \$7.00/\$14.00/\$16.25

Grilled cheese sandwich/ Pesto grilled chicken sandwich with fries/ Poblano lime shrimp quesadilla CHICKEN AND APRICOT TAGINE

Slow-cooked chicken with dried apricots, turmeric, cauliflower, carrots, preserved lemon, ginger, garlic, saffron, and ras el hanout spice, served over jasmine rice and pita bread. **SUSHIKOO**

TUNA POKE

Tuna poke with rice, organic green salad, sesame seeds, tempura onion, umami sauce, and organic house dressing.

FLAME:

\$7.00/\$14.00/\$16.25

Grilled cheese sandwich/ Pesto grilled chicken sandwich with fries/ Poblano lime shrimp quesadilla

BEEF OUESABIRRIA(V) Quesabirria tacos with birria dipping sauce served with sides, fresh toppings, and salsas.

JAPANESE STYLE CRISPY CHICKEN SANDWICH

Japanese-style crispy chicken sandwich with umami sauce and cole slaw on top.

GRILL FFATURES \$7.00/\$14.00/\$16.25

Grilled cheese sandwich/ Pesto grilled chicken sandwich with fries/ Poblano lime shrimp quesadilla

ANCHO BBQ SALMON SALAD

Ancho BBQ-glazed salmon over grilled asparagus with honey chipotle dressed herbed greens, feta, and blackberries

STREET EATS:

ELOTES ON THE COB OR ESQUITE

Elotes on the cobb or esquite topped with mayo, cotija cheese, tahini, mantequilla. \$5.00

and chopped cilantro.

Monday—Sunday

Breakfast 7 am to 10 am 11 am to 2 pm Lunch <u>Dinner</u> 4 pm to 7 pm Sunday 4 pm to 6:30 pm Coffee Bar 7 am to 2 pm

Grab & Go 7 am to 7 pm

COLBURN CAFÉ

CAFÉ MENU

Week of September 1 to September 7, 2025

BREAKFAST

7 to 10 am

MONDAY

SAUSAGE EGG BREAKFAST TACOS \$9.00

Two pork sausages and egg tacos wrapped in a warm corn tortilla with salsa.

QUINOA VEGETABLE BREAKFAST BURRITO \$8.50

Sautéed zucchini, red onions, tomatoes, spinach, cage-free eggs, red quinoa, potatoes, and shredded cheese on a whole wheat tortilla

WEDNESDAY

TO SPINACH TOMATO SCRAMBLE \$8.50

Breakfast potatoes, spinach, tomatoes, onions, cage-free egg scrambled, and served with a choice of

bacon or sausage.

THURSDAY GRANOLA YOGURT BOWL (V) \$7.50

Plain yogurt topped with honey, granola, seasonal fruit, and shredded coconut.

BRUSSELS SPROUT SWEET POTATO HASH BOWL(PF) \$8.50

Roasted brussels sprouts, sweet potatoes, carrots, onions, topped with a fried egg, and a side of bacon.

Saturday

HUEVOS A LA MEXICANA \$8.50

Cage-free eggs scrambled with tomatoes, onions, chili, and cilantro, topped with cotija cheese.

SUNDAY **CLOSED**

LUNCH SPECIALS ON THE OTHER SIDE

DINNERS

4 to 6:00 pm

CLOSED FOR SEPTEMBER 1ST CELEBRATION

HONEY GLAZED SALMON OR HONEY GLAZE TOFU (V) \$17.00

Roasted salmon loins glazed with brown sugar, honey, and garlic, served with green beans and a side garden salad.

\$14.50 **BBQ BRISKET** Oven-roasted BBQ brisket served with mashed potatoes and sautéed squash.

LENTIL MEATBALLS WITH LINGUINI PASTA, CAESAR SALAD, AND GARLIC BREAD \$14.00

Linguini tossed with homemade beef meatballs with creamy tomato sauce, garlic bread, and Caesar salad.

CARIBBEAN GRILLED JERK CHICKEN OR MEATLESS CHICKEN (PF) \$14.00

Caribbean grilled jerk chicken served with coconut rice and fried plantains.

SATURDAY **CLOSED**

SUNDAY

BARBECUE PORK MAC N CHEESE BOWL

\$14.00 Sweet barbecue pork served with crispy macaroni and cheese, braised greens, and carrots.