

greenspot

Salad Company

SALADS

SUPERFOOD \$8 GF

Baby Spinach, Shredded Kale, Quinoa, Roasted Sweet Potato, Broccoli, Avocado, Lemon Juice and Olive Oil + Grilled Tofu \$4

FARMHOUSE \$8

Baby Spinach, Romaine Lettuce, Grape Tomato, Shredded Carrot, Cucumber, Broccoli, Cheddar Cheese, Housemade Croutons, Buttermilk Ranch Dressing + Hickory BBQ Chicken \$4

COBB \$9 GF

Romaine Lettuce, Grape Tomato, Shredded Carrot, Smoked Bacon, Egg, Avocado, Blue Cheese Dressing + Buffalo Grilled Chicken \$4

CAESAR \$7

Romaine Lettuce, Housemade Croutons, Parmesan Cheese, Creamy Caesar Dressing + Citrus Grilled Chicken \$4

GREEK \$8 GF,

Romaine Lettuce, Grape Tomato, Cucumber, Red Onion, Kalamata Olives, Feta Cheese, Greek Vinaigrette + Citrus Grilled Chicken \$4

ENSENADA \$8 GF,

Spring Mix, Grape Tomato, Red Onion, Roasted Sweet Corn, Red Bell Pepper, Avocado, Cilantro Citrus Dressing + Grass-fed Steak \$5

CUSTOM SALAD \$8
Your choice of Greens, Basic Ingredients, and Dressing Proteins and Select Ingredients are priced a la carte

BOWLS

ICHIBAN STEAK \$14

Grass-fed Steak, Soba Noodles, Baby Spinach, Red Cabbage, Shredded Carrot, Edamame, Sesame Seed, Green Onion, Ginger Peanut Dressing

HARVEST CHICKEN \$14

Citrus Grilled Chicken, Quinoa, Shredded Kale, Roasted Sweet Potato, Apple, Cranberry, Walnut, Maple Dijon Vinaigrette

RAINBOW TOFU \$13

Grilled Tofu, Quinoa, Spring Mix, Red Cabbage, Grape Tomato, Shredded Carrot, Roasted Sweet Corn, Avocado, Lemon Basil Vinaigrette

ZA'ATAR CHICKEN \$13

Citrus Grilled Chicken, Israeli Couscous, Shredded Kale, Grape Tomato, Cucumber, Red Onion, Garbanzo Bean, Feta Cheese, Za'atar Spices, Olive Oil & Red Wine Vinegar

BAJA STEAK \$14

Grass-fed Steak, Yellow Rice, Spinach, Roasted Sweet Corn, Red Bell Pepper, Black Bean, Fresh Pico, Avocado, Cilantro, Smoked Jalapeno Dressing

CUSTOM BOWL \$9

Your choice of Greens, Grains, Basic Ingredients, and Dressing Proteins and Select Ingredients are priced a la carte

WRAPS

CALIFORNIA TURKEY \$11

Roast Turkey Breast, Spring Mix, Grape Tomato, Red Onion, Cheddar Cheese, Avocado, Buttermilk Ranch Dressing

BLT CHICKEN CAESAR \$11

Citrus Grilled Chicken, Romaine Lettuce, Grape Tomato, Smoked Bacon, Parmesan Cheese, Creamy Caesar Dressing

VEGAN MARKET \$9

Grilled Tofu, Spring Mix, Shredded Carrot, Red Pepper, Cucumber, Avocado, Tahini Goddess Dressing

BUFFALO CHICKEN \$10

Buffalo Grilled Chicken, Romaine Lettuce, Shredded Carrot, Celery, Green Onion, Blue Cheese Dressing

SOCAL STEAK \$11

Grass-fed Steak, Baby Spinach, Yellow Rice, Red Cabbage, Fresh Pico, Avocado, Smoked Jalapeno Dressing

CUSTOM WRAP \$7

Your choice of Greens, Grains, Basic Ingredients, and Dressing Proteins and Select Ingredients are priced a la carte

FLATBREADS

BASIC CHEESE \$8

Red Sauce with Mozzarella Blend + Pepperoni \$2

MARGHERITA \$9

Olive Oil, Grape Tomato, Mozzarella Blend, topped with Fresh Basil, and Balsamic Reduction

WESTERN BBQ \$11

Grilled Chicken, Smoked Bacon, Red Onion, Cheddar Cheese, topped with Hickory BBQ Sauce and Cilantro

FLORENTINE \$9

Roasted Garlic Spread, Baby Spinach, Fresh Mushroom, Mozzarella Blend and Feta Cheese

GREENSPOT SUPREME \$10

Red Sauce, Pepperoni, Fresh Mushroom, Red Onion, Red Bell Pepper, Kalamata Olive, Mozzarella Blend

CUSTOM FLATBREAD \$9

Your choice of Ingredients and Cheese Proteins and Select Ingredients are priced a la carte

FLIP PAGE FOR
CUSTOM SHOP!

 Vegan  Gluten-Free  Vegetarian

ALL PROTEINS ARE ANTIBIOTIC AND HORMONE FREE



CUSTOM SHOP

\$8 SALADS
\$9 BOWLS
\$7 WRAPS
\$8 FLATBREADS
 + PROTEINS & SELECT
 INGREDIENTS BASED
 A LA CARTE

GREENS + GRAINS

Romaine Lettuce Yellow Rice
 Baby Spinach Quinoa
 Spring Mix Israeli Couscous
 Shredded Kale Soba Noodle

PROTEINS

Citrus Grilled Chicken \$4
Freshly grilled citrus marinated chicken tenders
Roasted Turkey Breast \$4
Hand carved, All-Natural, Turkey Breast
Grilled Tofu \$4
Marinated Tofu Steak, grilled and sliced
Grass-Fed Steak \$5
Marinated, All-Natural, Grass-Fed, Hand-Trimmed Sirloin
Smoked Bacon Crumbles \$2

BASIC TOPPING

Grape Tomato, Shredded Carrot, Cucumber, Red Cabbage, Red Onion, Red Bell Pepper, Celery, Broccoli, Roasted Sweet Corn, Edamame, Black Bean, Garbanzo Bean, Roasted Sweet Potato, Apple, Mushroom, Jalapeno, Dried Cranberry, Walnut, Fresh Pico de Gallo, Housemade Crouton, Cilantro, Green Onion, Toasted Sesame Seed, Za'atar Spices

SELECT TOPPING \$1

Shredded Cheddar Cheese, Feta Cheese Crumbles, Blue Cheese, Shaved Parmesan Cheese, Kalamata Olive, Hard Boiled Egg, Avocado

DRESSINGS

Buttermilk Ranch, Creamy Caesar, Greek Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Lemon Basil Vinaigrette, Tahini Goddess, Smoked Jalapeno, Cilantro Citrus, Ginger Peanut, Maple Dijon, Olive Oil, Red Wine Vinegar, Balsamic Vinegar, Lemon Juice, Hickory BBQ Sauce, Buffalo Sauce

SIDES

ROASTED POTATO WEDGES 🌱
 Russet Potato Wedges roasted in Olive Oil and our Signature Spice Blend. Served with your choice of dressing for dipping. *Regular (6pcs.) \$3 Family (18pcs) \$8*

BUFFALO POTATO WEDGES ✓
 Roasted Potato Wedges topped with buffalo sauce, blue cheese crumbles, and green onions. Served with Blue Cheese Dressing for dipping. *Regular (6pcs.) \$4 Family (18pcs) \$10*

LOADED POTATO WEDGES
 Roasted Potato Wedges topped with Cheddar Cheese, Smoked Bacon Crumbles, Sour Cream, and Green Onion. Served with your choice of dressing for dipping. *Regular (6pcs.) \$5 Family (18pcs) \$12*

TOMATO BASIL BISQUE ✓
 A delicious and comforting soup with tangy tomato, fresh basil, and just a hint of cream
Cup (8 oz) \$3 Bowl (12oz) \$4 Family (32oz) \$10

VEGAN CHILI 🌱
 A hearty vegan recipe of Beans, Chilis, Spices, and Vegetables without any Meat Substitutes, Preservatives, or Artificial Flavors.
Cup (8 oz) \$3 Bowl (12oz) \$4 Family (32oz) \$10

COOKIES ✓
 Chocolate Chip, Peanut Butter, and Snickerdoodle
1 Cookie \$1 1/2 Dozen Cookies \$5

DRINKS

KOMBUCHA 12OZ \$5
SPINDRIFT 12OZ \$2.5
VITA COCO 11OZ \$4
COKE 12OZ \$1.5
DIET COKE 12OZ \$1.5
SMART WATER 500ML \$2
BOTTLED ICED-TEA \$3

KIDS MENU

TURKEY CHEESE ROLL-UP \$5
 Turkey Breast and Cheddar Cheese rolled into a Whole Wheat Tortilla, served with Buttermilk Ranch or Hickory BBQ for dipping

CHICKEN NUGGETS \$4
 6 all-natural white meat chicken nuggets served with Buttermilk Ranch or Hickory BBQ for dipping

VEGGIE DIPPERS \$4
 Choose any 3 Basic Ingredients and a dressing for dipping

KID'S SALAD \$4
 A junior sized portion of any menu salad



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