LUNCH

Soup du jour  Bowl  $8
Soup and Salad Combo  $12
Cup of soup and your choice of citrus salad, curried chicken salad, lentil pilaf, or house salad

Winter Citrus Salad
Oranges, grapefruit, shaved fennel, radish, herbs, and an orange saffron dressing  $12
Add salmon filet  $7
Add chicken breast  $4

Green Chile Burger
Jalapeño aioli, pickled onions, smoked gouda and peppered bacon on a brioche bun with house salad  $14

Soy Ginger Salmon with lentil pilaf and greens  $14

Iowahn Mi
Tangerine’s take on a banh mi, our sandwich contains a pork and beef meatloaf, cucumber and carrot slaw, aioli and cilantro pressed on a crusty bun  $12

Onion and Gruyere Quiche with house salad  $12

Curried Chicken Salad with house salad
Sandwich or plate  $12

Shrimp Bucatini
A light pasta dish with peppers and cherry tomatoes finished with tarragon bread crumbs  $14

Salmon Sandwich with bacon, lettuce, tomato and lemon dill aioli with house salad  $14

Beverages  $2.50
Iced tea
Lemonade
Soft drinks (Coke, Diet Coke, Sprite, Ginger ale)
San Pelligrino sparkling water
Fiji Water
Zanzibar’s coffee (regular and decaf)
Gong Fu Tea (assorted black, green and herbal)

A gratuity of 20% will be added to your check for parties greater than 7.
BEVERAGES

WINE

**White**
- Est! Est! Est! Di Montefiascone Le Pòggere DOC (Italy) $7 / $28
- Chateau St. Michelle Riesling (Washington) $7 / $28
- Z. Alexander Brown Uncaged Chardonnay (California) $9 / $36
- Enrico Serafino Gavi Di Gavi (Italy) $9 / $36

**Red**
- Firesteed Pinot Noir (Oregon) $8 / $32
- Z. Alexander Brown Uncaged Cabernet Sauvignon (California) $9 / $36
- Vietti Barbera D’Asti (Italy) $9 / $36

**Rose**
- Joe Dobbes Rosé (Oregon) $9 / $36

**Sparkling**
- Baron de Bréban Brut NV (France) $8 / $32

Apéritif
- Aperol Spritz $9
- Campari Spritz $8

BEER
- Corona $5
- Peace Tree Blonde Fatale $5
- Strongbow Hard Cider $5
- Bell’s Two-Hearted Ale $5

NON-ALCOHOLIC $2.50
- Iced tea
- Lemonade
- Soft drinks (Coke, Diet Coke, Sprite, Ginger ale)
- San Pellegrino sparkling water
- Fiji water
- Zanzibar’s coffee (regular and decaf)
- Gong Fu Tea (assorted black, green and herbal)
DESSERTS $7

Lemon Pudding Cake
with vanilla wafers, poached quince compote, and lemon honey syrup

Black Tea Crème Brûlée
with roasted chestnut crumble, fresh orange, and dried fruits

Chocolate Hazelnut Dacquoise
with coffee buttercream, chocolate ganache, and rum sauce

Housemade Sorbets and Ice Cream $5

Beverages
Zanzibar’s coffee (regular and decaf) $2.50
Gong Fu Tea (assorted black, green and herbal) $2.50

Pastry Chef – Kelsey McCreight Williamson