



HALSA

LUNCH

11:30AM - 6PM DAILY

CLEAN FOOD AND DRINKS



Sandwiches

side of hummus and pita chips. sub serenbe side salad +2

HERB ROASTED TURKEY BREAST 14
lettuce, tomato, cranberry aioli, brioche bun

HAND CUT SALMON BURGER 17
lettuce, tomato, shallots, remoulade, brioche bun

CHICKEN CURRY 14
grapes, onions, celery, curry sauce, sourdough

TURKEY BURGER 15
turkey patty, lettuce, tomato, grilled onions, garlic herb aioli, pretzel bun

Salad Bowls

TUNA POKE gf 20
raw saku tuna, white sushi rice, pickled cucumber, avocado, edamame, scallion relish, seaweed

SERENBE FARMS VEGGIE SALAD gf/v 12
chef's selection of locally sourced Serenbe Farms vegetables. Changes weekly based on farm availability

THE BLEU GREEK gf 13
mixed greens with avocado, seedless cucumbers, feta, kalamata olives, tomatoes, pepperoncini, roquefort dressing
+chicken 5 + steak 10 + tofu 3

NORDIC SALMON gf 17
seared salmon, mixed greens, green beans, fingerling potatoes, heirloom cherry tomatoes, kalamata olives, boiled egg, citrus vinaigrette

Plates

CRISPY KALE & BRUSSELS SPROUT TACOS 14
cilantro, heirloom tomato, pico de gallo, chipotle marinated tofu, cilantro lime aioli

HALSA'S SCANDINAVIAN MEATBALLS 16
grass fed beef, lingonberry, cucumber dill, red onion & sour cream salad with gravy on a bed of egg noodles

	SOUP OF THE DAY	8
	VEGAN CHILI	8
	SOUP OF THE DAY + GRILLED CHEESE	14
	SOUP OF THE DAY + SERENBE SALAD	14

Kids	10
grilled cheese with fruit	
meatballs with noodles	

Build Your Own Bowl

choose a grain, lettuce, 4 toppings & dressing.

- 01 Grains**
- brown rice
 - red quinoa
 - white sushi rice

- 02 Lettuces**
- baby spinach
 - mixed greens
 - kale

- 03 Proteins**
- tofu +4
 - steak +8
 - chicken +6
 - raw tuna +8
 - salmon fillet +8
 - cold smoked salmon +8

04 Toppings select 4. additional +.50

- cucumbers
- jalepenos
- olives
- cherry tomatoes
- red onion
- baby carrots
- dried cranberries
- cashews
- almonds
- chia seeds
- sunflower seeds
- pumpkin seeds
- scallion relish
- avocado
- green beans
- edamame
- black beans
- chickpeas
- brussel sprouts

- 05 Dressings**
- roquefort dressing
 - teriyaki
 - basil balsamic
 - ginger tamari ponzu
 - citrus viniagrette

Drinks

COFFEE + TEA varies
see reverse side for options

SMOOTHIES 10
pb&b, honey banana almond, tropical, almond kale, strawberry banana

JUICE 7
orange, grapefruit, house lemonade

BEER 6
rotating seasonal selection

COCKTAILS 12

- serenbe sour:** whiskey, house lemonade, agave syrup
- halsa hot toddy:** bourbon, cinnamon, hot tea, lemon
- cucumber + lime gin soda:** gin, cucumber + lime soda, lime juice
- spiked iced coffee:** chilled espresso, coffee rum, milk
- citrus immunity cocktail:** vodka, citrus immunity juice, soda

WINE 11

- white:** lamberti prosecco, stoller rosé, chemistry pinot gris, smith + elliot chardonnay
- red:** chemistry pinot noir, gran reserva cabernet



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please tell your server of any food allergies.