

energize your soul

Lunch

served from 11 a.m. to 4 p.m. daily.

all day energizers

Kale and Apple Salad 14 (V, GF)

Fresh Kale | Red Cabbage | Shredded Carrot | Granny Smith Apple | Walnuts
Champagne Vinaigrette

Spinach Salad 14 (VEG, GF)

Fresh Spinach | Julienne Tomato | Red Grapes | Candied Pecans | Feta | Balsamic Vinaigrette

Caprese Salad 13 (VEG, GF)

Heirloom Tomatoes | Burrata | Basil | Aged Balsamic

Cobb salad 14 (GF)

Field Greens | Grape Tomatoes | Onion | Pancetta | Egg | Avocado | Balsamic Vinaigrette

Grilled steak salad 16

Pickled Bean Sprouts | Marinated Skirt Steak | Julienne Tomato | Scallion | Wonton | Thai Vinaigrette

French Onion Soup 8

Onion | Baguette | Emmenthaler Cheese

sharables

Ahi Tuna Bites 16 (GF)

Napa Slaw | Sriracha Aioli | Avocado | Sesame Crackers

Firecracker Crab 16

Jumbo Cold Water Crab | Heirloom Tomato | Scallion | Firecracker Aioli

Chips and Dips 11 (V, GF)

Guacamole | Pico de gallo

Roasted Garlic Hummus 14 (VEG)

Tomato | Cucumber | Carrot | Feta | Kalamata | Toasted Pita

Margarita Flatbread 14 (VEG)

Tomato | Burrata | Basil

Spicy Chicken Flatbread 14

Pepperjack | Chicken | Cherry Peppers | Tomato | Arugula | Mushrooms

Chef's Assorted Cheese Plate 18 (VEG) Add Assorted Salami 8

Assorted Cheeses, Crackers | Fresh Berries | Berry Compote

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are proud to serve certified sustainable seafood.

Tax and 20% gratuity will be added to all orders. Sundara is proud to participate in the local Orange Cat Farms CSA program.

lunch entrées

Open-Faced Steak Sandwich 16

Grilled Sirloin | Horseradish Aioli | Tomato | Arugula |
Gorgonzola | Toasted French Baguette

Ahi Tuna Sandwich 14

Watercress | Tomato | Togarashi | Lime Wasabi Aioli

Mahi Fish Tacos 15 (GF)

Napa Cabbage | Pico de Gallo | Chipotle Lime

Chicken Salad Croissant 14

Diced Chicken Breast | Red Onion | Red Grapes | Pecans
Butter Lettuce | House-Baked Croissant

Vegan Burger 14 (VEG, GF)

Beet and Vegetable Protein | Red Onion | Heirloom Tomato
Butter Lettuce | Tarragon Aquafaba Aioli

dessert

Crème Brûlée 10 (VEG, GF)

Custard | Caramelized Sugar | Berries

Organic Banana Split 10 (VEG, GF)

Organic Bananas | Vanilla Gelato | Strawberries | Pineapple | Chocolate Sauce | Whipped Cream

Chocolate Mousse 10 (VEG, GF)

Dark Chocolate | Coffee | Orange Liqueur | Shaved White Chocolate | Whipped Cream

Flourless Chocolate Cake 10 (VEG, GF)

Chantilly Cream | Fresh Berries