

Saturdays at Lucy's Spice Box

11:30-3pm (June 24, 2016)

Soup: Chilled Puree of Summer Vegetables -\$3/5 GF V

Salad: Baby Greens w/Fresh Herb Vinaigrette -\$6 V GF

Meze Plate: Hummus, Raita, Tabouli -\$10 V

Summer Vegetable Pizzetta: mozzarella cheese, tomato, basil w/arugula greens -\$10 V

Steak Salad: Grilled TriTip, Sweet Onion Relish over Greens & Potato salad -\$12 GF

Dessert: Chocolate Brownies -\$2

Cookie: Strawberry Sheet Cake Cookies -\$2

Evening – Dancing In the Street Menu (After 5PM)

2 Tacos Tritip w/ Black Beans & Slaw -\$12 GF

2 Tacos Vegi w/ Black Beans & Slaw -\$10 V GF

Lebanese Lamb Kabobs w/ Hummus -\$10 GF

Summer Vegetable Pizzetta: mozzarella cheese, tomato, basil w/arugula greens -\$10 V

(Plus Lunch items that are still available - ask)

Wines by Glass/Bottle (Also See Wine List)

White: Petit Chablis 2015 (Roland Lavanturcux) -\$7 / 25

Brush of lemony acidity that simply lasts and lasts. – a Burgundy Chardonnay

Rose: Ioppa Rose 2016 -\$7 / 24

Rose Wine is 100% Nebbiolo grapes, 100% organic – reminds one of blend of Provençal and Corsican rosé. Fresh, mineral, slightly salty, and VERY addictive." -Importer

Red: Vin de Pays de Vaucluse Rouge 2016 -\$6 / \$22

Red: Explosive red fruit is gracefully harnessed by a clay and limestone mineral structure, notes of violet, licorice, and garrigue.