

Concerts in the Park 2024 Menu

\$4 Cookies: Sea Salt Caramel Chocolate Chip, Animal Cookie Sugar, & Reese's Pieces Peanut Butter.

July 17

- \$3 12oz: Iced Blackberry Basil Lemonade (Sugar Beets)
- \$15 Roast Beef & Turkey: Roast Beef, Turkey, Tillamook Medium Cheddar, tomato, butter lettuce, and dijonaise spread on a baguette.
- \$14 Fuji Apple Chicken Salad: Crisp mixed greens, chicken, sunflower seeds, apple chips, cucumber, grape tomato, and gorgonzola crumbles with a side of Apple vinaigrette.
- \$14 Green Goddess Bowl: Chopped romaine tossed in Green Goddess dressing, seasoned tempeh, brown rice, cucumbers, grape tomato, fresh avocado, feta, and sunflower seeds. GF, Vegan.

July 24

- \$3 12 oz: Iced Tropical Breeze (Guava, Mango & Coconut) (Sons de Cuba)
- \$15 Chipotle Turkey: Turkey, Applewood bacon, Tillamook Medium Cheddar, tomato, butter lettuce, avocado spread, and smoky chipotle sauce on a baguette.
- \$14 Fresco Salad: Crisp mixed greens, chicken, queso fresco, grape tomato, fresh avocado, cucumber, green onion, radish, and plantain crisps with a side of Mango vinaigrette.
- \$14 Havana Bowl: Chopped romaine tossed in Mojo dressing, seasoned baked tofu, queso fresco, topped with fresh avocado, grape tomato, black beans, green onion, brown rice, radish, and lime.

July 31

- \$3 12oz: Iced Peach Strawberry Cooler (Code Red)
- \$15 Turkey Club: Turkey, Applewood-smoked bacon, Tillamook Medium Cheddar, tomato, and butter lettuce with mayo on a baguette.
- \$14 Berry Chicken Salad: Crisp mixed greens, chicken, feta, strawberries, blueberries, mandarin oranges, pecans, and sliced almonds with a side of a creamy Poppyseed vinaigrette.
- \$14 Mediterranean Bowl: Chopped romaine tossed in tzatziki dressing, mint and parsley herbed quinoa, falafel, feta, grape tomato, red onion, kalamata olive, cucumber, and hummus.

Aug 7

- \$3 12oz: Iced Watermelon Mint Punch (Jenny Don't and the Spurs)
- \$15 Turkey Bacon Ranch: Turkey, Applewood bacon, Tillamook Medium Cheddar, tomato, butter lettuce, avocado spread and Ranch dressing on a baguette.
- \$14 Green Cobb Salad: Crisp mixed greens, chicken, hard-boiled egg, grape tomato, fresh avocado, Applewood smoked bacon, cucumber, bleu cheese crumbles with a side of Green Goddess dressing.
- \$14 Buddha Bowl: Chopped romaine tossed in a Tahini dressing, quinoa, grape tomato, fresh avocado, feta, bell peppers, sweet potato, chickpeas, and sunflower seeds.