



LUNCH MENU

Daily, 11am – 2pm

Call (530)247-7722 or (530)365-7077 Or dial extension 1322 from your hotel room

STARTERS

FARMER'S HUMMUS – \$10

House-made chickpea hummus, sliced cucumbers, grilled naan flat bread

THAI CHICKEN NACHOS –\$14

Tri-colored tortilla chips, three cheese sauce, sweet chili, chicken, shredded cabbage, diced tomatoes, green onion

WOODSIDE WINGS - \$13

Choice of house-made sauces: Stella Artois Barbecue, Mango-Habanero or House Buffalo

SALADS

GAIA SALAD - \$12

Wild arugula, pine nuts, shaved parmesan, candied lemon peel & fennel, fresh Meyer Lemon vinaigrette.

BABY FALL LETTUCES & FRUIT - \$13

Mixed chicories, apples, pears, blueberries, Humboldt Fog goat cheese, candied pecans, sherry vinaigrette

CAESAR SALAD - \$12

House-made Caesar, organic romaine hearts, creamy Caesar dressing, sourdough croutons, parmesan

THAI SALAD - \$13

Mixed chicories, Thai basil, mint, cucumber, honey-roasted cashews, vermicelli crouton with a delicate house-made sweet & spicy vinaigrette

Add: grilled chicken \$4 / or ahi tuna \$7 to any salad

GAIA BOWLS

MEDITERRANEAN BOWL - \$13

Grilled organic chicken breast, baby spinach, Israeli couscous, cucumber, heirloom cherry tomato, feta, avocado, tzatziki yogurt sauce

**All menu items are made to order. Preparation times may vary depending on dish and desired temp.*

LUAU BOWL - \$15

Ahi tuna poké, sesame, scallions, soy, shredded carrots, cabbage, chili sauce, cucumber, coconut, avocado, roasted macadamia nut, atop steamed basmati rice

CHEF BOWL- \$15

Grilled organic chicken breast, micro-greens, whole black beans, avocado, chipotle/cilantro crème, atop steamed basmati rice

HOUSE CREATIONS

WOODSIDE BURGER - \$15

Local organic grass fed beef (or substitute veggie patty), shaved Romaine, avocado, heirloom tomato, smoky chipotle aioli, choice of cheese, fries (sweet or classic) *Add: bacon, caramelized onions, sunny egg \$2each*

FOCACCIA CLUB SANDWICH - \$14

Oven roasted turkey, smoked ham, bacon, romaine, tomato, garlic mayo, focaccia bread, side of fries

BÁNH MÌ SANDWICH - \$14

Vietnamese-style sandwich with house-smoked pork belly and Asian-marinated beef, cilantro, cucumber, pickled carrots, peppers, Korean mayo on French baguette

FISH & CHIPS - \$14

House-Battered wild cod, tartar sauce, sweet or classic fries

BRUNCH

GAIA BREAKFAST - \$10

Two eggs your way, hash browns, thick cut bacon or sausage links

AVOCADO SMASH - \$12

Grilled Flat bread, avocado, tomato, feta cheese, two fried eggs, cilantro

TEXAS FRENCH TOAST \$10

Texas Toast griddled golden brown, two eggs your way, thick cut bacon or sausage links, powdered sugar

TRADITIONAL EGGS BENEDICT - \$13

Two poached eggs, hollandaise, and Canadian bacon on top of toasted English muffins. Served with hash browns

DESSERTS

CRÈME BRULEE - \$7

Sugar-glazed, French vanilla custard, house-made

DECADENT CHOCOLATE CAKE - \$7

Flourless dark chocolate cake, gluten free, house-made

DIANA TORTE - \$7

Chocolate & vanilla ice cream layered cake, almond roca & caramel. House-made.

GAIA GUILTY PLEASURE - MARKET PRICE

Ask your server about our seasonal creation

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