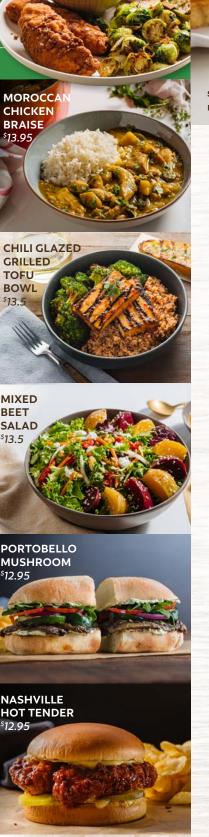


THREE UP





# DESSERTS

Made-from-scratch daily by our pastry chefs.

CHOCOLATE CHUNK COOKIE one \$3.95 / three \$10.5 URBAN COWGIRL COOKIE one \$3.95 / three \$10.5 GLUTEN FREE CHOCOLATE COOKIE one \$3.95 / three \$10.5 BANANA CREAM PIE 57 PEANUT BUTTER CHOCOLATE CREAM PIE 57 CHOCOLATE FLOURLESS CAKE slice \$7.5 GF HUMMINGBIRD CAKE slice \$7.5 CHOCOLATE VANILLA LAYER CAKE slice \$7.5

# **BEVERAGES**

MANGO TART slice \$7.5

BOTTLED ALKALINE WATER \$3.5 STUBBORN NATURAL SODA \$3.75 ORGANIC ICED TEA \$3.75 CAFE MOTO ORGANIC COFFEE \$3 CAFE MOTO HOT TEAS \$3 KOMBUCHA ON TAP \$6.25 HOUSE MADE REPLENISHERS \$4.95 organic lemonade, organic ginseng mint green tea, pineapple coconut lime, seasonal selection

# family meals

choice of protein served with any two scratch-made sides and grilled rustic bread. serves 4 make it GF when you request no bread. CRISPY CHICKEN TENDERS \$57.95 contains gluten

GRILLED CAGE FREE CHICKEN \$57.95

GRILLED GRASS FED STEAK\* \$77.95 CHIMICHURRI GRASS FED STEAK\* \$79.95 GRILLED SUSTAINABLE SALMON\* \$77.95 **BLACKENED SUSTAINABLE SALMON\*** \$79.95

add a FAMILY HOUSE or CAESAR SALAD +510 ..... available to-go only uni

# **URBAN PLATES**











ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu prices vary by location. Prices shown are for dine-in and takeout orders. Prices for delivery orders are generally higher. Prices and menu items subject to change and availability. While some items are marked "Gluten Free, Dairy Free, Vegetarian and Vegan," we cannot guarantee that food items will not inadvertently come into contact with others

# CATERING & GROUP ORDERING

Made-from-scratch favorites for office, home and special events. Minimum order of 10 or more. Add in increments of one.

# CHOOSE PACKAGING

#### **INDIVIDUALLY PACKAGED**

includes 1 protein + 2 sides per person. Packaged individually (one person, one container)

#### **GROUP TRAY PACKAGING**

includes 1 protein + 2 sides per person. Packaged buffet style (in trays for buffet service)

# CHOOSE A PROTEIN

GRILLED GRASS FED STEAK\* GF DF CHIMICHURRI GRILLED GRASS FED STEAK\* GF DF GRILLED SUSTAINABLE SALMON\* GF DF GRILLED CAGE FREE CHICKEN GF DF CHILI GLAZED GRILLED TOFU GF V DF

# 3 CHOOSE TWO SIDES

MASHED ORGANIC POTATOES GF VEG BEET SALAD W. GOAT CHEESE GF VEG MACARONI & CHEESE VEG CHIPOTLE GARLIC ROASTED MARBLE POTATOES GF V DF ROASTED BRUSSELS SPROUTS W. BALSAMIC GLAZE GF V DF ORGANIC RED & WHITE QUINOA W. TOMATO PESTO GF V DF HARISSA LIME CAULIFLOWER GF V DF BASMATI RICE PILAF GF V DF ROASTED MUSHROOMS W. GARLIC PARMESAN BUTTER

# LARGE SALADS

Small size catering salads serve 10. Large size catering salads serve 20. Salads are served in large plastic bowls.

HOUSE small or large GF V DF CAESAR small or large LOCAL MIXED BEET small or large GF VEG CARIBBEAN small or large GF V DF

# SANDWICH TRAYS

Sandwiches are served cut in half and come with chips.

SMALL serves 5 • LARGE serves 10

**TURKEY AVOCADO CLUB** GRILLED CAGE FREE CHICKEN OF GRILLED GRASS FED STEAK\* OF GRILLED PORTOBELLO MUSHROOM VEG **GRILLED CAGE FREE CHICKEN CLUB** 

# **BOXED MEALS**

Ordering made easy with individually boxed meals. CHOICE OF SANDWICH, SERVED WITH CHIPS

option to add a side salad option to add a cookie



# ORDERING

Order online at urbanplates.com

To speak with a catering consultant: email catering@urbanplates.com or call 1-800-652-4788



made from scratch

# everyone deserves to eat this good

we're changing the way the world eats by making craveable, wholesome and clean food accessible to all

# SALADS

Hand-tossed entree salads with scratch-made dressing and grilled rustic bread. Make it GF when you request no bread, croutons or noodles.

## GRILLED CHICKEN COBB \$16.5 GF

organic artisan lettuce, grilled cage-free, antibiotic & hormone free, never frozen chicken, organic tomatoes, crispy turkey bacon, avocado, chopped organic egg, blue cheese, buttermilk dill dressing

## WILD AHI NICOISE\* \$17.95 GF DF



organic artisan lettuce, seared herb crusted wild ahi tuna, green beans, chopped organic egg, organic tomatoes, potatoes, capers, marinated olives, mustard-champagne vinaigrette

#### ASIAN CHICKEN NOODLE \$15.95 OF



ramen noodles mixed with organic artisan lettuce, arugula, shredded cabbage, mandarin oranges, roasted peanuts, pineapple mango salsa, miso lemongrass dressing, grilled cage-free, antibiotic & hormone free, never frozen chicken, spicy peanut dressing

## GRILLED STEAK\* \$17.95 GF DF



organic artisan lettuce, grilled grass-fed steak, pineapple mango salsa, jicama, mint, coconut roasted cashews, mild jalapeno-lime dressing

#### LOCAL MIXED BEET \$13.5 GF VEG



marinated organic yellow & red beets, arugula, organic artisan lettuce, roasted tomatoes, organic carrot, crisp jicama, raw walnuts, hemp seeds, goat cheese, preserved lemon vinaigrette



blue zone friendly mix of organic artisan lettuce, pineapple mango salsa, jicama, mint, coconut roasted cashews, mild jalapeño-lime dressing

#### GRILLED CHICKEN CAESAR \$15.95

romaine lettuce, organic baby kale, grilled cage-free, antibiotic & hormone free, never frozen chicken, organic tomatoes, garlic croutons, shaved asiago, caesar dressing

#### GRILLED SALMON CAESAR\* \$17.95

romaine lettuce, organic baby kale, grilled sustainable salmon, organic tomatoes, garlic croutons, shaved asiago, caesar dressing

Add a Cup of Soup + \$2.5

#### Add Proteins

grilled grass fed steak\* \$9.95 • wild ahi tuna\* \$7.95 • garlic shrimp skewer \$5 grilled cage free chicken \$8.5 • chili glazed grilled tofu \$5 crispy jumbo chicken tender \$4.5 • grilled sustainable salmon\* \$9.95

To help offset the cost of rising wages and benefits, a 3% surcharge is added to each check.





#### our famous

# PLATES & SIDES

Served with any two sides and grilled rustic bread. Make it GF when you request no bread.

# CHOOSE A PROTEIN

GRILLED GRASS FED STEAK\* \$19.95 GF DF



our signature spice rubbed, grass-fed and grass-finished steak, grilled medium rare and hand carved

# CHIMICHURRI GRASS FED STEAK\* \$20.95 GF DF



our signature grass-fed and grass-finished steak grilled medium rare, drizzled with our housemade chimichurri sauce

# new! GRILLED BBQ PORK RIBS \$21.95 GF DF



a half rack of spice rubbed duroc pork ribs, slow-cooked and slathered in our housemade bbq sauce. served with pickle chips and signature bbg sauce

## GRILLED SUSTAINABLE SALMON\* \$19.95 GF DF



chargrilled ASC certified sustainable salmon finished with our housemade dijon honey sauce

## new! BLACKENED SUSTAINABLE SALMON\* \$20.95 GF



ASC certified sustainable salmon blackened in a cast iron skillet, served with lemon hollandaise sauce

#### GARLIC SHRIMP W. PARMESAN BUTTER \$16.5 GF



broiled sustainable shrimp with garlic parmesan butter



CHILI GLAZED GRILLED TOFU \$14.5 GF V DF grilled marinated organic tofu drizzled with a sweet and spicy

gochujang chili sauce

never frozen chicken



GRILLED CAGE FREE CHICKEN \$16.5 GF DF chargrilled, herb marinated cage-free, antibiotic & hormone free,

# 2 TENDERS \$13.95 / 3 TENDERS \$16.5 contains gluten

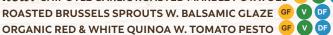
classic crispy or nashville hot. two or three crispy jumbo chicken tenders with choice of housemade dipping sauce

# **2** CHOOSE TWO SIDES

FRENCH FRIES W. HERB SEASONING MASHED ORGANIC POTATOES GF VEG

MACARONI & CHEESE SEASONAL GREEN GF V DF

new! CHIPOTLE GARLIC ROASTED MARBLE POTATOES GF V DF

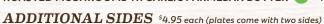












# SANDWICHES

Chef-crafted sandwiches, served with chips. Sub gluten free bread +\$1.

## GRILLED CAGE FREE CHICKEN \$12.95 DF



herb marinated, antibiotic & hormone free, never frozen chicken, slow roasted tomatoes & orange-basil aioli served on grilled

## CAGE FREE CHICKEN CLUB \$15.5

grilled cage-free, antibiotic & hormone free, never frozen chicken, duroc pork bacon, organic tomato, pickled onion, artisan lettuce, garlic aioli, white cheddar cheese served on grilled rustic bread

#### TURKEY AVOCADO CLUB \$16.5

hand carved herb-roasted turkey breast, avocado, duroc pork bacon, havarti cheese, crisp lettuce, vine ripened tomato, chipotle aioli, served on grilled rustic bread

## GRILLED GRASS FED STEAK\* \$15.95



hand carved grass-fed steak, slow roasted tomatoes and chimichurri aioli served on grilled rustic bread

## GRILLED PORTOBELLO MUSHROOM \$12.95



marinated grilled portobello mushroom, pesto goat cheese, grilled zucchini, julienne red bell peppers, shaved red onion, arugula served on grilled rustic bread. Remove pesto goat cheese to make vegan

#### CLASSIC CRISPY TENDER SANDWICH \$12.95

two crispy jumbo, hand breaded buttermilk-battered, antibiotic & hormone free, never frozen chicken tenders served on a toasted potato bun with roasted garlic aioli and pickles

#### NASHVILLE HOT TENDER SANDWICH \$12.95

two crispy jumbo hand breaded buttermilk-battered, antibiotic & hormone free, never frozen chicken tenders tossed in Nashville hot sauce, served on a toasted potato bun with roasted garlic aioli & pickles

Add a Cup of Soup \$2.5 • Add any Side \$3

# BURGERS

Made with chargrilled, pasture raised beef. Served with herb seasoned fries.

Add any side +53 • Add avocado +52 • Add duroc bacon +51.5

#### DOUBLE CHEESEBURGER + FRIES \$15.95

two chargrilled patties of pasture raised beef topped with hand sliced american cheese and onion, layered with vine-ripened tomato, pickles and housemade thousand island on a toasted

#### CHEESEBURGER + FRIES \$12.95

chargrilled, pasture raised beef topped with hand sliced american cheese and onion, layered with vine-ripened tomato, pickles and housemade thousand island on a toasted potato bun





# BRAISES & SOUPS

Braises served with choice of basmati rice pilaf or mashed organic potatoes and grilled rustic bread. Make it GF when you request no bread.

BRAISED BEEF & MUSHROOMS \$14.95 GF DF

seasoned natural beef, slow cooked with red wine sauce, whole mushrooms, yellow onions, organic carrots, celery, garlic and fresh parsley

## MOROCCAN CHICKEN BRAISE \$13.95 GF DF



cage-free, antibiotic & hormone free, never frozen chicken slow cooked with squash, yellow onion, preserved lemons, marinated olives, turmeric, fresh ginger, spices and cilantro

# TOMATO BASIL SOUP bowl \$5.95 / cup \$3.95 V DF



organic tomatoes, coconut milk, vegan pesto, garlic croutons want it gluten free? order it without croutons or bread

#### new! CHICKEN TORTILLA SOUP bowl \$5.95 / cup \$3.95

hearty tortilla soup with tender cage-free chicken, poblano peppers, carrots, celery, onions, topped with crispy tortilla strips, queso fresco and cilantro. gluten free without crispy tortilla strips or bread

# VEGAN \*\*

Served with grilled rustic bread. Make it GF when you request no bread.



BEETS + AVOCADO BOWL \$12.95 GF V DF organic red and white quinoa, roasted organic beets, avocado. raw walnuts, pickled red onions, hemp seeds, shaved cabbage,

CHILI GLAZED GRILLED TOFU BOWL \$13.5 GF V DF

grilled marinated organic tofu, organic red & white quinoa, seasonal green, topped with a sweet and spicy gochujang chili sauce

THREE UP \$11.95 / FOUR UP \$13.5 V choice of three or four plant-based sides

miso lemongrass dressing

# KIDS

Served with any side, grilled rustic bread, and choice of organic milk or apple juice.

MACARONI & CHEESE \$7.95 VEG



CRISPY JUMBO CHICKEN TENDERS \$9.95 GRILLED CAGE FREE CHICKEN \$9.5 DF

GRILLED GRASS FED STEAK\* \$10.95 DF GRILLED SUSTAINABLE SALMON\* \$12.95







