

# the daily cut

name

dining options

- eat-in  
 take-out



## build your own bowl

<input type="radio"/>	<b>petite</b>	<b>\$9.0</b>	<input type="radio"/>	<b>regular</b>	<b>\$12.0</b>	<input type="radio"/>	<b>large</b>	<b>\$15.0</b>
2	bases		2	bases		2	bases	
½	protein*		1	protein*		2	proteins	
2	supplements		3	supplements		3	supplements	
1	topping		1	topping		1	topping	
1	dressing		1	dressing		1	dressing	

\*substitute for 1 vegetarian-friendly supplement

\*substitute for 3 vegetarian-friendly supplements

### bases

- calrose brown rice  
 loose-leaf lettuce  
  whole-grain pasta  
 quinoa  
  mashed purple sweet potatoes  
 shredded kale (+\$0.50)

+\$1.00 per additional serving

### proteins

- chicken breast  
  chicken thigh  
 dory fillet  
 striploin steak (+\$1.00)  
 lamb meatballs (+\$1.50)  
 salmon fillet (+\$2.00)

### supplements

- bell peppers  
 broccoli  
 brussels sprouts  
  charred cabbage with chili oil  
 thyme-roasted carrots  
  curried cauliflower  
 blistered cherry tomatoes  
 egg whites

-   sichuan eggplant  
 button mushrooms  
 okra  
 onsen egg  
 pumpkin  
  sweet corn  
 avocado (+\$1.00)

+\$1.00 per additional serving

### toppings

-   parmesan breadcrumbs  
 cilantro  
 garlic chips  
 toasted pumpkin seeds  
  crushed red pepper  
  chopped walnuts

+\$0.50 per additional serving

### dressings

- honey mustard  
 lime squeeze  
  mint yogurt  
 rosemary olive oil  
  pesto  
  ranchero

+\$0.50 per additional serving

## beverages

### juices

**\$4.5**

- coconut water  
 cold-pressed apple juice  
 cold-pressed orange juice

### cold brews

**\$1.8**

- iced matcha green tea  
 iced genmaicha brown rice tea

### guilt-free

**\$2.4**

- still water  
 sparkling water

