

LUNCH

Kozy Beginnings

Chips and Stuff 12

Corn Tortilla Chips with Black Beans, Kozy Salsa &
Bacon-Bleu Cheese Guacamole

Heirloom Caprese Salad 12

Fresh Mozzarella & Heirloom Tomatoes with Organic
Greens & Fresh Basil

Buffalo Nachos 16

Sautéed Grass-Fed Buffalo over Corn Tortilla

Chips topped with Kozy Black Beans, Salsa & Aged Cheddar

(Bring some friends!)

Great Bowls of Greens

(Salads served with house made Raspberry-Honey
Vinaigrette on the side, unless otherwise noted)

The Kozy 7/9

Organic Mixed Greens, Fresh Berries, Cucumber, Green Apples
& Bleu Cheese *Add Shrimp +7 Add Chicken +6 Add Wild Salmon +8*

Kozy Kobb 15

Organic Mixed Greens with Grilled Chicken, Avocado, hard-boiled
Eggs, Tomatoes & Bleu Cheese served with Chipotle Aioli

Cali Club 15

Organic Mixed Greens with Grilled Chicken, Bacon, Avocado, Onion
& diced Tomatoes served with GF Ranch Dressing

Buffalo Mozzarella 15

Grass-Fed Buffalo sautéed with Onions & Portobello
Mushrooms, tossed with Fresh Mozzarella & Sun-Dried Tomatoes
on a bed of Organic Mixed Greens

Greek Salad with Shrimp 16

Organic Mixed Greens, Tomatoes, Cucumbers, Onions &
Kalamata Olives, topped with Feta Cheese, served with
Greek Vinaigrette

Captain Caveman 17

Bacon, Avocado, Shrimp & Goat Cheese over Organic Mixed
Greens served with Chipotle Aioli

Portobello Chicken 15

Portobello Mushrooms with Grilled Chicken on a bed of
Fresh Baby Spinach, topped with Onions, chopped Pecans &
Goat Cheese

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(Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions)

LUNCH

Kozy Killer Sammies

(Served on Challah or Artisanal Bread with Fresh Fruit or Black Beans)
(Substitute Gluten-free Bread for +2)

Heirloom Caprese 14

Fresh Mozzarella & sliced Heirloom Tomatoes with fresh Pesto

Steak & Cheese 14

Beef Tenderloin Tips sautéed with Bell Pepper, Onions,
Mushrooms & Aged Cheddar

Chicken Club 14

Grilled Chicken with Bacon, Avocado, Mixed Greens, Tomatoes,
Aged Cheddar & House made GF Ranch

The Cajun 12

Chicken sautéed with Onions, Mushrooms & our House Cajun
Seasoning, topped with Aged Cheddar & Mayo

The Greek 12

Grilled Chicken topped with Mixed Greens, Red Onions, Kalamata
Olives & Feta, tossed in a Greek Vinaigrette

The Italian 14

Grilled Chipotle Jack Venison Sausage with sautéed Bell Peppers
& Onions in our House made Marinara, topped with
Fresh Mozzarella & Romano

The Tex Mex 13

Grilled Chipotle Jack Venison Sausage with our Bacon-Bleu Cheese
Guacamole, sautéed Onions & mixed Greens

Kozy Kreations

(Burgers served on Challah Bun, substitute GF Bread for +2)
(Add a side of Kozy Black Beans or Kozy Mash +2)

Grass-Fed Burger 13/15

Beef or Buffalo Burger, Market Veggies & your choice of cheese
Burger Perks!

*Add Sautéed Onions, Sautéed Mushrooms +1 Avocado, Guacamole or
Portobello Mushrooms +2 Bacon +4*

Chicken Breast & Vegetables 13

Grilled Free-Range Chicken & sautéed Market Veggies with sliced
Tomato & Avocado

Buffalo Tacos 16

3 Sautéed Grass-Fed Buffalo tacos with Bacon-Bleu Cheese
Guacamole & Raw Cheddar, served with Kozy Black Beans & Salsa

Fish Tacos 16

Wild Salmon, Sautéed in Kozy Salsa with Bell Peppers & Onions,
with a side of Kozy Black Beans

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