

LUNCH

11AM - 4PM DAILY

SOUPS / SALADS

ADD TO ANY SALAD CHICKEN, GYRO MEAT OR FALAFEL +5
PRAWNS, STEAK OR SALMON +8

SIGNATURE SOUP OF THE DAY | 5/7
OUR ROTATING SELECTION OF SIGNATURE SOUPS

HAM & BACON CHOWDER | 5/7 
APPLEWOOD SMOKED BACON, SMOKED HAM, CHEDDAR & CAYENNE

GREEK SALAD | 8/13 **V**
ROMAINE, FETA, KALAMATA OLIVES, TOMATO, CUCUMBER, RED ONION, GREEN PEPPERS,
TZATZIKI & GREEK VINAIGRETTE

BEET SALAD | 16 **V**
FRESH SPINACH, ROASTED BEETS, GOAT CHEESE, CANDIED PECANS, ORANGE SEGMENTS &
CHAMPAGNE VINAIGRETTE

CAESAR SALAD | 8/12 **V**
ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

SEASONAL GREENS | 9/13 **V**
LOCAL SOURCED GREENS, BLUE CHEESE, APPLES, BLUEBERRIES, RASPBERRIES, CANDIED
PECANS & BALSAMIC VINAIGRETTE

BABY SPINACH SALAD | 14 **V**
FETA, MARCONA ALMONDS, CARAMELIZED ONIONS & CHAMPAGNE VINAIGRETTE

QUINOA CAPRESE SALAD | 14 **V**
FRESH MOZZARELLA, ROMA TOMATOES, BASIL, RED QUINOA, PESTO & BALSAMIC REDUCTION

EXTRAS

SAUTEED VEGETABLES | 5
BREAD & BUTTER BASKET | 4
HOUSE MADE CRACKERS | 3

PITA | 2
SIDE COLESLAW | 3
CARROTS AND CELERY | 2

TAPAS

SMALL PLATES MEANT TO BE SHARED AMONGST
FAMILY AND FRIENDS

GRILLED LAMB CHOPS* | 21
THREE CHARMOULA MARINATED LAMB CHOPS GRILLED TO PERFECTION. SERVED
W/HOUSE CUT FRIES & GARLIC AIOLI

LAMB SLIDERS* | 14
THREE SEASONED LAMB PATTIES, FETA, TZATZIKI & ROASTED RED PEPPERS ON
GRILLED FOCACCIA

GYRO SLIDERS | 12 
THREE TRADITIONAL LAMB/BEEF GYROS, TZATZIKI, TOMATO, RED ONION & FETA

KOBE BEEF SLIDERS* | 14
THREE AMERICAN KOBE BEEF PATTIES, BACON, BRIE CHEESE, CRISPY ONIONS &
TOMATO ON BRIOCHE BUNS

BEEF MEDALLIONS* | 16
W/MERLOT-GORGONZOLA SAUCE

STEAK BITES | 15
SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC BUTTER

BACON WRAPPED DATES | 12  
STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

CHICKEN SOUVLAKI | 10
GREEK MARINATED GRILLED CHICKEN SERVED W/TZATZIKI & HARISSA

EMPANADAS | 10
GOLDEN BROWN PASTRIES STUFFED W/CHICKEN, MOZZARELLA & SPICY HARISSA

OYSTER BITES | 13
FRESH OYSTERS DIPPED IN BEER BATTER THEN FLASH FRIED. SERVED W/HOUSE
MADE COCKTAIL SAUCE

OYSTER SHOOTERS* | 6
TWO FRESH OYSTERS & HOUSE MADE COCKTAIL SAUCE. SERVED IN SHOT GLASSES

DUNGENESS CRAB DIP | 17  
FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF MELTED CHEESES.
SERVED W/HOUSE MADE CRACKERS

STUFFED ARTICHOKE BOTTOMS | 15 
DUNGENESS CRAB STUFFING & PARMESAN SERVED W/PESTO AIOLI

SPICY GARLIC PRAWNS | 14 
SAUTÉED IN SHERRY WINE & RED PEPPER FLAKES. SERVED W/TOASTED BREAD

BACON WRAPPED PRAWNS | 16
CHARMOULA MARINATED PRAWNS SERVED W/SERRANO AIOLI

FIRECRACKER SHRIMP | 16  
LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

CALAMARI TENDERS | 14
FLASH FRIED. SERVED W/SERRANO AIOLI

TAPAS

SMALL PLATES MEANT TO BE SHARED AMONGST
FAMILY AND FRIENDS

POUTINE | 9 **ADD CORNED BEEF +4**
HOUSE CUT FRIES, CHEESE CURDS & HOUSE MADE GRAVY

GARLIC TRUFFLE FRIES | 7 **V**
SERVED W/SERRANO AIOLI

SWEET POTATO FRIES | 7 **V**
SERVED W/SERRANO AIOLI

BRUSSELS SPROUTS | 10 **V**
PARMESAN & BALSAMIC REDUCTION

ROASTED CAULIFLOWER | 10 **V**
PEPITAS, PAPRIKA, FETA, OLIVE OIL & LEMON JUICE

TORTILLA DE PATATA | 10 **V**
POTATO & ONION FRITTATA W/AIOLI & HARISSA

HARISSA HUMMUS | 9 **V**
SERVED W/VEGGIES, PITA & HOUSE MADE CRACKERS

HOUSE MADE FALAFEL | 9 **V**
GARBANZO PATTIES, TZATZIKI & HARISSA

LUNCH COMBOS

YOUR CHOICE OF SOUP OR SALAD W/HALF SANDWICH
OR SMALL FLATBREAD
11

CUP OF SOUP
CHOWDER • SOUP OF THE DAY

- OR -
SMALL SALAD
CAESAR • SEASONAL GREENS • GREEK

+
HALF SANDWICH / SMALL FLATBREAD
CUBANO • BLAT • STEAK PANINI • SALMON PANINI
• REUBEN • PERSONAL SIZED FLATBREAD

V VEGETARIAN  FAVORITES  SPICY

*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS • **GREEK OLIVES MAY HAVE PITS
• GLUTEN FREE FLATBREAD +1 EXTRA • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE

MAINS

SERVED W/HOUSE CUT FRIES

+ 2 TO SUBSTITUTE: CUP OF CHOWDER, SALAD, SWEET POTATO FRIES, GARLIC TRUFFLE FRIES -OR- GREEK FRIES

STEAK PANINI | 15

BISTRO FILET, PARMESAN, ROASTED PEPPERS, TOMATO, HARISSA & HUMMUS

GRILLED SALMON PANINI | 15

KING SALMON, CREAM CHEESE, RED ONIONS, APPLES, CANDIED PECANS, GREENS & HONEY LEMON VINAIGRETTE

GRILLED FISH TACOS | 17

KING SALMON, AHI TUNA OR COD, SRIRACHA AIOLI, MANGO SALSA & ROASTED JALAPEÑO ON CORN TORTILLAS

FISH & CHIPS | 19

WILD CAUGHT ALASKAN COD, COLE SLAW, HOUSE MADE TARTAR SAUCE & HOUSE CUT FRIES

SEAFOOD BASKET | 29

COCONUT SHRIMP, CALAMARI, OYSTER BITES, SALMON BITES, COD & FRIES. SERVED W/HOUSE MADE TARTAR SAUCE, SERRANO AIOLI & COCKTAIL SAUCE

FALAFEL GYRO | 12 V

FETA, LETTUCE, TOMATO, ONION & TZATZIKI

GYRO | 13

TRADITIONAL LAMB/BEEF GYRO W/FETA, LETTUCE, TOMATO, RED ONION & TZATZIKI

REUBEN | 14

CORNED BEEF, SWISS CHEESE, SAUERKRAUT & PICKLES ON DARK RYE BREAD

CUBANO SANDWICH | 14

PORK, HAM, SWISS CHEESE, PICKLES & MUSTARD ON A GRILLED RUSTIC ROLL

BLAT | 14

BACON, LETTUCE, AVOCADO, TOMATO, ONION & GARLIC AIOLI ON GRILLED FRENCH BREAD

GRILLED CHICKEN SANDWICH | 13

APPLEWOOD SMOKED BACON, CHEDDAR, LETTUCE, ONION & TOMATO ON A RUSTIC ROLL

D'S BURGER* | 17 ADD AN EGG +2

TWO OF OUR CUSTOM BLENDED PEPPERONI, CHEDDAR & BEEF PATTIES STACKED HIGH, FINISHED W/APPLEWOOD SMOKED BACON & SERRANO AIOLI ON A BRIOCHE BUN

LAMB BURGER* | 18

A FULL ½ POUND LAMB PATTY, FETA, CARAMELIZED ONION, LETTUCE, HARISSA & TZATZIKI ON A BRIOCHE BUN. SERVED W/SWEET POTATO FRIES

BEYOND BURGER | 17 V

100% PLANT BASED VEGAN PATTY W/TOMATO, LETTUCE, ONION, AVOCADO, PICKLES & HARISSA ON A VEGAN BUN

CAPRESE QUINOA WRAPS | 13 V

QUINOA, MOZZARELLA, TOMATO, BASIL, PESTO & BALSAMIC REDUCTION IN A SPINACH WRAP

FLATBREADS

GRILLED STEAK | 17

BISTRO FILET, GORGONZOLA, MUSHROOMS & RED ONIONS

PEPPERONI, BACON & CHORIZO | 16

MOZZARELLA & CACCIATORE TOMATO SAUCE

BBQ CHICKEN | 16

APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

PESTO CHICKEN | 16

PARMESAN, ROASTED PEPPERS, SPINACH, CARAMELIZED ONIONS & PESTO

SMOKED SALMON | 17

CHEVRE CHEESE, RED ONIONS & CAPERS

SEAFOOD | 17

PRAWNS, MOZZARELLA, ARTICHOKE HEARTS & DUNGENESS CRAB DIP

MEDITERRANEAN GARLIC | 10 V

PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

PEAR-GORGONZOLA | 15 V

GORGONZOLA, PEAR SLICES & TOASTED PECANS

BRIE & APPLES | 15 V

CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

CAPRESE | 15 V

MOZZARELLA, TOMATO, BASIL & PESTO

HOUSE MADE SAUCE

+1 TO ADD AS A SIDE

- HARISSA
- TZATZIKI
- HUMMUS
- CHARMOULA
- SERRANO AIOLI
- GARLIC AIOLI
- PESTO AIOLI
- FIRECRACKER SAUCE
- MERLOT-GORGONZOLA SAUCE
- TARTAR SAUCE
- COCKTAIL SAUCE

JOIN US FOR HAPPY HOUR
DAILY 3PM - 6PM & 9PM - CLOSE

NON-ALCOHOLIC BEVERAGES

FOUNTAIN DRINKS | 3

• COKE • DIET COKE • ORANGE • SPRITE • LEMONADE • ROOT BEER • CRANBERRY

ICE TEA, HOT TEA, COFFEE, DECAF | 3

CHOCOLATE MILK, HOT CHOCOLATE | 3

JUICES | 2.5

• ORANGE JUICE • PINEAPPLE

JUICES | 3

• APPLE • TOMATO JUICE • CRANBERRY

KAFÉ NEO

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VISIT ALL OUR KAFÉ NEO WOODSTONE GROUP
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WWW.KAFENEOWOODSTONEGROUP.COM

V VEGETARIAN



FAVORITES



SPICY

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