★ Rate your favorite items and earn points →

pricelisto

Kid Cashew

Menu Prices — October 24, 2026

Kid Cashew menu with prices in United States, updated October 2019: 74 items across 10 categories, prices from $0.01 to $50.99.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Kid Cashew Menu with Prices (United States)

Kid Cashew menu with prices in United States, updated October 2019: 74 items across 10 categories, prices from $0.01 to $50.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/kid-cashew

Menu categories: Most Ordered · Homemade Spreads - Dinner · Family Meals. · Small Plates to Share - Dinner · Small Plates. · The Big Salads - Dinner · Burgers + Handhelds. · Wood Fire Grill - Dinner · Burgers & More - Dinner · Vegan - Dinner

Most Ordered

ITEM	PRICE
Rotisserie Lamb Gyro. Herb-marinated leg of lamb, tzatziki, lettuce, tomato, onion, toasted pita. Served with kettle chips.	**$15.99**
Super Grain and Avocado Salad Avocado, greens, quinoa, fennel, pistachios, cilantro yogurt, oranges, lemon vinaigrette	**$13.99**
Wood Fired Rotisserie Chicken 48-hour brined, rotisserie style cooked over a wood fired grill.	**$15.76**
Cilantro Lime Chicken Skewers Wood-fired gilled marinated chicken, avocado cream and chipotle drizzle.	**$12.99**
Mac and Five Cheese Homemade mornay sauce, creamy leeks, shallots with a blend of five cheeses.	**$11.99**
Quinoa Stuffed Avocado. Fresh avocado, tri-color quinoa, cucumber salsa, shredded lettuce w/ chipotle drizzle.	**$4.99**
Wood Fired Beets Pistachios, mandarin oranges, goat cheese, extra virgin olive oil.	**$10.99**
Mac Daddy Burger. Two wood-fired burger patties, special mac sauce, shredded lettuce, white cheddar, pickles, toasted sesame bun. Served w...	**$15.99**
Wood Fired Chicken Avocado Sandwich Hand pulled rotisserie chicken, garden greens, tomato, gouda, cilantro yogurt, toasted multi-grain bread. Served with ke...	**$14.99**
Sauteed Brussel Sprouts Caramelized with lemon vinaigrette and garlic, topped with toasted almonds.	**$10.99**
Meatballs au Poivre Beef, onion, greek oregano and fresh herbs with a cognac peppercorn gravy.	**$12.99**
Homemade Hummus Chickpeas, tahini, lemon juice, cumin, paprika, extra virgin olive oil.	**$10.99**

Homemade Spreads - Dinner

ITEM	PRICE
Spreads Trio Get all three home-made spreads.	**$19.75**
Hummus Chickpeas, tahini, lemon juice, cumin, paprika, extra virgin olive oil.	**$7.65**
Spicy Feta Roasted jalapeños, Greek yogurt, lemon juice, feta.	**$7.65**
Tzatziki Greek yogurt, dill, lemon juice, garlic, cucumber salsa, extra virgin olive oil.	**$7.65**

Family Meals.

ITEM	PRICE
Winner Chicken Dinner Whole Chicken, White Beans, Seasonal Salad, Brussels Sprouts or Mac & Cheese	**$50.99**
TO-GO SILVERWARE	**$0.01**

Small Plates to Share - Dinner

ITEM	PRICE
Cilantro-Lime Marinated Chicken Skewers Gluten free. Wood-fire-grilled, avocado cream, chipotle sauce.	**$10.95**
Brussels Sprouts Gluten free. Caramelized with lemon vinaigrette, toasted almonds.	**$9.85**
Cast Iron Mac and 5 Cheeses Home-made mornay sauce, creamy leeks, shallots with five cheeses served gratin.	**$8.75**
Meatball Au Poivre Beef, onion, Greek oregano and fresh herbs with cognac peppercorn gravy.	**$10.95**
Chilled Wood-Fired Beets Gluten free. Pistachios, mandarin oranges, goat cheese, extra virgin olive oil.	**$8.75**
Wood-Fire Grilled Spanish Octopus Gluten free. Lemon vinaigrette and oregano leaves served on a bed of quinoa.	**$14.25**
Baked Spinach and Feta Dip Sautéed spinach and leeks, feta and cream cheese with pita or carrots and celery.	**$9.85**
Wood-Fire Grilled Sausage and Beans Gluten free. Sausage with chipotle sauce served with creamy white beans.	**$8.75**

Small Plates.

ITEM	PRICE
Cilantro Lime Chicken Skewers (Small Plates.) Wood-fired gilled marinated chicken, avocado cream and chipotle drizzle.	**$12.99**
Mac and Five Cheese (Small Plates.) Homemade mornay sauce, creamy leeks, shallots with a blend of five cheeses.	**$11.99**
Wood Fired Beets (Small Plates.) Pistachios, mandarin oranges, goat cheese, extra virgin olive oil.	**$10.99**
Wood Fired Grilled Octopus Grilled Spanish octopus, lemon vinaigrette, oregano, served on a bed of quinoa.	**$14.99**
Homemade Hummus (Small Plates.) Chickpeas, tahini, lemon juice, cumin, paprika, extra virgin olive oil.	**$10.99**
Sauteed Brussel Sprouts (Small Plates.) Caramelized with lemon vinaigrette and garlic, topped with toasted almonds.	**$10.99**
Sautéed Shrimp and Polenta Roasted cherry tomato, garlic sauce, pan seared shrimp served over a bed of creamy polenta.	**$14.99**
Meatballs au Poivre (Small Plates.) Beef, onion, greek oregano and fresh herbs with a cognac peppercorn gravy.	**$12.99**
Quinoa Stuffed Avocado. (Small Plates.) Fresh avocado, tri-color quinoa, cucumber salsa, shredded lettuce w/ chipotle drizzle.	**$4.99**

ITEM	PRICE
Homemade Spicy Feta Roasted jalapeños, greek yogurt, lemon juice, feta. Served with carrots and celery.	**$10.99**
Baked Spinach and Feta Sautéed spinach & leeks, feta & cream cheese, served hot.	**$12.99**
Wood Fired Asparagus. Fire roasted with minced garlic, olive oil, lemon dijon drizzle.	**$10.99**
Grilled Sausage and Beans Italian sausage over a bed of creamy white beans, topped with a chipotle sauce.	**$11.99**
Sauteed Shrimp and Polenta. Roasted cherry tomato, garlic sauce, pan seared shrimp served over a bed of creamy polenta.	**$14.99**
TO-GO SILVERWARE (Small Plates.)	**$0.01**
Trio of Spreads Hummus, Tzatziki, Spicy Feta.	**$25.99**
Homemade Tzatziki Greek yogurt, dill, lemon juice, garlic, cucumber salsa, dill, extra virgin olive oil. Served with carrots and celery.	**$10.99**

The Big Salads - Dinner

ITEM	PRICE
Caesar, Artichoke with Salmon Chopped romaine, wood-fire grilled wild-caught salmon, baked chickpeas, black pepper, Parmesan, vegan Caesar dressing.	**$18.65**
Beets and Arugula Gluten free. Gold and red beets, roasted pistachios, whipped goat cheese, extra virgin olive oil and vinegar.	**$13.15**
Garden Greek Gluten free. Market tomatoes, cucumbers, roasted red peppers, red onion, kalamata olives, crumbled feta, extra virgin ol...	**$13.15**
Super Grains Gluten free. Avocado, greens, quinoa, fennel, pistachios, cilantro yogurt, oranges, lemon vinaigrette.	**$13.15**

Burgers + Handhelds.

ITEM	PRICE
Rotisserie Lamb Gyro. (Burgers + Handhelds.) Herb-marinated leg of lamb, tzatziki, lettuce, tomato, onion, toasted pita. Served with kettle chips.	**$15.99**
Wood Fired Chicken Avocado Sandwich (Burgers + Handhelds.) Hand pulled rotisserie chicken, garden greens, tomato, gouda, cilantro yogurt, toasted multi-grain bread. Served with ke...	**$14.99**
Domestic Lamb Burger Two wood-fired grilled lamb patties, red onion marmalade, arugula, kasseri cheese, tzatziki, toasted brioche bun. Served...	**$15.99**
Pulled Chicken Gyro Hand pulled rotisserie chicken, tzatziki, lettuce, tomato, onion, toasted pita. Served with kettle chips.	**$13.99**
Impossible Big Cheese. Wood fired impossible patty, shredded lettuce, tomato, mayo, caramelized onion, cheddar & American cheese, toasted sesam...	**$16.99**
Impossible Mac Daddy. Wood fire grilled impossible patty, special mac sauce, shredded lettuce, white cheddar, pickles, toasted sesame bun. Ser...	**$15.99**
TO-GO SILVERWARE (Burgers + Handhelds.)	**$0.01**

Wood Fire Grill - Dinner

ITEM	PRICE

All-Natural Half Rotisserie Chicken **$14.25**
Gluten free. 48-hour brine, served with cilantro yogurt and tzatziki.

Wild-Caught Salmon* **$19.75**
Tri-color-quinoa, cucumber salsa. Gluten free.

Lamb Skewers* **$19.75**
Herb marinated rotisserie lamb, artichoke, portobello, red onion with tzatziki. Gluten free.

Pork Chop* **$17.55**
Gluten free. 48-hour brine, two 5 oz chops served on creamy white beans.

Wild Red Rainbow Trout **$18.65**
Tri-color quinoa, cucumber salsa. Gluten free.

Burgers & More - Dinner

ITEM	PRICE
Rotisserie Lamb Gyro Herb-marinated sliced leg of lamb, tzatziki, lettuce, tomato, onion on a toasted pita.	**$14.25**
All Natural Wood Fired Chicken Avocado Garden greens, tomato, gouda cheese, cilantro yogurt on toasted local multi-grain bread.	**$13.15**
Big Mac Daddy* Two 1/4 pound all beef wood fired patties, special sauce, shredded lettuce, white Cheddar cheese, pickles all on a local...	**$13.15**
The Big Cheese* Two 1/4 pound all beef wood fired patties, bacon, shredded lettuce, tomato, mayo, caramelized onion, Cheddar and America...	**$14.25**
Flame Grilled Domestic Lamb Burger* Red onion marmalade, arugula, kasseri cheese, tzatziki on a local brioche bun.	**$15.35**

Vegan - Dinner

ITEM	PRICE
Impossible 'Burger' Gyro Gluten free. Two 1/4 impossible patties, shredded lettuce, chipotle sauce, home-made hummus, tomatoes, red onions.	**$14.25**
Wood-Fire Portobello Gyro Hummus, garden greens, tomato, basil, chipotle sauce on a toasted pita.	**$12.05**
Wood-Fire Grilled Asparagus Gluten free. Lemon-dijon vinaigrette, minced garlic, olive oil.	**$8.75**
Caesar, Avocado and Artichoke Salad Roasted jalapeños, Greek yogurt, lemon juice, feta.	**$13.15**
Butter Less Brussels Sprouts Gluten free. Caramelized with lemon vinaigrette and almonds.	**$9.85**
The Naked Greek Salad Gluten free. Tomatoes, cucumber, roasted red peppers, red onion, kalamata olives, garden greens, extra virgin olive oil.	**$12.05**
Vegan Hummus Chickpeas, tahini, imported Greek olive oil.	**$7.65**
Chilled Wood-Fire Grilled Beets Gluten free. Pistachios, oranges, olive oil, served chilled.	**$7.65**
Beet and Arugula Salad Gluten free. Gold and red beets, roasted pistachios, olive oil and vinegar.	**$12.05**
Greens, Grains and Avocado Salad Gluten free. Garden greens, tri-color quinoa, pistachios, fennel, chipotle sauce, oranges, lemon vinaigrette.	**$13.15**