



Kid Cashew

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
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

ITEM	PRICE
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 Gluten free. 48-hour brine, served with cilantro yogurt and tzatziki.	\$14.25
Wild-Caught Salmon* Tri-color-quinoa, cucumber salsa. Gluten free.	\$19.75
Lamb Skewers* Herb marinated rotisserie lamb, artichoke, portobello, red onion with tzatziki. Gluten free.	\$19.75

ITEM	PRICE
Pork Chop* Gluten free. 48-hour brine, two 5 oz chops served on creamy white beans.	\$17.55
Wild Red Rainbow Trout Tri-color quinoa, cucumber salsa. Gluten free.	\$18.65
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