



# LUNCH

## POWER BOWLS (other proteins available for substitution: shrimp, steak, salmon, porchetta, chicken, tuna, mixed veggies)

**BAJA CHICKEN BOWL** grilled baja spiced chicken, white rice, romaine tossed in cilantro lime vinaigrette. Mexican street corn, black beans, pickled red onion, marinated tomatoes, cotija cheese, salsa, and avocado crema **18 ng**

**MEDITERRANEAN CHICKEN BOWL** grilled chicken, ancient grains, chopped romaine tossed in red wine vinaigrette, balela, sliced cucumber, pickled red onion, tzatziki, feta **18 ng**

**SEARED TUNA BOWL** seared ahi tuna, white rice, slaw tossed in sesame ginger vinaigrette. soft poached egg, edamame, honey sriracha-glazed brussels sprouts, sesame seeds and lime wedge **18 ng**

## SALADS (served with house-made dressings)

**BLDG 5 POWERHOUSE** mixed greens, avocado, cucumber, ancient grains, balela (marinated chickpeas, black beans, diced red onions, cherry tomatoes, apple cider vinegar), parmesan, lemon vinaigrette, rustic grilled bread **12 vg,ng**

**ADD: chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9**

**BLDG 5 CAESAR-ISH** marinated grilled chicken, crisp romaine & spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **18**

**MARINATED GRILLED STEAK** grilled steak, mixed greens, marinated tomatoes, pickled red onions, feta, red wine vinaigrette, rustic grilled bread **20**

**SOUTHWEST GRILLED SHRIMP** grilled shrimp, crisp romaine & spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **19**

**CHINESE CHICKEN** marinated grilled chicken, crisp romaine, mixed greens, sliced almonds, mandarin oranges, fried wontons, rotini pasta, scallions, carrots, sesame ginger vinaigrette **18**

**B5 BEET SALAD** braised red & gold beets, mixed greens, candied walnuts, bleu cheese, honey mustard dressing, rustic grilled bread **16 vg**

**ADD: chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9**

## SANDWICHES (served with house-made potato chips)

**CAPRESE** sliced tomato, buffalo mozzarella, fresh basil with balsamic vinaigrette, olive oil, fresh baked french loaf **12 vg**

**BLDG 5 ORIGINAL** roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16 | steak 18**

**CHICKEN KARAAGE** (japanese-style fried chicken) ginger soy slaw, kewpie sesame aioli, honey sriracha, ciabatta **16**

**PORCHETTA** house-made porchetta, mixed greens, pickled red onions, lemon aioli, fresh ciabatta **16**

**GRILLED VEGGIE** zucchini and yellow squash, mushrooms, roasted red pepper, tomato, buffalo mozzarella, pesto, fresh ciabatta **16 vg**

**SHORT RIB SMASH** braised short rib, havarti, pickled mustard aioli, pickled red onions, rustic wholegrain **18**

**RUSTIC GRILLED CHEESE** tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **16 vg**

**ADD: roasted tomato basil soup cup +6 / bowl +10 vg,ng**

## SOUPS cup 8 | bowl 12

**TOM KHA GAI** ng

**CHICKEN TORTILLA** ng

**ROASTED TOMATO BASIL** served with rustic grilled bread vg,ng

**CHICKEN & SAUSAGE GUMBO with rice**, served with rustic grilled bread cup **7** | bowl **14**



# LUNCH

## BOARDS

### BLDG 5 FLAVOR FLIGHTS

**chips + dips** bowl of housemade potato chips and all four sauces (piri piri, chermoula, aji, chimichurri) **16**

**spreads + breads** seasonal hummus, bacon jam with melted brie, smoked gouda, jalapeño & artichoke spread, grilled naan, rustic crostini bread and sliced cucumbers **32**

**CROSTINI GRAZING BOARD FOR 2** chef's selection of cheeses, meats, spreads **18**

**NIÇOISE BOARD** served with your choice of grilled salmon or tuna, mixed greens, harissa green beans, chimichurri potatoes, a soft egg, shaved fennel, chermoula yogurt, marinated cherry tomatoes **28 ng**

## BUILD YOUR OWN PLATE (select a protein plate or veggie plate and add from there)

**PROTEIN PLATE** served with herbed ancient grains, rustic grilled bread, pick a protein, pick 1 sauce and deli side (see below)

**PICK your PROTEIN:** chicken **18** | steak **21** | shrimp **19** | salmon **20** | tuna **20** | porchetta **19**

**VEGGIE PLATE** marinated herb-grilled eggplant, zucchini, squash, bell peppers, served with herbed ancient grain and rustic grilled bread **16 v,vg**

**ADD:** chicken **+8** | steak **+11** | shrimp **+9** | salmon **+10** | tuna **+10** | porchetta **+9**

### PICK (1) SAUCE:

**south african piri piri** roasted red pepper, jalapeno, garlic, lemon juice, smoked paprika & a touch of cayenne **v,vg,ng**

**chermoula** cilantro, olive oil, preserved lemon, garlic, cumin and paprika **ng**

**peruvian aji** jalapeños, romaine, cilantro, garlic, scallions, rice wine vinegar, lime juice and a little mayo **vg,ng**

**argentinian chimichurri** italian parsley, cilantro, garlic, red wine vinegar, oregano, crushed red peppers, olive oil **v,vg,ng**

### PICK (1) SEASONAL DELI SIDE:

• herb roasted carrots

• herb roasted potatoes

• balela salad

• BLDG 5 house-made potato chips

• roasted green beans

• BLDG 5 house salad

• roasted brussel sprouts

• braised beets with honey mustard dressing

## PLATES

**CRAB CAKE PLATE** 5oz lump crab cake, new orleans style remoulade sauce served with BLDG 5 house salad **20**

**SHRIMP CREOLE** slow-cooked creole red sauce with fresh gulf shrimp, white rice, buttery green peas, rustic grilled bread **18**

**CAJUN PORK STEW** rich brown gravy w/tender braised pork, steamed white rice, buttery green peas, rustic grilled bread **18**

**GROUND TURKEY LETTUCE WRAPS** asian braised ground turkey, butter leaf lettuce, sweet chili sauce, cambodian slaw **18**

## BEVERAGES

house-made lemonades **3.5**

iced tea **3.5** | hot tea **3.5**

cherry coffee roasters iced **4.95** | hot **4.5**

coke | coke zero | dr pepper | sprite **3**

root beer **4**

topo chico **3** | large san pellegrino **9** | bottled water **3**

**Parties of 8 or more will have a 20% service charge added to the check, and there are no split checks.**

**v = vegan** **vg = vegetarian** **ng = made without gluten** (many dishes can be enjoyed **ng** by removing the side of bread)



## BLDG 5 BITES

### BLDG 5 FLAVOR FLIGHTS

**chips + dips** bowl of housemade potato chips and all four sauces (piri piri, chermoula, aji, chimichurri) **16**

**spreads + breads** seasonal hummus, bacon jam with melted brie, smoked gouda, jalapeño & artichoke spread, grilled naan, rustic crostini bread and sliced cucumbers **32**

**CROSTINI GRAZING BOARD FOR 2** chef's selection of cheeses, meats, spreads **18**

**NIÇOISE BOARD** served with your choice of grilled salmon or tuna, mixed greens, harissa green beans, chimichurri potatoes, a soft egg, shaved fennel, chermoula yogurt, marinated cherry tomatoes **28** ng

**CRAB CAKE PLATE** 5oz lump crab cake, new orleans style remoulade sauce served with BLDG 5 house salad **20**

**MEATBALLS IN MARINARA** beef meatballs, BLDG 5 marinara, melted mozzarella, with rustic grilled bread **15**

## SANDWICHES (served with house-made potato chips)

**BLDG 5 ORIGINAL** roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16 | steak 18**

**CHICKEN KARAAGE** (japanese-style fried chicken) ginger soy slaw, kewpie sesame aioli, honey sriracha, ciabatta **16**

**CAPRESE** sliced tomato, buffalo mozzarella, fresh basil with balsamic vinaigrette, olive oil, fresh baked french loaf **12** vg

**RUSTIC GRILLED CHEESE** tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **16** vg

**ADD: roasted tomato basil soup** cup +6 / bowl +10 vg,ng

## SOUPS cup 8 | bowl 12

**ROASTED TOMATO BASIL** served with rustic grilled bread vg,ng

**CHICKEN TORTILLA** ng

**TOM KHA GAI** ng

**CHICKEN & SAUSAGE GUMBO** with rice, served with rustic grilled bread cup 7 | bowl 14

## SALADS (served with house-made dressings)

**BLDG 5 POWERHOUSE** mixed greens, avocado, cucumber, ancient grains, balela (marinated chickpeas, black beans, diced red onions, cherry tomatoes in apple cider vinegar), parmesan, lemon vinaigrette, rustic grilled bread **12** vg,ng

**ADD: chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9**

**BLDG 5 CAESAR-ISH** marinated grilled chicken, crisp romaine & spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **18**

**SOUTHWEST GRILLED SHRIMP** grilled shrimp, crisp romaine & spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **19**

## BEVERAGES

house-made lemonades 3.5

iced tea 3.5 | hot tea 3.5

cherry coffee roasters iced 4.95 | hot 4.5

coke | coke zero | dr pepper | sprite 3

root beer 4

topo chico 3 | large san pellegrino 9 | bottled water 3

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v = vegan vg = vegetarian ng = made without gluten (many dishes can be enjoyed ng by removing the side of bread)  
Please let us know if you have any food allergies. Consumption of raw or undercooked food of animal origin may increase your risk of food borne illness.



# DINNER

## SMALL PLATES

### BLDG 5 FLAVOR FLIGHTS

**chips + dips** bowl of housemade potato chips and all four sauces (piri piri, chermoula, aji, chimichurri) **16**

**spreads + breads** seasonal hummus, bacon jam with melted brie, smoked gouda, jalapeño & artichoke spread, grilled naan, rustic crostini bread and sliced cucumbers **32**

**VASI** (*italian for vessel*) served with rustic grilled bread

**smoked gouda, jalapeño & artichoke spread** 12 vg      **bacon jam** with melted brie **14**

**CROSTINI GRAZING BOARD FOR 2** chef's selection of cheeses, meats, spreads **18**

**SHAKSHUKA** (*moroccan-spiced stew*) topped with poached egg, yogurt, fried chickpeas, naan **16** vg

**CHICKEN KARAAGE** (*japanese-style fried chicken*) with kewpie sesame aioli and honey sriracha **16**

**BLDG 5 CRAB CAKES** 3 petite lump crab cakes, new orleans style remoulade, served with BLDG 5 house salad **20**

**BRAISED SHORT RIBS** pulled, over creamy black pepper and parmesan polenta, pickled red onions, fresh herbs **16**

**MEATBALLS IN MARINARA** beef meatballs, BLDG 5 marinara, topped with melted mozzarella, served with rustic grilled bread **15**

**SAUTEED POBLANO SHRIMP** served in red curry with mango black bean salsa and naan **19**

## DINNER BOARDS **BOARDS FOR 1, 2, OR 4 PEOPLE**

**HARVEST BOARD** *like you've just come in from the garden* - roasted brussel sprouts, roasted carrots, sautéed green beans, roasted & sautéed eggplant, squash, zucchini, red & green bell peppers, served with balela, roasted beets in honey mustard, roasted red pepper hummus, tzatziki sauce, piri piri sauce & rustic grilled bread **29 for 1 | 56 for 2 | 108 for 4**

**LITTLE ITALY BOARD** *ciao amico* - shaved porchetta, traditional meatballs in marinara, grilled eggplant, caprese salad, marinated tomatoes, assorted cheeses, salamis, parmesan toasted foccacia, creamy polenta with balsamic mushrooms **30 for 1 | 58 for 2 | 114 for 4**

**STEAK AND POTATO BOARD** *our new old classic* - marinated grilled flat iron steak, oven roasted potatoes, herb roasted carrots, roasted brussel sprouts and grilled tomatoes, peppadew peppers, argentinian chimichurri sauce and harissa romesco sauce **38 for 1 | 74 for 2 | 138 for 4**

**BAJA BOARD** chipotle roasted boneless chicken thighs, lime & cilantro rice, roasted squash & zucchini, mexican street corn, black beans, grilled onions & bell peppers, house-made red salsa & avocado crema, blistered jalapeno, sliced raddish, blended flour and corn tortillas **29 for 1 | 58 for 2**

**ADD TO ANY BOARD:** chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9  
BLDG 5 house salad sm +6 | lg +12      BLDG 5 soup cup +8 | bowl +12

## SALADS (served with house-made dressings)

**BLDG 5 POWERHOUSE** mixed greens, avocado, cucumber, ancient grains, balela (*marinated chickpeas, black beans, diced red onions, cherry tomatoes, apple cider vinegar*), parmesan, lemon vinaigrette, rustic grilled bread **12** vg,ng

**ADD:** chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9

**BLDG 5 CAESAR-ISH** marinated grilled chicken, crisp romaine & spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **18**

**SOUTHWEST GRILLED SHRIMP** grilled shrimp, crisp romaine & spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **19**

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# DINNER

## BUILD YOUR OWN PLATE (select a protein plate or veggie plate and add from there)

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**PICK your PROTEIN:** chicken 18 | steak 21 | shrimp 19 | salmon 20 | tuna 20 | porchetta 19

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• braised beets with honey mustard dressing

## PLATES/POWER BOWLS

**SHRIMP CREOLE** slow cooked creole red sauce with fresh gulf shrimp, steamed rustic grilled bread 18

**CAMARÓN CATALÁN** chorizo bolognese with saffron cream, roasted poblano peppers, and marinated shrimp tossed in rigatoni pasta topped with parmesan and fried basil 24

## SOUPS cup 8 | bowl 12

**CHICKEN TORTILLA** ng

**TOM KHA GAI SOUP** ng

## SANDWICHES (served with house-made potato chips)

**BLDG 5 ORIGINAL** roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16 | steak 18**

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## COCKTAILS

<b>High Five</b> rye, amaro montenegro, coconut liqueur, orange bitters	14
<b>Hibiscus Fizz</b> gin, hibiscus, cucumber lavender bitters, fresh squeezed lemon juice, cava	16
<b>Schast'e Mule</b> vodka, ginger beer, pomegranate juice, house-made rosemary simple, fresh squeezed lime juice	13
<b>Spicy Baja Margarita</b> house-infused mango habanero reposado tequila, fresh squeezed lime juice, agave	14/74
<b>Hi, I'm Bea (In Celebration of Brumby's Mom)</b> sazerac rye, fresh squeezed lemon juice, simple, orange bitters	14
<b>Seasonal Paloma</b> tequila, grapefruit, fresh squeezed lime juice, seasonal fruit	13
<b>Garden Basil Martini</b> vodka, basil, fresh squeezed lime juice, triple sec	15/74
<b>Green Fairy</b> herbsaint, banana liqueur, sugarfield gin, blanco sweet vermouth	14
<b>The Napa Daily</b> blood orange aperitif, cava	15
<b>Seasonal Punch</b>	10/40

## BEER

<b>Michelob Ultra</b>	6
<b>Miller Lite</b>	6
<b>Dos Equis Lager</b>	6
<b>Stella Artois Belgian Lager</b>	7
<b>Amber Lager Abita Brewing Co.</b>	7
<b>Ghost in the Machine Parish Brewing Co, IPA</b>	8
<b>Canebrake Parish Brewing Co, Wheat</b>	7
<b>Mango Cart Golden Road, Wheat Ale</b>	7
<b>Jucee Flying Tiger Louisiana Pale Ale</b>	7
<b>Jucifer Gnarly Barley IPA</b>	7

# WINE

## BUBBLES

<b>San Giovanni Prosecco</b>   Conegliano, IT.....	12   46
<b>Paula Kornell Sparkling Wine</b>   Brut   Arroyo, CA .....	15   58
<b>LINI 910 Riserva Sparkling Lambrusco</b>   IT .....	15   58
<b>Carboniste Albariño</b>   Extra Brut   Napa, CA .....	68
<b>Charles Mignon Champagne</b>   Cuvée Comte de Marne Grand Cru, Brut   Epernay, FR .....	114

## ROSE

<b>Seehof Pinot Noir Rosé</b>   GER .....	12   46
<b>Wolfberger Sparkling Rosé</b>   Cremant d'Alsace   Alsace, FR.....	56
<b>Roger Goulart Sparkling Rosé</b>   Comtats de Barcelona   SP14	54

## WHITE

<b>Italo Cescon Pinot Grigio</b>   Veneto Region, IT .....	12   46
<b>Joseph Mellot "La Chetellenie"</b> Sancerre   FR .....	22   80
<b>Vietti Arneis</b>   Roero   Piedmonte, IT .....	54
<b>Spy Valley Sauvignon Blanc</b>   Marlborough, NZ .....	14   54
<b>Patricia Green Sauvignon Blanc</b>   Willamette Valley, OR	20   78
<b>Château de La Greffière "Sous le Bois"</b> Chardonnay   Burgundy, FR .....	15   58
<b>Pellegrini Chardonnay</b>   Russian River, CA .....	16   62
<b>Miner Family Chardonnay</b>   Napa Valley, CA .....	19   74
<b>Center of Effort Chardonnay</b>   Edna Valley, CA .....	92
<b>Olivet Lane by Pelligrini Estate</b> Chardonnay Russian River Valley, CA .....	110

## RED

<b>La Solitude Cotes du Rhone</b>   Red Blend   FR .....	12   46
<b>Castiglioni Chianti</b>   Firenze, IT .....	12   46
<b>Les Sables Cabernet Franc</b> Chateau de Chantres   Loire, FR .....	16   62
<b>Parducci Pinot Noir</b>   Mendocino & Monterey County, CA	14   52
<b>OPP Pinot Noir</b>   Willamette Valley, OR .....	19   75
<b>Ampeleia "Unlitro"</b> Rossa   1 litre   Tuscany, IT .....	14   66
<b>LAN Reserva Tempranillo</b>   Rioja, SP .....	15   58
<b>Ultraviolet Cabernet Sauvignon</b>   CA .....	14   54
<b>Obsidian Ridge Vineyards Cabernet Sauvignon</b> Estate Grown   Lake County, CA .....	19   76
<b>Agua De Piedra Malbec</b>   Mendoza, AR .....	14   54
<b>Chateau Rauzan-Segla Margaux</b>   FR .....	90
<b>Ridge Vineyards Zinfandel Blend</b> Lytton Springs Vineyard   Dry Creek Valley, CA .....	98
<b>Revana Cabernet Sauvignon</b>   Napa Valley, CA .....	132