Our Story

Growing up Sam, Bob and George worked at their parents’ neighborhood grocery stores learning about fresh produce, meats, and good old-fashioned customer service. They learned how to turn simple ingredients into great food. Equally important, they learned that hospitality and food are an art that has the power to bring people together.

In 1993, the Eid boys opened up One World Café as a one-room coffee shop and it quickly grew into what it is today. One World was built on a foundation of quality, consistency, variety, and hospitality, and strives to inspire the gathering of family, friends, and associates.

We have a variety of flavors, ingredients, and menu items to satisfy almost every taste and dietary restriction. We will constantly evolve to ensure we are best suiting our customer needs.

Take Your One World Favorites Home +

Our Dressings, Dips & Sauces are available in packaging to-go!

Call about catering or hosting your event at the Packard!
APPETIZERS

CHINESE EGG ROLLS (2)
Hand rolled with cabbage, carrots, rice noodles, and shrimp, then fried until crispy and served with traditional sweet and sour sauce. 6.5

* Contains peanut.

CHICKEN TAQUITOS
Braised chicken cooked with Mexican spices, tomatoes, shredded cheese, and onions hand-rolled in corn tortillas and flash fried. Served with fresh chopped salsa and cilantro ranch. 8.75

MEDITERRANEAN CHEESY FLAT BREAD
Fresh-baked pizza dough topped with a mixture of herbs and shredded cheese, served with warm pizza sauce for dipping. 10

TABOULI
Chopped parsley & quinoa salad tossed with tomatoes, onions, lemon juice and extra virgin olive oil. Served with cucumbers on lettuce leaves for wrapping. 7

BACON CHEESE FRIES
Seasoned fries topped with cheddar cheese sauce, sour cream, chives, and bacon. 8.50

HUMMUS
Our original recipe: puréed chickpeas, lemon, garlic, and tahini garnished with extra virgin olive oil and paprika. Served with grilled pita bread. 6.5

Double the Hummus 11 • Extra pita .75 • Sub raw veggies for pita 1.5 • Add raw veggies 2.50

APPETIZER SAMPLER
A combination of One World favorites – fresh spinach and artichoke dip, homemade hummus, and fresh-chopped salsa. Served with tortilla chips, baguette slices, and pita bread. Garnished with sliced cucumbers. 9.50

~ soups & salads ~

SOUTHWESTERN
Mixed field greens, chipotle black bean and corn salsa tossed with our southwestern cilantro dressing and topped with chargrilled chicken, fresh chopped salsa, and tortilla chips. 10

BISTRO
Mixed field greens with walnuts, sun-dried cranberries, Gorgonzola cheese, chargrilled chicken and Granny Smith apples. Served with apple raspberry vinaigrette and multigrain bread. 13

SPINACH SALAD
Fresh baby spinach tossed in our sun-dried tomato vinaigrette. Topped with chargrilled chicken, sunflower seeds, tomatoes, onions, and feta cheese, and served with multigrain bread. 10.5

SIDE SALAD
Mixed field greens, tomato, cucumber, and curly carrots served with multigrain bread. 3.75

ADD CHICKEN 1.5

SPECIALTY SIDE SALAD
Choose from the Bistro, Spinach, or Southwestern with chargrilled chicken. 5.75

THAI NOODLE SALAD
Gluten-free rice noodles, bean sprouts, and peanuts tossed in our spicy Thai peanut dressing on a bed of mixed greens. Topped with grilled chicken, cucumber, zucchini sticks, and curly carrots. 13

CHUNKY FRUIT SALAD
Seasonal selection of fresh chopped fruit served with vanilla yogurt. 8.5

TABOULI SIDE SALAD
Chopped parsley and quinoa salad tossed with tomatoes, onions, lemon juice and extra virgin olive oil. Served on a bed of mixed greens. 9

PSYCHEDELIC
Colorful array of mixed field greens, tomatoes, onions, red and green peppers, cucumbers, black olives, and mushrooms. Topped with curly carrots and chargrilled chicken, and served with multigrain bread. 10

OTHER ...

+ HOMEMADE DRESSINGS +
Honey Dijon, Sun-Dried Tomato Vinaigrette, Creamy Bleu Cheese, Apple-Raspberry Vinaigrette, Butternut Ranch, Thousand Island, Thai Peanut, Southwestern Cilantro, Tahini Cucumber, Low-fat Strawberry Poppy Seed, Authentic Russian, or Vinegar & Oil.

~ soups & salads ~

BOWL OF SOUP 5.75 • CUP OF SOUP 3.75 • Ask your server for the soup of the day.

SOUP & SALAD
Our psychedelic salad topped with chargrilled chicken and a cup of soup. 9

Upgrade your salad to the Bistro, Spinach, or Southwestern. 2

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CUBAN PORK  
Lightly seasoned slow-simmered pulled pork, topped with caramelized onions, melted Swiss cheese, and chipotle BBQ mayo on a toasted ciabatta roll  10

BBQ CHICKEN * New & Improved *  
Pulled chicken breast marinated with sweet BBQ sauce. Served with fresh cabbage slaw on toasted brioche bun 9.5

WORLD TRUCK CUBAN  
All-natural turkey breast, bacon, and mozzarella cheese. Topped with lettuce, tomato, onion, and honey Dijon dressing on tomato-basil focaccia 10.5

PLAIN OL’ SANDWICH  
Your choice of all-natural turkey breast or lean applewood smoked ham topped with Swiss cheese, lettuce, tomato, and low-fat mayo on multi-grain bread 8.75

GARDEN BURGER  
Traditional garden burger on a toasted brioche bun with lettuce, tomato, onion, and Cajun sauce 9.5

PORTABELLA BRIOROE  
Marinated portabella cap grilled with bleu cheese then topped with lettuce, tomato, and Russian dressing on a toasted brioche bun 9.75

PESTO MELT  
Basil pesto topped with shredded cheese on Italian Bread and toasted to golden brown. Served with hummus 8.5

TOMATO MELT  
Diced fresh tomatoes seasoned with a special mix of spices, topped with shredded cheese on Italian bread and baked to a golden brown. Served with hummus 8.5

ONE HELL OF A BURGER  
1/2-lb. beef patty on a brioche bun, topped with lettuce, tomato, onion, and your choice of cheese 10

SMOKEHOUSE BURGER * New*  
1/2-lb. beef patty on a brioche bun topped with barbecue sauce, fried onions, jalapenos and mozzarella cheese 12

BACON MUSHROOM BURGER  
1/2-lb. beef patty on a brioche bun with bacon, mushrooms, and Swiss. Topped with lettuce, tomato, and onion 12

ROYALE BURGER * New *  
1/2-lb. beef patty on a brioche bun, topped with American cheese, fried egg, ham and bacon 13

+ SIDES +

Kettle Chips  
Pesto Potato Salad  
Sun-Dried Tomato Pasta Salad  
Seasoned Fries  
Chunky Fruit Salad  
Tabouli  
Smashed Potatoes  
Black Beans & Rice  
Baked Crinkle Cut Steak Fries  
Fire-Roasted Corn, Red Pepper, & Onion Blend  
Mac & Cheese*  
Roasted Vegetable Medley  
Soup  
Side Salad  
Speciality Side Salad*  
* Upcharge for Southwestern, Spinach, or Bistro 2
~ pizzas ~

**Crusts:** 12” Hand Toss, 12” Thin Crust or 10” Vegan, Gluten Free Crust
Substitute herb-roasted tofu for any meat at no additional charge.
Substitute vegan cheese for 1.5

**THE CUBANO**
One World’s chipotle BBQ mayo, topped with our shredded pork, diced ham, and shredded cheese. Served with mustard and pickles 15

**SANTA FE**
Chipotle black bean and corn salsa, soy chorizo & potato blend, crushed tortilla chips, and shredded cheese. Served with fresh-chopped salsa and cilantro ranch dressing 14

**SECRET GARDEN**
Your choice of basil pesto or traditional pizza sauce covered with spinach, mushroom, onion, red and green peppers, tomatoes, black olives, and shredded cheese 14

**CLASSIC PRIMO**
Italian sausage, pepperoni, mushroom, onion, red and green peppers, with traditional pizza sauce and shredded cheese 14

**MARINATED PORTABELLA**
Marinated portabella drizzled with extra virgin olive oil and Marsala wine, chopped walnuts, crumbled bleu cheese, and shredded cheese 14

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**+ BUILD YOUR OWN $10 +**

Choose Your Crust: 12” Hand Toss, 12” Thin Crust or 10” Vegan, Gluten Free Crust
Choose Your Sauce: Traditional, Basil Pesto, Creamy Alfredo, or BBQ
Includes Shredded Cheese. Additional Toppings 1.5 each

**MEATS**
- Grilled chicken breast
- Italian sausage
- Pepperoni
- Bacon
- Ham

**VEGGIES**
- Mushrooms
- Red and green peppers
- Banana peppers
- Jalapeños
- Black olives
- Tomatoes
- Fresh spinach
- Onions
- Garlic

**OTHER**
- Extra cheese
- Feta cheese
- Bleu cheese
- Herb-roasted tofu
- Soy chorizo & potato blend

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**~ quesadillas & wraps ~**

**PORTABELLA QUESADILLA**
Sliced portabella mushrooms, Swiss cheese, and shredded cheese 10.5

**CHICKEN QUESADILLA**
Chargrilled chicken and shredded cheese 10

**SOUTHWESTERN QUESADILLA**
Chipotle black bean and corn salsa and shredded cheese 9.5

**BAJA QUESADILLA**
Filled with onions, peppers, soy chorizo & potato blend, and shredded cheese 10

**CAJUN SHRIMP WRAP**
Spicy shrimp, Baja rice, black bean and corn salsa, and our Cajun aioli sauce, served with tortilla chips and fresh-chopped salsa 11

**SANTA FE CHICKEN WRAP**
Chicken breast, Baja rice, black bean and corn salsa, lettuce, fresh-chopped salsa, and our southwestern cilantro dressing, served with tortilla chips and fresh-chopped salsa 10.25

**ASIAN SPRING WRAP ’N ROLL * New & Improved *”**
Chicken, mushrooms, bean sprouts, carrots, zucchini, rice noodles and cilantro, wrapped in a flour tortilla. Served with our Thai peanut dipping sauce. Choose a side 10

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HUNGARIAN STUFFED PEPPER
Roasted red pepper stuffed with a mixture of Quinoa, mushroom, carrots, and onion, then topped with a Hungarian-style sauce and a dollop of sour cream 14.5

KING CREOLE SHRIMP
Cajun-seasoned shrimp, seared and served with baja rice. Garnished with fresh chopped salsa and our homemade Cajun aioli sauce 16

BALSAMIC CITRUS SALMON
Hand-cut salmon fillet finished with balsamic citrus glaze. Served with roasted vegetable medley and your choice of Baja rice or smashed potatoes 17

CRISPY SALMON VOLCANO
Hand-cut salmon fillet, lightly dusted and pan fried. Served on a bed of angel hair pasta tossed in beurre blanc sauce. Served with garlic bread 18

HERB-CRUSTED TILAPIA
Baked whitefish coated in a blend of herbs, toasted sesame seeds, and Romano cheese on a bed of creamy tomato coulis and roasted vegetable medley with your choice of smashed potatoes or Baja rice 14

ADULT MAC & CHEESE
Cork screw pasta with homemade cheese sauce. Select any two additions: chicken, bacon, tomato, spinach, or broccoli 14

EGGPLANT LASAGNA (PASTA FREE)
Eggplant dusted in rice flour, pan fried, and layered with marinara, zucchini, mushrooms, and onions with a hint of allspice. Topped with cheese and baked to perfection. Served with garlic bread or gluten-free bread 14

CRUNCHY CHICKEN TENDER PLATTER
Southern-fried chicken breast tenders with seasoned fries and roasted corn with red peppers and onion, served with ranch dipping sauce 14

BROCCOLI & CHICKEN PENNE
Penne pasta sautéed with broccoli and sun-dried tomatoes, then tossed in a light garlic and extra virgin olive oil sauce. Served with garlic bread. With Chargrilled chicken and herb-roasted tofu 15

SPIICY CAJUN FETTUCCINI
Fettuccini noodles sautéed in a spicy, creamy tomato sauce. Served with garlic bread. With Chargrilled chicken and Herb-roasted tofu 14

HAVA FJATAS
Simmered Carnitas pork or grilled chicken with onion, green and red peppers, and flour or corn tortillas. Served with Baja rice, fresh chopped salsa, sour cream, and tortilla chips 14

NOTE: Please specify the GLUTEN-Sensitive option when ordering.

Please note that while the items in our Gluten-Sensitive menu are designed for individuals sensitive to gluten and we strive to avoid cross-contamination, we cannot guarantee a gluten-free environment in our kitchen.

Gluten-free bread, pizza dough, and sides available upon request.

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For Guests 10 and Under

+ BREAKFAST +
(Served all day)

KIDS SCRAMBLED EGGS
with cheese baked on top 4
Add Ham, Bacon or Sausage 1.5

KIDS EGG AND CHEESE BISCUIT
Fried egg and melted cheese on a buttermilk biscuit. Served with world potatoes 4
Add Ham, Bacon or Sausage 1.5

KIDS WAFFLE
Homemade waffle topped with whipped cream and served with syrup 6

KIDS PARFAIT
Vanilla yogurt layered with bananas and strawberries topped with homemade crunchy granola 4

KIDS BISCUITS & GRAVY
Kid sized portion of buttermilk biscuit, smothered with sausage cream gravy. Served with world potatoes 4

+ LUNCH OR DINNER +

CHICKEN TENDERS WITH RANCH 6.5

QUESADILLA
Chicken or Cheese 4

NUTTY MONKEY
Peanut butter, jelly and banana sandwich 6

GRILLED CHEESE 5

YOGURT
APPLESAUCE
CARROTS W/RANCH
KETTLE CHIPS

+ SIDE CHOICES +

SEASONED FRIES
BAKED FRIES
MASHED POTATOES
FRUIT

+ BEVERAGES +

MILK
Skim, Whole, Chocolate, or Soy 2

100% FRUIT JUICE
Apple, Orange, Cranberry, White Grape, Grapefruit, or Pineapple Juice 2

SODA
Pepsi, Diet Pepsi, Root Beer, Sienna Mist, Mountain Dew, Dr. Pepper, Iced Tea, or Lemonade 1.5

HOT CHOCOLATE
with whipped cream and extra chocolate 3

+ GLUTEN-SENSITIVE +

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BISCUITS & GRAVY
Flaky buttermilk biscuits smothered with country sausage gravy served with potatoes, hash browns, or fruit $8

PEASANT-STYLE FRENCH TOAST
Italian bread in a decadent blend of cream, vanilla, cinnamon, and raisins, baked until golden brown in a casserole dish. Served with maple syrup and whipped cream $8

THE "ELVIS" WAFFLE
Belgian waffle topped with fresh banana, peanut butter cream, three bacon strips, and whipped cream. Served with syrup $9.5

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**BREAKFAST PIZZAS**
Crusts: 12" Hand tossed, 12" thin crust, or 10" vegan gluten free.

GARDEN VEGETABLE
Scrambled eggs, diced potatoes, fresh spinach, mushrooms, tomatoes, onions, black olives, red and green peppers, and shredded cheese $14

DENVER
Scrambled eggs, diced potatoes, ham, mushrooms, onions, red and green peppers, and shredded cheese $14

EGGS ONE WORLD
Scrambled eggs and shredded cheese $7.25
With sausage, ham, bacon, or soy chorizo & potato blend $8.75

ALEXANDER GARDEN
Seasoned potatoes, scrambled eggs, onion, mushroom, spinach, tomato, red and green peppers, and shredded cheese $9

ALEXANDER COUNTRY SKILLET
Seasoned potatoes, scrambled eggs, ham, sausage, bacon, and shredded cheese $9

GREEK
Cream sauce, scrambled eggs, diced potatoes, fresh spinach, feta, and shredded cheese $14

HEARTY COUNTRY
Scrambled eggs, diced potatoes, ham, sausage, bacon, and shredded cheese $15

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**SCRAMBLED EGGS**
Served with a jumbo bagel or toast with butter and jelly.

FLORENTINE
Scrambled eggs topped with a blend of cream cheese, spinach, and artichokes $8.25

ALEXANDER
Seasoned potatoes, scrambled eggs, ham, and shredded cheese $9

ALEXANDER SUPREME
Seasoned potatoes, scrambled eggs, ham, onion, mushroom, tomato, red and green peppers, and shredded cheese $9

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**BREAKFAST SANDWICHES**
Served on a plain bagel with your choice of roasted potatoes, hash browns or fruit.

ORIGINAL
2 fried egg patties topped with your choice of ham, sausage, or bacon, and shredded cheese $8.5

OMNI
2 fried egg patties topped with lean ham, bacon, pepperoni, and shredded cheese $9.25

VEGGIE
2 fried egg patties topped with hummus, tomatoes, and shredded cheese $8.5

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**BREAKFASTExtras**

HOMEMADE GRANOLA
Served with steamed or cold milk $5

YOGURT PARFAIT
Layered with sliced bananas, strawberries, yogurt, and homemade granola $6

CHUNKY FRUIT SALAD
Seasonal selection of fresh chopped fruit served with vanilla yogurt $8.5

MUFFINS
Check with your server for daily selection $3

GRAINS
Sourdough, multi-grain, or rye toast, or buttermilk biscuits $2

JUMBO BAGEL
Plain or whole wheat $2

CINNAMON ROLL
With frosting $4

GLUTEN-FREE TOAST
$2.50

HASH BROWNS
2

CRISPY, SHREDDED HAM BAGEL
2

SAUSAGE (2 patties) or BACON (3 slices)
$3.50

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SPREADS
Homemade hummus, peanut butter, or cream cheese: plain, veggie, cinnamon raisin $1.25

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Sub tofu scramble for eggs for no charge. Sub gluten free bread for 1. Sub or add soy chorizo & potato blend for 1.5. Sub vegan cheese for 1.5.