


VEGAN MENU

SEASONAL FRUIT & BERRIES 19 

CRISPY BRUSSELS 14 
sweet sriracha glaze, pickled fresno chilies


CILANTRO-LIME GUACAMOLE 17 
house-made tortilla chips

ACAI BOWL 19
buckwheat groats, almond butter, coconut

AVOCADO TOAST 24
multigrain, crunchy hominy, radish, pickled carrots,
green onions, piquillo vinaigrette

CRUDITÉ PLATTER 24
trio of hummus, seasonal vegetables, marinated olives, pita

ARUGULA SALAD 23 
cous cous, cucumber, red onions, cherry tomatoes,
toasted walnuts, crispy brussels, red pepper vinaigrette

KALE SALAD 24 
quinoa, carrots, napa cabbage, cucumber,
edamame, sesame ginger dressing

IMPOSSIBLE BURGER 26
chipotle hummus, tomato, onions, sprouts, whole wheat bread

GRILLED TOFU TACOS 26
corn tortillas, guacamole, radish, cabbage, tomatoes,
scallions, tomatillo salsa, lime