

VEGAN MENU

SEASONAL FRUIT & BERRIES 19 

CILANTRO-LIME GUACAMOLE 17 
house-made tortilla chips

ROASTED BRUSSELS 14 
tamarind glaze, cilantro flowers, pickled jalapeños and carrots

CRISPY CAULIFLOWER 14
spicy garlic piquillo dressing, lemon zest

ACAI BOWL 19
berries, almond butter, coconut flakes

COCONUT CEVICHE TOSTADA 19
pickled red onions, red radish, avocado mousse

AVOCADO TOAST 24
multigrain, corn crisps, hibiscus pickled red onions, piquillo vinaigrette

CRUDITÉ PLATTER 24
chipotle hummus, traditional hummus, roasted beet hummus
seasonal vegetables, marinated olives, pita

ROOFTOP CHOP 22 
olives, cherry tomatoes, garbanzo beans, cucumber
shaved red onion, red peppers, lemon herb vinaigrette

KALE SALAD 24 
red quinoa, roasted corn, cherry tomatoes, red cabbage
crispy shallots, radish, guajillo bbq sauce

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

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

POWER WRAP 22
sweet potato, shredded carrots, red quinoa, ranchero salsa
black beans, sun dried tomato wrap

THE **ROOFTOP** 
GRILL • CABANAS • BAR

 = *gluten free*