

Entrees

Spicy Black Bean Burger ... \$16.99

Black bean burger topped with a spicy aioli and served on a vegan bun.

Peanut Noodles ... \$12.99

Rice noodles topped blazing peanut butter sauce.

Appetizers

Vegan Verde Aguachile ... \$7.99

Oster mushrooms, hearts of palm, cucumber, peppers, and lemon juice.

Chips and Salsa ... \$5.99

Spicy black bean and corn salsa paired with fresh in-house tortilla chips.

Dessert

Spicy Mexican Chocolate Trifle ... \$8.99

Cayenne pepper crushed cookie crumbles layered with non=dairy whip cream and chocolate drizzle.

Side

Paprika Roasted Potatoes ... \$3.99

Potatoes roasted in avocado oil, sprinkled with paprika.

Entrees

"Tuna" Salad Wrap... \$14.99

Salad made with chickpeas, celery, onions and vegan mayo, wrapped with lettuce.

Mediterranean Spring Rolls... \$15.99

Lightly fried bean sprout and avocado spring rolls with our signature sauce.

Appetizers

Artichoke and kale dip ... \$5.99

Creamy, savory dip served with fresh in-house tortilla chips on the side.

Aguadito ... \$9.99

Hearty stew filled with potatoes, mushrooms, corn and poblano peppers.

Dessert

Strawberry Kanten Japanese Jelly ... \$10.99

Fresh strawberries nestles into a fruit-sweetened Kanten jelly sprinkled with fresh mint.

Side

Grilled Asparagus ... \$3.99

Grilled Asparagus sprinkles with salt and pepper and a drizzle of olive oil.

Entrees

Falafel ... \$17.99

Flavorful and tender chickpea, garlic and onion spheres. Served with a creamy tzatziki sauce.

Quiche ... \$12.99

Comforting tofu and vegan cheese filled tart.

Appetizers

Mushroom Mousse ... \$4.99

Whipped mushroom mousse served with vegan sourdough crackers.

Stuffed Dates ... \$3.99

Dates stuffed with almond butter and pistachios.

Dessert

Orange and Lime Sorbet ... \$8.99

Sorbet blended with sweet orange and sour lime.

Side

Polenta ... \$8.99

Vegan polenta served with sautéed mushrooms and beans.

Entrees

Avocado Toast ... \$13.99

Avocado spread on multigrain bread.

Greens and Beans Soup ... \$16.99

broccoli, peppers, and leeks roasted with olive oil and herbs. Served with a side of buckwheat bread.

Appetizers

Stuffed Mushrooms ... \$10.99

Mushrooms stuffed with grilled peppers, onions, tomatoes and herbs.

Potato Pancakes ... \$6.99

Crispy potato disks served with a creamy ranch dressing.

Dessert

Chia Seed Pudding ... \$12.99

Chia seeds soaked in coconut milk, and topped with fresh blueberries.

Side

Mashed Potatoes ... \$3.99

Creamy, buttery potatoes.