

Entrees

Stewed Curry Portobello ... \$17.99

Jamaica spiced portobellos marinated in coconut milk and spices paired with wild garlic quinoa.

Spicy Tofu Stir-Fry ... \$12.99

Crispy tofu bites served seared garden vegetables (bell peppers, onions, zucchini, and carrots) tossed in a fiery mango jalapeno sauce.

Appetizers

Buffalo Cauliflower Wings ... \$7.99

Roasted cauliflower tossed in a Calabrian chili buffalo wing sauce.

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

Kombu Seaweed Salad ... \$14.99

Kombu seaweed tossed with roasted sesame seeds, thinly cut carrots and rice vinegar dressing.

Loaded Vegan Wrap ... \$15.99

Lettuce wrap with cucumbers, tomatoes, avocado, peppers, onions and a roasted hummus dip.

Appetizers

Artichoke and kale dip ... \$5.99

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

Cucumber slices with hummus ... \$6.99

Creamy, sweet hummus paired with thick cut cucumber strips.

Dessert

Grilled Watermelon... \$6.99

Watermelon grilled with balsamic vinegar, served over freshly churned honey Greek yogurt.

Side

Grilled Asparagus ... \$3.99

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

Entrees

Pea Risotto... \$17.99

Vegetable broth and white wine vinegar risotto with tender peas and carrots.

Vegan Pancakes... \$12.99

Golden-brown savory pancakes sprinkled with green onions and a creamy cashew sauce on the side.

Appetizers

Tofu Mousse ... \$4.99

Whipped tofu mousse topped with fresh berries.

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

Black Bean and Sweet Potato Chili... \$17.99

Tomato broth vegan chili with tender sweet potatoes and black beans

Root Vegetable Stew... \$14.99

Tender carrots, potatoes, onions and beets in a stew.

Appetizers

Stuffed Mushrooms ... \$10.99

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

Balsamic Vinegar Salad ... \$8.99

Salad topped with walnuts, almonds, strawberries and balsamic vinegar.

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.