

— LUNCH & DINNER | VEGAN —

SNACKS

PRETZEL TWISTS 9

(no cheese or beer mustard; sub spicy brown mustard)

HAND-CUT PUB CHIPS 5

add basil vegenaïse +65¢

CHIPS & SALSA VERDE 5

GREENS

ARCADIAN BLEND

(no feta; sub agave vinaigrette)

roma tomato, cucumber, artichoke, red onion, feta, pumpkin seeds, brioche croutons, white balsamic vinaigrette HALF 6 | FULL 9

LIL' GEMS

(no cheese, bacon or egg; sub lemon vinaigrette)

applewood bacon, gorgonzola, avocado, tomato, egg, radish, red onion, creamy basil-buttermilk HALF 7 | FULL 10

NAPA-KALE CRUNCH

kale, spinach, arugula, napa & purple cabbage, butternut squash, craisins, crispy brussels sprouts, spiced cashew, agave vinaigrette HALF 8 | FULL 11

*“Some weasel took the cork
out of my lunch.”*

~ W. C. FIELDS

SANDWICHES

THE AVO-CHEDDAR

crushed avocado, tillamook aged sharp cheddar, pickle red onion, lemon kale 13

VEGGIE BEET BURGER

(no cheddar | no chipotle aioli, sub basil vegenaïse)

heirloom farro-anasazi bean patty, avocado, basil vegenaïse, micro-greens & tomato vinaigrette on cornmeal bun 11

ENTREES

JACKFRUIT TAMALES

blue corn masa tamales, dueling rojo & verde salsas, heirloom anasazi beans, beer-battered avocado 14

VEGAN VEGGIE PASTA

wild mushrooms, root veggies & brussels sprouts tossed with olive oil & light veggie broth 12

SIDES

BELGIAN-STYLE FRY MINI 3 | JUMBO 6

SWEET POTATO FRY MINI 4 | JUMBO 7

CRISPY YUKON GOLD POTATOES 4

PEAS & SHIITAKES 5

(no truffle butter)

ROASTED BRUSSELS SPROUTS 5

(no bacon or honey)

Please be aware that during normal kitchen operations involving shared cooking & preparation areas, the possibility exists for food items to come in contact with other food product.

