



## Starters

**Spring Rolls** (nf, 4 halves) Light, crispy-fried rolls filled with cabbage, carrots, onions, glass noodles, with sweet and sour sauce and spicy mustard, 5.5

**Steamed or Pan Fried Dumplings** (nf) filled with Asian cabbage, carrots, tofu, black mushrooms, and spinach with a soy-ginger dipping sauce, 9

**Pan Seared Mushroom Scallops** (nf, gf, available sf) trumpet mushroom, cauliflower puree, olive and parsley pesto lightly finished with soy sauce, 11

**Artichoke & Spinach Dip** (gf, nf) vegan cheese, organic corn chips, 10

**Fried Avocado Tacos** (nf, available gf) avocado, roasted tomato, shredded romaine lettuce, vegan cheese, mild chipotle salsa, corn tortilla, 9

**Crispy Brussels Sprouts** (nf) Brussels sprouts fried in tempura batter, tossed in Mae Ploy sauce, 9

**Supreme Nachos** (nf) organic corn chips, vegan cheese, our house-made chili, romaine lettuce, tomatoes, jalapeño, and guacamole, 12

**Buffalo Lollipops** soy chicken drumstick, house-made Buffalo hot sauce, celery, vegan blue cheese, 9

nf= nut free, sf= soy free, gf= gluten free

We take food sensitivities and allergies very seriously. Despite our best efforts, please be aware that parts of your order may come in contact with allergens. Be sure to discuss any food sensitivities or allergies with your server before ordering.

For parties of 5 or more, an 18% gratuity will be added.

## Salads

**Classic Caesar** (nf) crisp romaine, soy chicken, herbed croutons, our house-made Caesar dressing, and mushroom anchovies, 12

**Harvest Salad** (sf) organic mixed greens, asparagus, herb croutons, Granny Smith apples, candied walnuts, carrots, and dried cranberries tossed with thyme vinaigrette, topped with vegan cheese, 13

**Banh Mi Tofu Salad** (nf) spinach, mixed greens, kimpora carrots, cucumber, sesame dressing, topped with grilled marinated tofu, 13

## Entrees

**Black Bean Quesadilla** (nf, available gf) organic brown rice, black beans, sweet corn, spinach, sun-dried tomatoes, and vegan cheese. Comes with organic corn chips, salsa, and organic mixed green salad tossed in a ginger dressing, 12

**Roasted Portabella Mushroom Melt** (nf) spinach, tomatoes, vegan cheese, caramelized onions, and tahini sauce on a multigrain bun accompanied by a side of baked sweet potato fries and organic mixed green salad in ginger dressing, 13

**Fiesta Enchilada** (nf) marinated soy chicken, sautéed onions, red bell peppers, vegan cheese, flour tortilla, romaine lettuce, with an apple and corn salsa, 15

**BBQ Seitan Sandwich** (nf) cucumber and carrot slaw, onion, tomato, house-made BBQ sauce on Ciabatta bread with root chips, steamed broccoli and Sriracha aioli on the side, 12

**Spicy Basil Tempeh** broccoli, shiitake mushrooms, sweet onion, chili peppers, green onion, peanuts, and organic brown rice, 14

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**Sunflower Burger** (nf) homemade soy patty, lettuce, tomato, white onion and house pickles on a multigrain bun accompanied by baked sweet potato fries and organic mixed greens in ginger dressing, 14

Add grilled portabello, 3; grilled onions, 1.50; avocado, 3; vegan cheese, 3

**Orzo Eggplant Lasagna** (nf) baked portabella mushroom, eggplant, zucchini, roasted red pepper, spinach, tofu ricotta orzo pasta, and slow-roasted shallot marinara paired with organic mixed greens, Kalamata olives, and artichoke hearts finished with a balsamic vinaigrette, 14

**Sesame Soy Chicken** (nf) crispy soy chicken, broccoli, mushrooms, onions, sweet and spicy garlic sauce, and served with a side of organic brown rice, 14

**Spicy Pad Thai Noodles** (gf) rice noodles, zucchini, green beans, red bell pepper, mushrooms, baked tofu, kale, carrot, coconut-tahini sauce and garnished with crushed peanuts, 14

**Organic Quinoa and Massaged Kale Bowl** (gf) organic quinoa, massaged kale, roasted Brussels sprouts, chickpeas, beets, sliced almonds, tomatoes, tossed with our house-made sesame-miso dressing and topped with avocado 15

**Thai Green Curry Bowl** (nf, gf) coconut milk, Thai basil, lemongrass, Thai eggplant, curry leaf, butternut squash, sweet potato, broccoli, cauliflower, spinach, galanga, cilantro, green chili pepper with a choice of organic brown, quinoa, or jasmine rice, 13

**Quinoa Avocado Burrito** (nf) organic quinoa, avocado, steamed spinach, zucchini, mushrooms, mashed sweet potato, vegan cheese, wrapped in a spinach tortilla with a spicy chipotle aioli dipping sauce. Served with the soup of the day and organic mixed green salad in ginger dressing, 14

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