



VEGAN MENU

Because we strive to accommodate all diners, we are dedicated to offering signature-style menu offerings to our vegan diners that boast the same high quality and complex flavors as our regular menu items. Please inform your server that you are ordering off the vegan menu to ensure that special care is exercised throughout the preparation of your meal. We also ask for your patience to make sure your dining experience is extraordinary.

MOCKTAILS

- Cranberry Mint Cooler** Frozen Cranberries and mint with soda and sprite.....10
- Pamplemousse Passion** Passion fruit puree with ginger and rosemary with ruby red grapefruit soda.....10

FOR THE TABLE

- Sweet Potato Hummus** charred mini sweet peppers, carrots, cucumber, sweet drop chiles, crunchy salsa macha, grilled pita.....20
- Three Sisters Salsa & Guac** † duo of corn chips & frybread, salsas of: corn & tomato; chayote squash & tomatillo; tepary bean & red chilies..... 22

SALADS

All Salads Available in appetizer or entrée size

- Tumbleweed Salad** romaine, iceberg, black beans, heirloom tomatoes, fresh corn, tortilla strips, avocado..... 13/17
- Compressed Arugula Salad** † sun-dried cherries, green apples, pistacio vinaigrette.....13/17
- Cobb Salad** iceberg, romaine, tomato, avocado 13/17
- Harvest Salad** butter lettuce, spinach, strawberries, roasted beets, chia seeds, and a hibiscus drizzle 13/17
- House Salad** butter lettuce, shaved radish, heirloom tomatoes, sunflower seeds 13/17

ENTREES

- Tofu & Veggie Tacos** Blackened tofu, onions, and peppers, side of sweet potato hummus.....23
- Vegan Harvest Bowl** sardinian couscous with wild mushroom, roasted tomato, spinach; sweet potato hummus and frybread; wilted kale and quinoa salad 27
- Vegan Relleno** blackened tofu, vegetable stuffed poblano, chayote tomatillo salsa.....27