

## CHILLED & RAW

add crispy tofu, crispy mushroom or avocado +4

**COCONUT CEVICHE** 14<sup>75</sup>  
pineapple, jalapeño, cilantro, cucumber, lime

**PAD THAI SLAW** 18<sup>25</sup>  
green papaya, cabbage, lemongrass, kelp noodles, peanut sauce

**FUNGI SALAD** 17<sup>50</sup>  
crispy mushrooms, arugula, balsamic vinaigrette, almond parmesan

**HABIBI** 17<sup>25</sup>  
roasted cauliflower, falafel, tahini, olives, sunflower vinaigrette

**CAESAR SALAD** 16<sup>95</sup>  
smoked tempeh & mushroom bacon, almond parmesan, pickled onion, capers

**WATERMELON SALAD** 11<sup>50</sup>  
tajin, goji berries, cilantro, pumpkin seeds, coconut milk, corn nuts

**AVOCADO LIME TARTARE** 17<sup>50</sup>  
beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro

## SNACK & SHARE

**CAULIFLOWER TOTS** 11<sup>25</sup>  
truffle almond parmesan

**BAO SLIDER** 5<sup>75</sup>  
chick'n fried mushrooms, hoisin, pickled cucumber

**BANG BANG BROCCOLI** 13<sup>25</sup>  
sweet chili & peanut sauce

**STEAMED DUMPLINGS** 14<sup>25</sup>  
spinach, shiitake, truffle soy, hot chili oil

**QUESO FUNDIDO** 15<sup>25</sup>  
cashew cheese, spinach, arbol salsa, cilantro, tortilla chips

**LENTIL MUSHROOM PÂTÉ** 14<sup>75</sup>  
red pepper jelly, pickles, toast

**JAPANESE SWEET POTATO** 12<sup>25</sup>  
torched miso, kimchi, furikake, cilantro, thai basil

## SIGNATURES

**PLANTA BURGER** 20<sup>95</sup>  
queso, dill pickles, lettuce, tomato, mustard, almond parmesan truffle fries

**LETTUCE WRAPS** 19<sup>95</sup>  
crispy korean brussels sprouts, tofu, kimchi, pickled cucumber

**LASAGNA** 24<sup>75</sup>  
eggplant, zucchini, cashew mozzarella, tomato sauce, basil pesto

**UDON** 23<sup>95</sup>  
truffle mushroom cream, shaved truffle

**SPICY LUMACONI PASTA** 22<sup>25</sup>  
tomato rose sauce, cashew mozzarella, almond parmesan, calabrese chilli

**SPAGHETTINI ALLA CARBONARA** 22<sup>75</sup>  
smoked tempeh & mushroom bacon, cracked pepper, almond parmesan

**PIZZA** gluten-free dough +3 19<sup>75</sup>

**FRENCHIE**  
mushrooms, squash, cashew mozzarella, arugula, lemon truffle oil

**ITALIAN JOB**  
tomato sauce, cashew mozzarella, farro, fennel, roasted garlic, mushrooms

**BIANCA**  
roasted rosemary potatoes, kale, olives, capers, hot chili oil, cashew mozzarella, onions

**HAWAIIAN**  
pineapple, bbq sauce, smoked tempeh bacon, hot peppers, cashew mozzarella, ranch

**SHROOMAMI**  
mushroom cream, smoked tempeh, mushroom bacon, onion, cashew mozzarella, chili flakes

**SWEET TEMPEH-TIONS**  
tomato sauce, smoked tempeh bacon, chili, cashew mozzarella, agave, sesame crust

Our menu is 100% plant-based. No animal products are used in our food. Our kitchen uses nuts in many of our dishes and they may not be identified in every dish. If you have a nut allergy, we **need** to know!

## FREE SPIRITS (ANTI-INTOXICANT TONICS)

### DROP ME A LIME 10<sup>00</sup>

seedlip garden #108, field of green, mint, lime & lemongrass kombucha, bay leaf

### VERY DARK & STORMY 10<sup>00</sup>

activated charcoal, vanilla chai syrup, lime, fever tree gingerbeer

### CUCUMBER MULE 10<sup>00</sup>

seedlip garden 108, cucumber water, simple syrup, lime juice, ginger beer

## SIGNATURE COCKTAILS (2OZ)

### TROPIC LIKE IT'S HOT (for two - 4oz) 25<sup>00</sup>

tequila, aperol, pineapple, coconut, lime

### ALOE VIEWS 15<sup>50</sup>

vodka, elderflower liqueur, lime, aloe vera, ginger beer

### PEACH DON'T KILL MY VIBE 15<sup>50</sup>

gin, peach liqueur, cranberry, peach kombucha, lemon

### HERB YOUR ENTHUSIASM 15<sup>50</sup>

thai chili infused tequila, cointreau, lime, pineapple, herb syrup

### KOMBUCHA MOJITO 15<sup>50</sup>

rum, matcha, mint, ultraviolet kombucha

### LAVENDER SOUR 15<sup>50</sup>

beefeater gin, lime juice, chamomile syrup, aquafaba

## COLD-PRESSED JUICES 9<sup>25</sup>

CRAFTED EXCLUSIVELY FOR PLANTA BY VILLAGE JUICERY

### FIELDS OF GREEN

cucumber, apple, kale, celery, romaine, lemon

### RISE & SHINE

orange, carrot, ginger, lemon, lime, cayenne

### PLANTA PUNCH

beet, pineapple, lime, coconut water, pink salt

## BEER

### ACE HILL PILSNER (18oz) 10<sup>00</sup>

### LEFT FIELD GREENWOOD IPA (355ml) 9<sup>00</sup>

### GODSPEED DORTMUNDER LAGER (355ml) 9<sup>00</sup>

### BURDOCK TUESDAY SAISON (355ml) 9<sup>00</sup>

### BURDOCK VERMONT BLONDE (355ml) 9<sup>00</sup>

## BUBBLES

BTG BTL

### Cava Brut, Parés Baltà, Penedès, Spain - NV 14 60

### Cava Rosé, Parés Baltà, Penedès, Spain - NV 15 65

### Blanc de Blancs, Raventós i Blanc, Spain - 2017 80

### Champagne, Perrier-Jouët, France - NV 185

## WHITE WINES

### Riesling, Cave Spring Cellars, Ontario - 2017 11 45

### Chardonnay, Miguel Torres, Chile - 2018 13 45

### Pinot Grigio, Fidora, Veneto, Italy - 2019 15 55

### Rosé, Norte Sur, La Mancha, Spain - 2018 15 60

### Sauvignon Blanc, Ant Moore, Marlborough, NZ - 2019 16 70

### Chenin Blanc, Beaumont, Walker Bay, South Africa 70

### Sancerre, François Le Saint, France, 2019 80

### Chardonnay, François de Nicolay, France, 2018 90

## RED WINES

### Montepulciano d'Abruzzo, Lupi Reali, Italy - 2018 12 45

### Malbec, Domaine Jean Bousquet, Mendoza, Argentina - 2018 15 55

### Pinot Noir, Les Carabènes, Pays d'Oc, France - 2018 15 55

### Cabernet Sauvignon, Hayes Valley, California, USA - 2017 16 70

### Monastrell/Syrah, Bilogia, Valencia, Spain, 2017 17 70

### Troncone Toscana Rosso, Le Ragnaie, Italy, 2018 75

### Cote du Rhone, La Gaute du Seigneur, France, 2020 80

### Donatella Cinelli, Il Drago e le Colombe, Toscana, Italy, 2018 90