

SMALL PLATES & SALADS

TERIYAKI FRIED CAULIFLOWER (AGF)	17
Crispy cauliflower florets glazed in teriyaki and served with a sharp wasabi sauce.	
DATE SALAD (AGF)	16
A vibrant mix of greens, dried dates, pickled carrots, & radish. Finished with candied pecans and a bright citrus vinaigrette.	
MIXED GREENS SALAD (AGF)	13
Fresh mixed greens, cucumbers, tomatoes, & red onion tossed in a citrus vinaigrette.	

BOWLS & TACOS

TOFU POKE CRISPY RICE BOWL (AGF)	26
Seared tofu served over crispy rice with watermelon, cucumber, radish, and pickled carrots. Topped with fresh avocado, sriracha, and a sweet glaze.	
STREET CORN BOWL (AGF)	19
Seasoned corn & black beans, pico de gallo & pickled onions, finished with fresh avocado & lime. Add White Rice for \$3	
WARM BUDDHA BOWL (AGF)	20
A nourishing blend of quinoa, zucchini, chickpeas, sweet potato, beets & cauliflower. Topped with creamy cashew sauce & fresh avocado. Add White Rice for \$3	
VEGGIE CRUNCH WRAP TACOS (AGF)	18
The perfect texture blend of hard taco shells & soft flour tortillas, filled with seasonal vegetables, avocado crema & pico de gallo	
CAULIFLOWER TACOS (AGF)	18
Corn tortillas topped with crispy cauliflower, avocado crema, & purple cabbage. Finished with cumin-toasted sunflower seeds and agave sriracha.	

ENTRÉES & SPECIALTIES

VEGETABLE PAELLA (AGF)	35
A fragrant saffron rice skillet with peas, carrots, cauliflower, corn, onions, peppers, tomatoes, & zucchini. Finished with fresh lemon.	
MEDITERRANEAN TOFU (AGF)	26
Seared tofu with tomatoes, capers, zucchini, and shallots. Served over black lentils with a bright citrus-herb finish.	
SESAME TOFU STIR-FRY (AGF)	24
Seared tofu and stir-fry vegetables served over jasmine rice with a savory stir-fry sauce.	
VEGGIE BURGER (AGF, VEG)	22
Sweet potato & black bean burger with lettuce, tomato, red onion, pickled carrots & fresh avocado on a vegan bun. Served with garlic fries.	

PLANT-BASED BRUNCH PLATES

COCONUT MILK FRENCH TOAST	23
Thick-cut sourdough bread dipped in a spiced coconut milk batter & dusted with cinnamon sugar.	
ZUCCHINI RANCHEROS (AGF)	19
Sautéed zucchini over crispy tortillas with roasted tomato salsa, fresh avocado, & beans. Served with home fries.	
TOFU SCRAMBLE (AGF)	20
Seared turmeric tofu, cauliflower, sweet potato, & cherry tomatoes. Served with sourdough toast & home fries.	
AVOCADO TOAST (AGF)	9
Freshly smashed avocado on toasted sourdough bread.	
FRUIT CUP (AGF)	12
A seasonal selection of fresh fruit.	

DESSERT

VEGAN CHOCOLATE PUDDING (AGF)	15
Rich cocoa powder blended with sweetened coconut cream. Topped with vegan ice cream and fresh strawberries.	