

# VEGETARIAN MENU



## **GRILLED PORTABELLO PLATE**

8 oz. Balsamic marinated mushroom grilled to perfection and fire roasted pineapple. Served with rice and mixed veggies. 16.00  
*Vegan option available*

## **WILD MUSHROOM ENCHILADAS**

Sauteed crimini mushrooms and spinach, with an avocado salad, jack cheese and mole verde. Served with rice and black beans. 14.00  
*Vegan option available*

## **ROASTED VEGGIE WRAP**

Grilled veggies in an avocado salad, black beans and lettuce, all tossed in chipotle ranch. Wrapped on a spinach flour tortilla, served with rice. 13.00

## **BEEF & AVOCADO SALAD**

Greens, spring mix lettuce and tomatoes, tossed in red wine vinaigrette. Topped with roasted beets, fresh avocado and cotija cheese. 15.00  
*Vegan option available*

## **MY GARDEN VEGGIE QUESADILLAS**

Sauteed veggies in chile butter with jack cheese on a crispy flour tortilla. Served with rice and fresh guacamole. 13.00

## **SAUTEED SPINACH CRISPY TACOS**

Three tacos stuffed with pureed black beans and sauteed spinach. Topped with cotija cheese. Served with rice, guacamole and chipotle pecan salsa. 14.00  
*Vegan option available*

**For vegan option, omit cheese and sub rice with any of our vegan sides:**

Black beans, steamed veggies, french fries, sweet potato fries, spicy pinto beans, small house salad with balsamic vinaigrette.



**GO TEXAN.**

*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

