



VEGAN MENU

Breakfast

(Silk milk available)

Tofu Scramble Wrap 13
Sautéed turmeric seasoned vegetables and tofu in a spinach tortilla served with house made hash browns.

Sweet Potato Pancakes 12
Scratch made potato pancakes topped with granola.

Vegan Breakfast Platter 11
House made hash browns, fruit cup, and choice of rye, wheat or white vegan toast.

Oatmeal 6
Served with black chia seeds, fresh fruit, and agave nectar.

Lunch

Black Bean Burger 11
A grilled black bean burger on a Kaiser roll with lettuce, tomato, onion, and a red pepper aioli.

BBQ Gardein Chicken Sandwich 12
Grilled Gardein chicken breast with homemade BBQ sauce served dressed on a Kaiser roll. Served with vegan potato salad.

Chicken Fajitas 11
Seasoned chicken strips with sautéed peppers and onions served with warm tortillas and rice pilaf.

Portobello Panini Sandwich 12
Marinated portobello, tomato and spinach on eight grain bread with pesto aioli.



VEGAN MENU

Appetizers

Indian Vegetable Pakoras <i>Seasoned vegetable fritters with a roasted red pepper aioli.</i>	10
Spring Rolls <i>Fried vegetable spring rolls with sweet and spicy plum sauce.</i>	9
Pizza Bites <i>House made pizza rolls with sausage, peppers, onions, and a vegan cheese sauce.</i>	11

Dinner Entrees

(Sorbet available for dessert)

Pasta Primavera <i>A vegetable medley in garlic, olive oil, and white wine with linguini.</i>	20
Raviolis <i>Seasonal vegan raviolis with Gardein meatballs in marinara sauce.</i>	19
Asian Noodle <i>Mixed vegetables in a teriyaki sriracha broth over rice noodles.</i>	21
Miran Tofu Platter <i>Marinated tofu served over pineapple fried rice.</i>	21
Roast Portobello Stew <i>Marinated Portobello and vegetables in a burgundy reduction over cous cous.</i>	20
BBQ Chicken Pizza <i>House made BBQ, chicken, peppers, and onions.</i>	18