



Tapas To Share

Ask if we have any specials



VIBE

VEGAN BISTRO

menu

FINE VEGAN DINING

A CREATION BY CHEFS
DIVALDO DELIMA
AND
AMY ELIZABETH

FIG & BLEU STEAK CROSTINI

16

Toasted butter garlic bread topped with creamy goat cheese, house made fig jam, caramelized red wine onions, savory shredded steak, and a finishing touch of Bleu cheese crumbles. ****Our Award winning tapa****
SF GF option available

PARMESAN CRUSTED STUFFED MEATBALLS

16

Bite sized tender and flavorful homemade meatballs stuffed with mozzarella cheese served in a sweet marinara. **GF option available**

WHIPPED FETA DIP

14

White beans and feta whipped together and topped with seasoned chickpeas and fire roasted tomatoes, olives, and capers served with toasted Pita. **SF, GF option available**

CRISPY BLACK BEAN TACO

14

Three crispy golden brown tacos filled with seasoned black beans, pico, and cheese. Served with a cilantro lime mayo. **SF, GF option available**

CRISPY CHILI WONTON

14

Wontons tossed in a flavorful sweet, spicy, Chili oil. Served with fresh spring asparagus.

MELO TUNA TARTARE

18

Watermelon "Tuna" and avocado over thin sliced cucumbers over a ginger, soy, mango dressing and topped with wasabi foam and caviart. Served with Sesame crusted wontons ****Award winning tapa**** **GF option available**

KOREAN BBQ CAULIFLOWER BITES

16

seasoned cauliflower, panko crusted and dipped in a sweet spicy bbq and served on top of a creamy tangy dressing.

SPICY RED WINE SAUSAGE

16

Spicy sausage in a rich glaze of garlic, vegan honey, and red wine served with buttery garlic toast. **GF option available**

LLAJWA (SPICY BOLIVIAN SALSA)

14

Spicy sauce that we have on every table in Bolivia at lunch or dinner time. Similar to bruschetta but with spice. Served on garlic butter toast. **GF option available**

SATAY LETTUCE WRAPS

14

A blend of exotic spices and flavors over plant protein grilled to perfection, and served with lettuce boats and a creamy peanut sauce drizzle. **GF**

*GF options available with small upchagre for GF bread on items with bread 4

Salads

GRILLED CAESAR

13

Grilled romaine topped with dressing, chopped tomatoes, Parmesan and housemade croutons with drizzled balsamic glaze

GREEK SALAD

13

Tomatoes, cucumbers, onion, feta cheese, and olives and dressed with salt, sweet drop peppers, Greek oregano, lemon juice and olive oil and mixed greens

HOUSE SALAD

13

Mixed greens, tomatoes, red onions, and cucumbers with your choice of dressing-blue cheese, ranch, spicy ranch, balsamic vinaigrette





Entrees

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CAST IRON BLUE CHEESE FILET

A succulent filet steak crusted with rich and tangy blue cheese, seared to perfection in a cast iron skillet. Served over a bed of creamy whipped mashed potatoes and broccolini this dish is a delightful dance of flavors and textures. Sub Portobello Available **(GF, SF Available)** 33

FILET OSCAR

Indulge in an extravagant dining experience with our Filet Oscar. A tender filet steak is perched upon a bed of creamy whipped potatoes and crisp broccolini, then crowned with buttered oyster mushroom "crab" and a sumptuous béarnaise sauce. Sub Portobello Available **(GF Option Available)** 36

PORTOBELLO STEAK ON WHIPPED BUTTERNUT SQUASH

A masterpiece of flavors. our Portobello Steak features a hearty grilled Portobello cap. It's served atop a velvety bed of whipped butternut squash, and a side of broccoli. An unforgettable blend of flavors and textures. **Sub Filet for 6 **(GF, SF)** 28

FRANCESES

Savor the elegance of Chicken Francese only vegan with tender cutlets, lightly battered and sautéed to a golden perfection, then drizzled with a luscious lemon butter sauce. Served over whipped potatoes and served with broccolini. It's a taste of Italy with a touch of refinement. **(GF)** 28

MEDITERRANEAN MEZZE PLATTER

A delightful array of traditional delights, including hummus, Kofta kebab, tzatziki, stuffed grape leaves, olives, greek rice blend, veggies, and warm pita bread. Served with a tahini sauce. **(GF and SF options Available)** 29

RAVIOLI FLORENTINE

Tender pockets of pasta filled with a delectable combination of spinach and ricotta cheese. served in a luscious, creamy complemented with a hint of garlic and grated Parmesan cheese. **(SF)** 26

CARBONARA WITH POACHED EGG

A classic Carbonara pasta dish with a luxurious twist. This creamy delight is topped with a perfectly poached Yo egg, adding a silky touch to the richness of the carbonara sauce. 27

TERIYAKI FARRO&MISO GLAZED OYSTER MUSHROOM STEAK

Umami-rich Teriyaki Farro, a symphony of flavors featuring miso ginger glazed oyster mushrooms and tender bok choy served on a bed of fluffy farro. It's a savory delight that captures the senses. **(GF Option available without Farro)** 29

HAWAWIAN KATSU

A delicious blent of textures and flavors. Sesame rice, edamame, Crispy Katsu, pineapples, cucumber salad and sautéed bok choy. **(GF)** 27

Sides

HOUSE SALAD **(GF)** 8

Arugula, red onion, cherry tomatoes, 'parmesan', white balsamic vinaigrette

GRILLED BROCCOLINI **(GF)** 9

Lemon, "butter," garlic, red chili

Parsley Garlic Knots 10

5 Knots Served with marinara sauce

SWEET ENDINGS

Cake Slices 9

Sea salt chocolate cookie skillet 12

Dessert egg roll 10

Creme Brûlée 12

