



MENU FOR SEPTEMBER 21ST

PLEASE NOTIFY ME OF ANY ALLERGENS UPON PLACING ORDER. I AM NOT A GLUTEN/NUT FREE ESTABLISHMENT.
+\$5 DELIVERY FEE

# Small Plates \$8

## BBQ IACKFRUIT SLIDERS

Slow-roasted BBQ Jackfruit w/ fresh Tomato, on mini Pretzel Buns-2 sliders

#### OCEAN CAKES

2 vegan "crab" cakes featuring Hearts of Palm & Chickpeas, served w/ a Sour Tomato Cream Sauce

# Salads & Wraps \$12

All wraps are in a large Spinach Flour Tortilla.

May sub for Lettuce Cups upon request.

## MEDITERRANEAN KALE SALAD

Marinated Artichokes, Kalamata Olives, Fresh Tomatoes, Avocado, & Slivered Almonds on a bed of Blanched Kale tossed in a Mediterranean Dressing

### BUFFALO CAULI WRAP/SALAD

Roasted Buffalo Cauliflower, Fresh Tomatoes, Shredded Carrot, Romaine Lettuce, Avocado Coconut Cream

## PROBIOTIC KRAUT WRAP

Sauteed Sauerkraut, Sun-dried Tomatoes, and Roasted Red Bell Pepper, with Hummus, Cucumbers, Tomatoes, & Power Greens

# Entrees & Sandwiches \$14

#### OCEAN STIR FRY

Featuring Hearts of Palm, Seasonal Veggies, Cabbage, Green Beans & Tamari Sauce w/ Udon Noodles Sub Jasmine Rice Upon Request.

#### TACO 'TATO

Baked Sweet Potato, topped with Sauteed Seasonal Veggies, Kale, Toasted Chickpeas, Fresh Tomatoes, Guacamole, Vegan Sour Cream, & Hot Sauce

### GRILLED MARKET SANDWICH

Grilled Zucchini & Mushrooms, Roasted Red Bell Peppers, Tomatoes, Avocado Hummus Spread on Toasted French Bread. Served w/ Root Veggie Fries Sub bread for lettuce cups upon request.

### BLACK BEAN ZUCCHINI BURGER

Black Bean Zucchini Patty served with fresh Tomato & Avocado spread, on a Pretzel Bun. Served w/ baked Potato Wedges Sub bun for lettuce cups upon request.

Sub for GF Bread options +\$2

ALL MENU ITEMS
ARE PLANT-BASED!!!