

DINNER MENU ZERO-ANIMAL, 100% PLANT-BASED RESTAURANT. WE USE FAMILIAR NAMES FOR REFERENCE ONLY

STARTERS

	16		18
KING OYSTER MUSHROOM SKEWERS blackened skewers of king oyster mushroom, roasted red pepper, red onion, broccoli, chardonnay reduction gf	17	TORO SUSHI CUPS fried sushi rice cups, diced toro, avocado, sriracha aioli, ponzu sauce, green onion, pickled ginger, wasabi <i>gf</i>	16
CAULI-WINGS buffalo, mango-chili, bbq, or garlic parmesan; carrot, celery, poppy seed ranch gf	17	ROASTED BUTTERNUT SQUASH FLATBREAD cashew-cream sauce, mozzarella, apple, arugula, pepitas, microgreens can be gf	18
VODKA SAUCE AND RICOTTA FLATBREAD cashew-cream vodka sauce, housemade ricotta, pesto drizzle add ground beef +6 can be gf	18	SOUTHWEST CHICKEN EGG ROLLS crispy egg roll, chicken, mozzarella, cheddar, bell pepper, tomato, corn, jalapeño ranch	16
MANGO TORO TUNA STACK toro sushi, sticky rice, mango salsa, avocado, cilantro, mango sriracha aioli, pickled fresno peppers, wonton chips can be gf	15	GOCHUJANG BRUSSELS green onion, almond, roasted red pepper, gochujang sauce	15
SOL	JP & S	SALADS	
-	OUP DU	J JOUR 11 rout our soup of the day	
,		ossible™ beef +6 pan-seared tofu +3 avocado +2	
KALE FETA BEET	19	SOUTHWEST	17
kale, romaine, roasted beets, roasted squash, avocado, garbanzo beans, feta, smoky crispy quinoa, apple cider vinaigrette gf	10	mixed greens, avocado, black bean, pickled fresno pepper, baby heirloom tomato, pickled onion, mango salsa, tortilla strips, cilantro, jalapeño ranch gf	.,
ROASTED HARVEST VEGETABLE roasted brussels sprouts, carrot, crispy cabbage, candied pecan, apple, parmesan, smoked paprika vinaigrette <i>gf</i>	19	SPIRIT CAESAR romaine lettuce, garlic croutons, shaved parmesan, charred lemo caesar dressing can be gf	16 on,
	MAI	NS	
PAD THAI rice noodle, pan-seared tofu, tamarind, edamame, carrot, bea sprout, green onion, peanut, cilantro gf *add folded egg +4		THAI GREEN CURRY steamed rice, pan-seared tofu, potato, baby corn, carrot, broccored pepper, red onion, toasted pepitas, cilantro gf	23 II,
RIGATONI ALLA VODKA san marzano tomato vodka sauce, cashew cream, spinach, mushroom, parmesan, sourdough $can \ be \ gf^*$	25	FORBIDDEN BOWL black rice, pan-seared tofu, avocado, broccoli, squash, cauliflow smoky crispy quinoa, red onion, red pepper, mango chili <i>gf</i>	24 er,
KOREAN MEATLOAF WITH GOCHUJANG GLAZE Impossible™ meatloaf, gochujang glaze, mashed potatoes, lem garlic broccoli, roasted red pepper, sesame seeds can be gf	28 ion	CHICKEN PARMESAN parmesan-crusted chicken, spaghetti, san marzano tomato, mozzarella, parmesan, fresh basil can be gf	29
MUSHROOM BOURGUIGNON cremini and king oyster mushrooms, cabernet, leek, pearl onio thyme, mashed potatoes gf	27 n,	CRISPY ONION MUSHROOM BURGER Impossible™ beef, smoked gouda, balsamic glazed cremini mushrooms, arugula, crispy onions, balsamic aioli, fries can be g	27 gf*
CHIMICHURRI STEAK parmesan garlic smashed potatoes, chimichurri sauce	39	$\begin{array}{c} \textbf{BUTTERNUT SQUASH GNOCCHI} \\ \text{roasted butternut squash gnocchi, apple, crispy sage, arugula,} \\ \text{parmesan} gf \end{array}$	26
SIDES all sides are gf		DESSERTS	
LOCAL SEASONAL VEGETABLES	9	SPICED APPLE CRUMBLE	14
POMMES FRITES	9	oat crumble, cinnamon spiced apple, vanilla gelato SEASONAL CHEESECAKE	14
MASHED POTATOES	9	creamy cashew-based seasonal cheesecake gf	14
LOADED MASHED POTATOES bacon, mozzarella, cheddar, green onion, sour cream	14	COOKIE DOUGH SKILLET chocolate drizzle, vanilla gelato gf add extra gelato +5	14
,			14

 $gf = gluten\ free$

* = can be gluten free at a possible upcharge