

# DINNER MENU



*Cuisine from around the globe,  
made exclusively from plants*

**eat plants feel beautiful**

## Starters

- Spicy Tuna Salad Stack** 16  
Black and jasmine rice, tuna salad, cucumber, avocado, fresno peppers, sriracha aioli, wonton crackers
- Cauli-Wings** gf 16  
Choose buffalo, BBQ, or garlic parmesan, served with poppyseed ranch with celery and carrot sticks  
*sub blue cheese dressing for \$1*
- Calamari Fritti** gf 17  
King oyster mushrooms, pickled pepperoncini, and carrots, smoky arrabbiata dipping sauce
- Sourdough Crust Pizza** *can be gf* 18  
Choose pear, feta and arugula **or** pepperoni and hot honey ricotta
- Shishito Peppers** gf 14  
Roasted shishitos, gojuchang, pickled fresno peppers
- Chicken Taco Lettuce Wraps** 16  
Seasoned chopped chicken, bell peppers, carrot, toasted peanuts, ponzu sauce
- Cauliflower Ceviche** gf 12  
Orange and lemon juices, avocado, red onion, diced jalapenos, cilantro, red bell pepper, toasted quinoa

## Salads and Soup

- ADD: chicken, or ground beef \$4 | blackened tofu \$3  
toasted quinoa \$1**
- Sweetcorn Bisque** gf 10  
Creamy cashew-based corn soup with shitake and oyster mushrooms
- SE Chopped** gf 17  
Mixed lettuces, seasoned toasted quinoa, radishes, charred corn, tomatoes, avocado, feta, with creamy tarragon dressing
- Peach and Heirloom Tomato** gf 17  
Grilled peaches, heirloom tomatoes, ricotta, arugula, citrus vinaigrette and balsamic drizzle
- The Wedge** gf 16  
Wedge of lettuce, pickled onion, bacon, blue cheese
- Summer Southwest** gf 16  
Mixed lettuces, charred corn, black beans, tomatoes, pickled onion, fresno peppers, avocado, tortilla strips, lime cilantro dressing

## The Main Event

- Spring Risotto** gf 22  
Spring peas, corn, cashew cream, shitake and oyster mushrooms, parmesan cheese
- Pad Thai** gf 21  
Pan-seared, blackened tofu, edamame, carrot, toasted peanuts, tamarind, cilantro, bean sprouts, green onion  
*(spicy upon request) add scrambled egg +\$4*
- Forbidden Summer** gf 23  
Black rice, pan-seared blackened tofu, avocado, broccoli, red onion, mango relish, bell pepper, toasted quinoa, mango drizzle
- Penne alla Vodka** *can be gf* 23  
Cashew vodka cream sauce, roasted mushrooms, baby spinach, fresh basil, grilled country loaf *(spicy upon request)*
- The Blue Cheese Bourbon Burger** *can be gf* 24  
Blue cheese, caramelized sweet onions with bourbon reduction, arugula, mayo, served with pommes frites  
*(sub American cheese upon request)*
- Meatless Loaf Bourguignon** gf 26  
Tender cuts of meat loaf, mushroom and red wine gravy, sauteed vegetables, twice-baked potato
- Zucchini Spaghetti** *can be gf* 23  
Fresh basil pesto, sun dried tomatoes, toasted pine nuts, parmesan cheese, grilled country loaf

## Sides

- Local Seasonal Vegetables** gf 8
- Spicy Broccoli** gf 8
- Twice Baked Potato** gf 8
- Pommes Frites** gf 8

**Welcome to Spirit Elephant.** We serve delicious food and drink that is all plant-based so together we can do a world of good for the planet, your health and for animals. Thank you for being here and for helping make the world a little more beautiful.

**gf = gluten free** gluten-free pasta and bread +\$2

**Allergies?** Please let your server know. Cross-contamination can occur despite safe handling protocols.

20% gratuity added for parties of 6 or more

## Desserts

- Mammoth Cinnamon Roll** 11  
Huge, warmed cinnamon roll, cinnamon dust, cream cheese glaze
- Brownie Bliss Sundae** gf 13  
Warmed double chocolate brownie, vanilla gelato, cherry preserves, chocolate sauce
- Carrot Cake** 13  
Petite double layer mini cake, cream cheese frosting, pecans
- Seasonal Cheesecake** gf 12  
Creamy, cashew-based cheesecake with a graham cracker crust - ask your server about our current flavor

# LUNCH MENU



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## STARTERS

- Spicy Tuna Salad Stack** 16  
Black and jasmine rice, tuna salad, cucumber, avocado, fresno peppers, sriracha aioli, wonton crackers
- Cauli-Wings** *gf* 16  
Choose buffalo, BBQ, or garlic parmesan, served with poppyseed ranch with celery and carrot sticks *sub blue cheese dressing + \$1*
- Calamari Fritti** *gf* 17  
King oyster mushrooms, pickled pepperoncini, and carrots, smoky arrabiata dipping sauce
- Sourdough Crust Pizza** *can be gf* 18  
Choose pear, feta and arugula **or** pepperoni and hot honey ricotta
- Shishito Peppers** *gf* 14  
Roasted shishitos, gojuchang, pickled fresno peppers
- Chicken Taco Lettuce Wraps** 16  
Seasoned chicken, bell peppers, carrot, toasted peanuts, ponzu sauce
- Cauliflower Ceviche** *gf* 12  
Orange and lemon juices, avocado, red onion, diced jalapenos, cilantro, red bell pepper, toasted quinoa

## SALADS and SOUP

**ADD: chicken, or ground beef \$4 | blackened tofu \$3  
toasted quinoa \$1**

- Sweetcorn Bisque** *gf* 10  
Creamy cashew-based corn soup with shitake and oyster mushrooms
- SE Chopped** *gf* 17  
Mixed lettuces, seasoned toasted quinoa, radishes, charred corn, tomatoes, avocado, feta, with creamy tarragon dressing
- Peach and Heirloom Tomato** *gf* 17  
Grilled peaches, heirloom tomatoes, ricotta, arugula, citrus vinaigrette and balsamic drizzle
- The Wedge** *gf* 16  
Wedge of lettuce, pickled onion, bacon, blue cheese
- Summer Southwest** *gf* 16  
Mixed lettuces, charred corn, black beans, tomatoes, pickled onion, fresno peppers, avocado, tortilla strips, lime cilantro dressing

## SIDES

- Local Seasonal Vegetables** *gf* 8
- Spicy Broccoli** *gf* 8
- Pommes Frites** *gf* 8

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## SANDWICHES and WRAPS

served with fries

- Tuna Salad Sandwich** 19  
Tuna salad on grilled country loaf with lettuce and tomato
- 1/2 sandwich with lunch-sized soup or house salad** 17
- BLT** 18  
Thick slices of bacon with lettuce, tomato, and lemon aioli
- 1/2 BLT with lunch-sized soup or house salad** 17
- Southern Fried Chicken** 20  
Juicy southern fried chicken with spicy slaw and pickle
- Buffalo Wrap** 19  
Buffalo chicken, american cheese, tomato, blue cheese dressing
- The Blue Cheese Bourbon Burger** *can be gf* 24  
Blue cheese, caramelized sweet onions with bourbon reduction, arugula, mayo, served with pommes frites (*sub American cheese upon request*)

## MAINS

- Spring Risotto** *gf* 22  
Spring peas, corn, cashew cream, shitake and oyster mushrooms, parmesan cheese
- Pad Thai** *gf* 21  
Pan-seared, blackened tofu, edamame, carrot, toasted peanuts, tamarind, cilantro, bean sprouts, green onion (*spicy upon request*)  
*add scrambled egg +4*
- Forbidden Summer** *gf* 23  
Black rice, pan-seared blackened tofu, avocado, broccoli, red onion, mango relish, bell pepper, toasted quinoa, mango drizzle
- Penne alla Vodka** *can be gf* 23  
Cashew vodka cream sauce, roasted mushrooms, baby spinach, fresh basil, grilled country loaf (*spicy upon request*)
- Zucchini Spaghetti** *can be gf* 23  
Fresh basil pesto, sun dried tomatoes, toasted pine nuts, parmesan cheese, grilled country loaf

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Creamy, cashew-based cheesecake with a graham cracker crust - ask your server about our current flavor