



DINNER MENU

STARTERS

Spicy Tuna Tower *can be gf* 16

Spicy watermelon tuna, avocado, cucumber, black and white rice, wasabi cream, wonton crackers, spicy mayo

Cauli-Wings  *gf* 15

Choose buffalo, bbq, wasabi dijon or mango chili wings, with celery and carrots, ranch *sub blue cheese dressing for 1*

Calamari Fritti  *gf* 18

King oyster mushrooms, charred lemon, smoky arrabiata dipping sauce

Sourdough Crust Pizza 18

Choose pepperoni or spinach mushroom pesto

Smoky Eggplant Caponata *can be gf* 14

with Olive Caper Relish Roasted eggplant, red pepper, olives, capers, olive oil, grilled country loaf

Glazed Brussels Sprouts *can be gf* 14

Roasted brussels sprouts, Gochujang, bacon, toasted peanuts, fresh mint, cilantro and basil

Southwest Eggrolls 16

Black beans, cheese, peppers, corn, onion, tomatillo salsa and jalapeno ranch

Our menu is 100% plant-based

SALADS + SOUP

Southwest Salad  *gf* 17

Black beans, corn, peppers, tomatoes, avocado, crispy chickpeas, tortilla strips, jalapeno-cilantro ranch, sriracha aioli

Mediterranean Salad *can be gf* 17

with Rosemary Lavash Feta, pepperoncini, kalamata olives, chickpeas, capers, red onion, tomatoes, olive oil, italian dressing

Harvest Salad *gf* 17

Butternut squash, avocado, creamy feta, toasted maple walnuts, tomatoes, dried cranberries, walnut dressing

Black and Blue Salad 22

Charred steak, romaine lettuce, iceberg lettuce, bacon, blue cheese crumbles, tomatoes, blue cheese dressing

Mushroom Soup *gf* 9

Roasted mushrooms, white wine, sage, rosemary, truffle aioli drizzle

SIDES

Red Pepper Spicy Broccoli 6

Braised Tomato Kale 6

Mashed Potatoes 8

French Fries 7

Chipotle Sweet Potatoes 8

Grilled Asparagus 9

 = signature selections

MAINS

Green Curry *gf* 21

Pan-seared tofu, cilantro, yellow squash, lemongrass, peppers, mushrooms, broccoli, baby corn, coconut curry (spicy upon request)

Pad Thai  *gf* 21

Rice noodles, pan-seared tofu, edamame, shredded carrots, roasted peanuts, cilantro, green onions, tamarind sauce (spicy upon request)

Forbidden Bowl  *gf* 22

Forbidden rice, pan-seared tofu, cauliflower, mango, confit tomatoes, avocado, toasted coconut, mango chili drizzle

Penne alla Vodka *can be gf* 21

Rich cashew cream and roasted san marzano tomato vodka sauce, caramelized onions, mushrooms, vegetables, fresh basil (spicy upon request)

Butternut Squash & Sweet Potato Gnocchi 22

Pan seared gnocchi, sweet potato, okinawa potato, pumpkin seeds, crispy kale, cashew butternut cream sauce

The BBQ Burger *can be gf* 20

Crispy onions, gouda cheese, housemade bbq sauce, pickle, lettuce, tomato. Choose Impossible meat or black bean patty, french fries

Jorge's Bourbon Burger  *can be gf* 24

Giant onion ring, bacon, american cheese, orange bourbon sauce, lettuce, tomato. Choose Impossible meat or black bean patty, french fries

Blackened Miso Eggplant *gf* 22

Spicy miso, ginger rice, steamed bok choy

Meatless Loaf Bourguignon  *gf* 25

Tender slices of house meatloaf, rich red wine and mushroom gravy, carrots, asparagus, mashed potatoes

DESSERTS

Mammoth Cinnamon Roll  10

Huge, warmed cinnamon roll, cinnamon dust, cream cheese icing

Brownie Bliss Sundae *gf* 12

Warmed double chocolate brownie, vanilla gelato, cherry preserves, chocolate sauce

Carrot Cake  12

Double layer, cream cheese frosting, pecans

Pumpkin Pie Cheesecake *gf* 12

Creamy cashew pumpkin, candied pecans, graham cracker crust, cinnamon dust

gf = gluten free. Cross-contamination can occur despite following safe handling protocols.

Allergies? Please let your server know

20% gratuity added for parties of 6 or more

SPIRIT ELEPHANT SPIRITS

HAND-CRAFTED COCKTAILS

Signature:

Spirit Margarita 15
Azteca Azul tequila, fresh lime, lemon, orange juices, agave

Elephant in the Room 16
Bulleit rye, demerara syrup, luxard cherry, orange, bitters, smoked cherry wood ice sphere

Ele Fitzgerald 15
Ketel One, fresh grapefruit, lemon juices, agave

Seasonal:

Pearfectly Thymed 16
Pear puree, Thatcher's Elderflower Liqueur, Ojo De Tigre Mezcal, lemon juice, thyme

Apple Rye Sour 16
Sagamore Rye, aquafaba, apple juice, spiced apple maple syrup, lemon juice

La Vie en Rouge 15
Ketel One Citroen, Grand Marnier, cranberry juice, lemon juice, cranberry-rosemary simple syrup

The Beauregarde 14
Pea flower gin, lemon juice, Thatcher's Elderflower Liqueur, tonic (some assembly required)

Zero proof:

Lemon Ginger Boost 10

Cranberry Lime Fresco 9

Elephant Palmer 9

SEASONAL DRAUGHT BEER

16 oz.

Anti Hero *IPA, Revolution* 6.5% 9
Gumballhead *Wheat Beer, 3 Floyds* 5.5% 9
Helles *Lager, Dovetail* 4.4% 9
Flywheel *Pilsner, Metropolitan* 5.0% 8
Daisy Cutter *Pale Ale, Half Acre Beer Co* 5.2% 8
Amistosa *Mexican Lager, Sketchbook* 5.3% 8

BOTTLES/CANS

Miller Lite *Pale Lager, Miller* 5
Sol *Mexican Lager, Desde* 7
Blue Moon *Wheat Ale, Coors* 7
Orange Door *American IPA, Sketchbook* 9
Heineken *Pale Lager, Heineken* 6
Heineken Zero *Pale Lager, Heineken* 6
Prairie Path *Blonde Ale, Two Brothers* 6
Ace Mango *Cider, California Cider Company* 7
Delirium Tremens *Belgium Pale, Brewery Huyghe* 14
Dragon's Milk *Bourbon Barrel-Aged Stout, New Holland* 11

BUBBLY

glass/bottle

Piper Heidsieck *Cuvee 1785 Champagne, France* 85

COFFEE by Reprise

17 oz. French Press

Space Flower 7
Tropical citrus, lingering sweetness and melted cocoa

Swiss Water Decaf 7
Smooth and mellow, chocolate and caramel

Each meal here saves not only animals, but hundreds of gallons of water, about 13 lbs of grain, 10 square feet of forest, and 6 lbs of CO2. **Thank you!**

WHITE

glass/bottle

Quinta Da Lixa Escolha *Vinho Verde Portugal* 10/35
Barone Fini *Pinot Grigio Valdadige, Italy* 12/38
Anne Amie *Pinot Gris Carlton, Oregon* 13/40
Brassfield *Sauvignon Blanc High Valley, California* 13/40
Chalk Hill *Chardonnay Sonoma Coast, California* 13/40
Daou *Chardonnay Paso Robles, California* 14/44
Belleruche *Rose Cotes du Rhone, France* 12/38
Noble House *Riesling Mosel, Germany* 48

RED

Earthquake *Cabernet Lodi, California* 13/44
Decero "Remolinos Vineyard" *Malbec Agrelo Mendoza, Argentina* 13/48
Banshee *Cabernet Sauvignon Sonoma County, California* 14/44
Pierre *Pinot Noir Languedoc, France* 14/44
The Four Graces *Pinot Noir Willamette Valley, Oregon* 17/54
Chateau Haut Colombier *Bordeaux Bordeaux, France* 48
Eruption *Red Blend High Valley, California* 48

TEA

17 oz. French Press

Dehong Snow Phoenix 7
White tea with rosemary, hay coumarin and wildflowers

Morning Mist 7
Green tea with alfalfa honey, sweet corn and white pepper

Sunstone Breakfast 7
Black tea with cocoa, sweet potato and black pepper

Chamomile 7
Herbal tea with lemon balm leaf, pink rose petals, spearmint and sarsaparilla

Rosella Tonic 7
Herbal tea with hibiscus, lemongrass and licorice root

Malabar 7
Herbal tea with turmeric, lemongrass and licorice

Peppermint 7
Dead nettle tea with a bright and balanced zest

ASK ABOUT OUR REWARDS CLUB