

TO-GO COCKTAILS

Served in a 12oz Glass Bottle

Spirit Margarita 15
*Partida Blanco, Fresh Lime, Lemon,
 Orange Juices*

/ BEER BOTTLES & CANS

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

WINE

/ BUBBLY

Bottle

Syltbar Prosecco Rose <i>Friuli, Italy</i>	54
Syltbar Prosecco <i>Friuli, Italy</i>	54
Piper Heidsieck Cuvee 1785 <i>Champagne, France</i>	85

/ WHITE

Bottle

Lucien Albrecht Riesling <i>Alsace, France</i>	48
Maison Saleya Rose <i>Cotes de Provence, France</i>	38
Barone Fini Pinot Grigio <i>Valdadige, Italy</i>	38
Left Coast White Pinot Noir <i>Willamette Valley, Oregon</i>	54
Loveblock Sauvignon Blanc <i>Malborough, New Zealand</i>	54
Brassfield Sauvignon Blanc <i>High Valley, California</i>	40
Daou Chardonnay <i>Paso Robles, California</i>	44
Patz & Hall Chardonnay <i>Sonoma Coast, California</i>	60
Bodegas Fillaboa Albarino <i>Rias Baixas, Spain</i>	54
Conundrum White Blend <i>California</i>	40

/ RED

Bottle

Evolution Pinot Noir <i>Willamette Valley, Oregon</i>	60
Cloudfall Pinot Noir <i>Monterey, California</i>	44
Raptor Ridge "Shea Vineyard" Pinot Noir <i>Willamette, Oregon</i>	65
Alexander Valley Vineyards Pinot Noir <i>Alexander Valley, California</i>	65
Alexander Valley Vineyards Merlot <i>Alexander Valley, California</i>	54
Earthquake Cabernet <i>Lodi, California</i>	44
LaStoria Cabernet <i>Alexander Valley & Sonoma County, California</i>	65
Beckman Cabernet <i>Santa Ynez Valley, California</i>	54
Chateau Les Granges Bordeaux <i>Bordeaux, France</i>	38
Decero "Remolinos Vineyard" Malbec <i>Agrelo Mendoza, Argentina</i>	48
Eruption Red Blend <i>High Valley, California</i>	48
Prisoner Red Blend <i>Napa Valley, California</i>	85
Decoy Zinfindel <i>Sonoma County, California</i>	54

LUNCH MENU AVAILABLE THURS & FRI 11AM-3PM

/ SHAREABLES

- Cauli-Wings** gf 15
Choice of: Buffalo, BBQ, Garlic-Parmesan, or Mango-Chili. Served with Sesame Seeds, Ranch, Celery & Carrots
- Southwest Eggrolls** 15
Loaded with Cheese, Black Beans, Roasted Corn, Onions & Bell Peppers. Served with Spicy Slaw, Tomatillo Salsa & Jalapeño-Cilantro Ranch
- Pesto Flatbread** gf 17
Mint Pesto, House-Made Almond Ricotta, Sautéed Spinach, Roasted Mushrooms & Red Onions, Oregano
- Sausage Flatbread** gf 18
Marinara, Mozzarella & Parmesan Cheeses, Sausage, House-Made Mild Giardiniera
- Calamari Fritti** gf 18
Breaded King Oyster Mushrooms, Spicy Marinara, Charred Lemon
- Tuna Tacos** can be gf 15
Miso-Lime Marinated Watermelon, Citrus Slaw, Green Onion, Avocado, Wasabi Cream, Sriracha Aioli. Served in Crispy Wonton Shells
- Glazed Brussels Sprouts** gf 13
Watermelon Radish, Charred Lemon, Gochujang Glaze
- House-Made French Fries** gf 8
Served with Ketchup
Truffle or Garlic add \$1

/ SALADS

- Southwest Salad** gf 16
Arcadian Mix, Black Beans, Roasted Corn & Bell Peppers, Tri-Color Cherry Tomatoes, Pickled Red Onions, Avocado, Crispy Chickpeas, Tortilla Strips, Jalapeño-Cilantro Ranch, Sriracha Aioli
- Chicken Caesar Salad** 18
Grilled Blackened Chicken, Spinach, Shaved Brussels Sprouts, Texas Toast Croutons, Parmesan Cheese, Caesar Dressing
- Roasted Beets & Feta** gf 15
Slow Roasted Red & Golden Beets, Gala Apples, Feta Cheese, Candied Pecans, Watermelon Radish, Lavender-Date Syrup
- Thai Cucumber Salad** gf 17
Arcadian Lettuce, Rice Noodles, Cucumber, Red Pepper, Bean Sprouts, Edamame, Crispy Rice, Cabbage Mixed with Carrots, Green Onion & Cilantro, Peanut Ginger Vinaigrette

** add blackened tofu, chorizo, crispy chickpeas or avocado \$2
***add blackened grilled chicken \$6

/ SOUPS

- Chili & Cornbread** 8
Slow Cooked Chili with Tomato, Black & Pinto Beans, Poblano Peppers, Beer, Molasses.
Topped with Sour Cream, Green Onions, Cilantro, Radish

/ SANDWICHES & WRAPS

- Soup Du Jour** 17
Rotating Chef Crafted Soup
- BLT** 17
Candied Bacon, Tomatoes, Arugula, Lemon Oil, Mayo. Served on Toasted Rustic Filone
- Tofu Banh Mi Sandwich** can be gf 16
Blackened Tofu, House-Made Mild Giardiniera, Bean Sprouts, Basil, Cilantro, Sriracha Aioli. Served on a French Roll
- BBQ Pulled Mushroom Sandwich** can be gf 17
Portobello Mushrooms, BBQ Sauce, Smoked Gouda, Spicy Slaw, Pickle. Served on a Brioche Bun
- Grilled Veggie Sandwich** can be gf 18
Grilled Zucchini, Yellow Squash, Red Peppers, Portobello Mushroom, Spinach, Smoked Gouda, Pesto Aioli, Traditional Hummus. Served on Toasted Ciabatta Bread
- BBQ Burger** can be gf 19
Smoked Gouda, BBQ Sauce, Boston Lettuce, Crispy Onions, Pickle, Tomato. Served on a Brioche Bun
Choice of House-Made Lentil Patty or Impossible Patty
- Buffalo Southwest Wrap** can be gf 19
Buffalo Impossible Chicken Nuggets or Cauli-Wings, Roasted Corn & Bell Peppers, Cilantro, Shredded Carrots, Pickled Red Onions, Arcadian Mix, Jalapeño-Cilantro Ranch, Spinach Tortilla

All Lunch Items Served with Potato Chips

/ BOWLS

- Forbidden** gf 21
Forbidden Rice, Blackened Tofu, Multi-Colored Cauliflower, Mango, Confit Tomatoes, Avocado, Toasted Coconut, Mango-Chili Drizzle, Watermelon Radish
- Jambalaya** can be gf 17
Traditional Cajun Style Stew made with Red & Green Peppers, Onions, and Tomatoes. Served with Jasmine Rice, Blackened Grilled Chicken & Sausage
- Green Curry** gf 21
Jasmine Rice, Red & Green Pepper, Yellow Squash, Red Onion, Broccoli, Roasted Mushrooms, Blackened Tofu, House-Made Green Curry Sauce
- Fall Risotto** gf 19
Arborio Rice, Roasted Butternut Squash, Okinawa Sweet Potato, Corn, Spinach, Bell Peppers, Onion, Dried Cherries, Parmesan Cheese, Garlic Butter
- Pad Thai** gf 20
Rice Noodles, Blackened Tofu, Bean Sprouts, Edamame, Tamarind Sauce, Shredded Carrots, Sesame Seeds, Roasted Peanuts, Cilantro, Green Onion
- Gnocchi Bolognese** gf 21
Cauliflower & Potato Gnocchi, Rich Tomato Bolognese Made with Roasted Fennel, Carrots & Red Wine. Topped with House-Made Almond Ricotta & Basil

Brunch for one here saves 360 gallons of water, 13lbs of grain, 10sqft forest & 6lbs of CO2

PSA: despite all sensory cues to the contrary, we serve no animal products of any kind

Eat plants feel beautiful

*gf = cross-contamination could occur despite following safe handling protocols.

A 20% gratuity is automatically added to tables of 6 or more.

WEEKEND BRUNCH MENU AVAILABLE SAT & SUN 10AM-2PM

/ SHAREABLES	Cauli-Wings gf 15	/ BRUNCH	Avocado & Hummus Toast can be gf 16
	Choice of: Buffalo, BBQ, Garlic-Parmesan, or Mango-Chili. Served with Sesame Seeds, Ranch, Celery & Carrots		Traditional Hummus, Avocado, Tri-Color Cherry Tomatoes, Cucumber, Radish, Pickled Red Onion, Chopped Cilantro, Balsamic-Lavender Syrup, Truffle Oil, Toasted Rustic Filone Served with Crispy Breakfast Potatoes
	Southwest Eggrolls 15		Breakfast Tacos gf 17
	Loaded with Cheese, Black Beans, Roasted Corn, Onions & Bell Peppers. Served with Spicy Slaw, Tomatillo Salsa & Jalapeño-Cilantro Ranch		Just Egg or Scrambled Tofu, Cheddar, Mozzarella, Pickled Red Onions, Cilantro, Avocado Crema, Tomatillo Salsa. Served on Corn Tortillas with Crispy Breakfast Potatoes *Add Chorizo, Avocado, or Guac \$2
	Pesto Flatbread gf 17		Ranchero gf 17
	Mint Pesto, House-Made Almond Ricotta, Sautéed Spinach, Roasted Mushrooms & Red Onions, Oregano		Just Egg or Scrambled Tofu, Crispy Breakfast Potatoes, Chorizo, Red & Green Peppers, Red Onion, Ranchero Sauce, Avocado, Crispy Tortilla Strips, Cilantro *Add Cheddar & Mozzarella Cheeses \$2
	Sausage Flatbread gf 18		Breakfast Burrito can be gf 17
	Marinara, Mozzarella & Parmesan Cheeses, Sausage, House-Made Mild Giardiniera		Just Egg or Scrambled Tofu, Chorizo, Crispy Breakfast Potatoes, Sour Cream, Pico de Gallo, Avocado, Spinach Tortilla. Served with Crispy Breakfast Potatoes
	Calamari Fritti gf 18		Chicken & Waffles 19
	Breaded King Oyster Mushrooms, Spicy Marinara, Charred Lemon		House-Made Buttermilk Waffle, Southern Fried Chicken, Maple Butter, Cayenne Maple Syrup
Tuna Tacos can be gf 15	Strawberries & Cream Waffle 15		
Miso-Lime Marinated Watermelon, Citrus Slaw, Green Onion, Avocado, Wasabi Cream, Sriracha Aioli. Served in Crispy Wonton Shells	House-Made Buttermilk Waffle, Strawberries, Whipped Cream, & Maple Syrup		
Glazed Brussels Sprouts gf 13	Pancakes gf 14		
Watermelon Radish, Charred Lemon, Gochujang Glaze	Topped with Whipped Cream Served with Maple Syrup <i>Add Ons... \$2 each</i>		
House-Made French Fries gf 8	Chocolate Chips, Strawberries, Bananas, or Fresh Mixed Berries		
<i>Served with Ketchup</i> Truffle or Garlic add \$1			
/ SOUPS	Chili & Cornbread 8	/ LUNCH	BLT 17
	Slow Cooked Chili with Tomato, Black & Pinto Beans, Poblano Peppers, Beer, Molasses. Topped with Sour Cream, Green Onions, Cilantro, Radish		Candied Bacon, Tomatoes, Arugula, Lemon Oil, Mayo. Served on Toasted Rustic Filone
Soup Du Jour Rotating Chef Crafted Soup	Tofu Banh Mi Sandwich can be gf 16		
/ SALADS	Southwest Salad gf 16		Blackened Tofu, House-Made Mild Giardiniera, Bean Sprouts, Basil, Cilantro, Sriracha Aioli. Served on a French Roll
	Arcadian Mix, Black Beans, Roasted Corn & Bell Peppers, Tri-Color Cherry Tomatoes, Pickled Red Onions, Avocado, Crispy Chickpeas, Tortilla Strips, Jalapeño-Cilantro Ranch, Sriracha Aioli		BBQ Pulled Mushroom Sandwich can be gf 17
	Chicken Caesar Salad 18		Portobello Mushrooms, BBQ Sauce, Smoked Gouda, Spicy Slaw, Pickle. Served on a Brioche Bun
	Grilled Blackened Chicken, Spinach, Shaved Brussels Sprouts, Texas Toast Croutons, Parmesan Cheese, Caesar Dressing		Grilled Veggie Sandwich can be gf 18
	Roasted Beets & Feta gf 15		Grilled Zucchini, Yellow Squash, Red Peppers, Portobello Mushroom, Spinach, Smoked Gouda, Pesto Aioli, Traditional Hummus. Served on Toasted Ciabatta Bread
Slow Roasted Red & Golden Beets, Gala Apples, Feta Cheese, Candied Pecans, Watermelon Radish, Lavender-Date Syrup	BBQ Burger can be gf 19		
Thai Cucumber Salad gf 17	Smoked Gouda, BBQ Sauce, Boston Lettuce, Crispy Onions, Pickle, Tomato. Served on a Brioche Bun		
Arcadian Lettuce, Rice Noodles, Cucumber, Red Pepper, Bean Sprouts, Edamame, Crispy Rice, Cabbage Mixed with Carrots, Green Onion & Cilantro, Peanut Ginger Vinaigrette	Choice of House-Made Lentil Patty or Impossible Patty		
** add blackened tofu, chorizo, crispy chickpeas or avocado \$2 blackened grilled chicken \$6	Buffalo Southwest Wrap can be gf 19		
	Buffalo Impossible Chicken Nuggets or Cauli-Wings, Roasted Corn & Bell Peppers, Cilantro, Shredded Carrots, Pickled Red Onions, Arcadian Mix, Jalapeño-Cilantro Ranch, Spinach Tortilla		

All Lunch Items Served with Potato Chips

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924 Greenbay Road, Winnetka, IL 60093. Tel: (847) 348-9000

DINNER MENU

Available Tu-Th 4:30pm-9pm, Fri-Sat 4pm-10pm, Sun 4pm-9pm

/ SHAREABLES

- Cauli-Wings** gf 15
Choice of: Buffalo, BBQ, Garlic-Parmesan, or Mango-Chili. Served with Sesame Seeds, Ranch, Celery & Carrots
- Southwest Eggrolls** 15
Loaded with Cheese, Black Beans, Roasted Corn, Onions & Bell Peppers. Served with Spicy Slaw, Tomatillo Salsa & Jalapeño-Cilantro Ranch
- Pesto Flatbread** gf 17
Mint Pesto, House-Made Almond Ricotta, Sautéed Spinach, Roasted Mushrooms & Red Onions, Oregano
- Sausage Flatbread** gf 18
Marinara, Mozzarella & Parmesan Cheeses, Sausage, House-Made Mild Giardiniera
- Calamari Fritti** gf 18
Breaded King Oyster Mushrooms, Spicy Marinara, Charred Lemon
- Tuna Tacos** can be gf 15
Miso-Lime Marinated Watermelon, Citrus Slaw, Green Onion, Avocado, Wasabi Cream, Sriracha Aioli. Served in Crispy Wonton Shells
- Glazed Brussels Sprouts** gf 13
Watermelon Radish, Charred Lemon, Gochujang Glaze
- House-Made French Fries** gf 8
Served with Ketchup
Truffle or Garlic add \$1

/ SALADS

- Southwest Salad** gf 16
Arcadian Mix, Black Beans, Roasted Corn & Bell Peppers, Tri-Color Cherry Tomatoes, Pickled Red Onions, Avocado, Crispy Chickpeas, Tortilla Strips, Jalapeño-Cilantro Ranch, Sriracha Aioli
- Chicken Caesar Salad** 18
Grilled Blackened Chicken, Spinach, Shaved Brussels Sprouts, Texas Toast Croutons, Parmesan Cheese, Caesar Dressing
- Roasted Beets & Feta** gf 15
Slow Roasted Red & Golden Beets, Gala Apples, Feta Cheese, Candied Pecans, Watermelon Radish, Lavender-Date Syrup
- Thai Cucumber Salad** gf 17
Arcadian Lettuce, Rice Noodles, Cucumber, Red Pepper, Bean Sprouts, Edamame, Crispy Rice, Cabbage Mixed with Carrots, Green Onion & Cilantro, Peanut Ginger Vinaigrette

** add blackened tofu, chorizo, crispy chickpeas or avocado \$2

*** add blackened grilled chicken \$6

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/ SOUPS

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Slow Cooked Chili with Tomato, Black & Pinto Beans, Poblano Peppers, Beer, Molasses.
Topped with Sour Cream, Green Onions, Cilantro, Radish

/ BOWLS

- Soup Du Jour**
Rotating Chef Crafted Soup
- Forbidden** gf 21
Forbidden Rice, Blackened Tofu, Multi-Colored Cauliflower, Mango, Confit Tomatoes, Avocado, Toasted Coconut, Mango-Chili Drizzle, Watermelon Radish

- Jambalaya** can be gf 17
Traditional Cajun Style Stew made with Red & Green Peppers, Onions, and Tomatoes. Served with Jasmine Rice, Blackened Grilled Chicken & Sausage

- Green Curry** gf 21
Jasmine Rice, Red & Green Pepper, Yellow Squash, Red Onion, Broccoli, Roasted Mushrooms, Blackened Tofu, House-Made Green Curry Sauce

- Fall Risotto** gf 19
Arborio Rice, Roasted Butternut Squash, Okinawa Sweet Potato, Corn, Spinach, Bell Peppers, Onion, Dried Cherries, Parmesan Cheese, Garlic Butter

- Pad Thai** gf 20
Rice Noodles, Blackened Tofu, Bean Sprouts, Edamame, Tamarind Sauce, Shredded Carrots, Sesame Seeds, Roasted Peanuts, Cilantro, Green Onion

- Gnocchi Bolognese** gf 21
Cauliflower & Potato Gnocchi, Rich Tomato Bolognese Made with Roasted Fennel, Carrots & Red Wine, Topped with House-Made Almond Ricotta & Basil

/ PRIME CUTS

- Meatless Loaf Bourguignon** gf 24
House-Made Meatloaf with Impossible Meat, Creamy Mashed Potatoes, Roasted Brussels Sprouts, Mushrooms, Red Onions, Red Peppers, Carrots & Broccoli, Balsamic Glaze, Red Wine Mushroom Gravy

- Baked Eggplant Lasagna** gf 18
Layers of Roasted Eggplant, Marinara, House-Made Almond Ricotta, Mozzarella, Parmesan, Basil, Sautéed Garlic Spinach, Zucchini, Yellow Squash, Red Pepper, Red Onion, Balsamic Glaze

- BBQ Burger** can be gf 19
Smoked Gouda, BBQ Sauce, Boston Lettuce, Crispy Onions, Pickles, Tomato. Served on a Brioche Bun.
Choice of House-Made Lentil Patty or Impossible Patty

- Grilled Broccoli Filets** gf 17
Served Atop Traditional Hummus with Roasted Carrots & Red Peppers, Lemon Garlic Butter, Parmesan Cheese, Red Pepper Relish

- Portobello Piccata** gf 20
Portobello Medallions, Piccata Sauce, Garlic Green Beans, Cherry Tomatoes, Creamy Mashed Potatoes

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DESSERT

SWEET EATS

Pumpkin Cheesecake gf 11

Cashew Based Cheesecake, Pumpkin Puree,
Whipped Cream, Pumpkin Spice Sugar

Caramel Apple Crisp. gf 11

Our Take on a Classic Apple Crisp,
Elevated with Caramel Sauce and Oat Crumble.
Served Warm with Vanilla Gelato.

Carrot Cake 11

Shredded Carrots, Toasted Pecans,
Lemon Icing, Lemon Carrot Puree,
Vanilla Cream Cheese Frosting

gf

Warm Brownie Bliss 11

Warm Brownie Loaded with Chocolate Chips
and Topped with Hot Fudge.
Served with Vanilla Gelato

Banana Bread Brûlée 11

House-Made Banana Bread Topped with
Caramelized Sugar, Bananas & Whipped
Cream. Served with Banana Liqueur Caramel

Mammoth Cinnamon Roll 10

Served Warm with Vanilla Cream Cheese Icing