




DINNER MENU

SHAREABLES

- Glazed Brussels Sprouts** *gf* 12.95
Gochujang glaze watermelon radish
- Cauli-Wings**  *gf* 15.25
Choose buffalo, bbq, garlic-parmesan, or mango-chili. Served with ranch, celery & carrots *sub blue cheese dressing for \$1*
- Southwest Eggrolls**  15.95
With spicy slaw, tomatillo salsa & jalapeño-cilantro ranch
- Caprese Flatbread** *can be gf* 15.95
Pesto, roma tomatoes, red onion, balsamic drizzle
- Roasted Eggplant Flatbread** *can be gf* 18.25
Fig, arugula, heirloom tomatoes, balsamic glaze
- Calamari Fritti**  *gf* 18.25
Breaded king oyster mushrooms, spicy marinara
- Thai Lettuce Wrap** *can be gf* 18.95
Bang bang chicken, tofu, or mushrooms, spicy slaw, julienne vegetables, mint-cilantro chutney, soy caramel sauce
- Ceviche** *gf* 12.95
Pickled cauliflower, mango, cucumber, red onion, peppers, corn, with avocado, cilantro, citrus juices, housemade tortilla chips
- Tofu-Tikka Skewer** *gf* 13.95
Tikka marinated grilled tofu, eggplant, red pepper, red onion with mint-cilantro chutney

Our menu is 100% plant-based

SALADS + SOUP

- Southwest Salad**  *gf* 16.95
Black beans, corn, peppers, tomatoes, avocado, crispy chickpeas, tortilla strips, jalapeño-cilantro ranch, sriracha aioli
- Spirit Caesar Salad** *can be gf* 15.95
Baby romaine, housemade caesar dressing, parmesan cheese, heirloom tomatoes, garlic croutons *add chicken for \$6*
- The Wedge Salad** *gf* 16.95
Iceberg lettuce, blue cheese, mushroom bacon, pickled onions, grape tomatoes, housemade italian and blue cheese dressings
- Kale Citrus Salad** *gf* 15.95
Kale, cabbage, peppers, housemade citrus dressing, figs, radish, oranges
- Banh mi Salad** *gf* 15.95
Bibb lettuce, kale, housemade giardinara, tofu, chickpeas, basil, cilantro, bean sprouts, vinaigrette with sriracha aioli drizzle
- Lentil-veg Signature Soup** *gf* 9.00
Light and healthful, loaded with vegetables and lentils

BOWLS

- Forbidden Bowl**  *gf* 22.25
Forbidden rice, blackened tofu, cauliflower, mango, confit tomatoes, avocado, toasted coconut, mango-chili drizzle
- Pad Thai**  *gf* 20.95
Rice noodles, blackened tofu, edamame, tamarind sauce, shredded carrots, roasted peanuts, cilantro, green onion
- Pasta Primavera** *can be gf* 21.25
Sautéed mushrooms, broccoli, red pepper, red onion, spinach, squash, cashew garlic crema, parmesan
- Harissa Paella** *gf* 23.25
Rice slow-cooked in harissa sauce, lion's mane mushrooms, roasted tri-color cauliflower, hearts of palm, fresno peppers
- Mac 'n' Cheese** *can be gf* 13.95
Pasta with housemade cheese sauce, topped with panko (can be made spicy upon request)

PRIME CUTS

- Corn Ribs** *can be gf* half slab 16.00 / full slab 20.00
Grilled cob-in corn with housemade bbq glaze, spicy slaw, mac 'n' cheese
- Eggplant Lasagna** *gf* 19.95
Almond ricotta cheese, garlic spinach, seasonal vegetables, marinara, parmesan, balsamic glaze
- The BBQ Burger** *can be gf* 18.95
Crispy onions, gouda cheese, housemade bbq sauce, pickle. Choose "meat" or black bean patty. Served with house-cut fries.
- Jorge's Bourbon Burger**  *can be gf* 24.95
Giant onion ring, mushroom bacon, american cheese, orange-bourbon sauce, lettuce, tomato. Choose "meat" or black bean patty. Served with house-cut fries.
- Enchiladas** *gf* 18.95
Two corn tortillas, mozzarella, seasonal vegetables, cilantro rice, spicy black beans, pico de gallo with avocado and sour cream
- No-Veal Milanese** 23.95
Breaded lion's mane cutlet, au gratin potatoes, baby arugula, san marzano tomato sauce, parmesan cheese
- Meatless Loaf Bourguignon**  *gf* 24.95
Red wine gravy, chef's vegetables, mashed potatoes
- Lion's Mane Filet** *gf* 23.95
Grilled lion's mane in burgundy au jus, served with whipped parsnips and roasted tri-color baby carrots
- SIDES**
- Seasoned cilantro rice** *gf* 5.95
- Spicy black beans** *gf* 5.95
- Onion rings with sriracha aioli** 5.95
- House side salad** *gf* 6.95
- Whipped parsnips** *gf* 7.95
- Au gratin potatoes** *gf* 7.95
- House-cut chips** *gf* 6.95
- House-cut fries** *add garlic or truffle for \$1* *gf* 6.95

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


 = signature selections


EAT PLANTS FEEL BEAUTIFUL™

SPIRIT ELEPHANT SPIRITS

HAND-CRAFTED COCKTAILS

Fan favorites:

Spirit Margarita  14
Azteca Azul tequila, fresh lime, lemon, orange juices, agave

Elephant in the Room  15
Bulleit rye, demerara syrup, luxardo cherry, orange, bitters, smoked cherry wood ice sphere

Ele Fitzgerald  14
Ketel One, fresh grapefruit, lemon juices, agave

Seasonal selections:

Paradise Falls 15
Del Maguey mezcal, Mathilde Pêche peach liqueur, Falernum, pineapple juice, lime juice, ginger beer float

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

Apricot Strut 15
Citadelle gin jardin D'ete, apricot-agave syrup, lemon juice

Blackberry Mint Mojito 15
Bacardi silver, blackberry mint syrup, lime juice, Sprite

Zero proof:

Lemon-Ginger Boost 10

Spirit Lemonade 9

Elephant Palmer 9

DRAUGHT

	16 oz.
Elephant's Paw <i>Seasonal flavor, Hard Seltzer</i> <i>Made & Kegged in-house</i>	12
Apex Predator <i>Belgian Saison, Off Color 6.5%</i>	9
Anti Hero <i>IPA, Revolution 6.5%</i>	9
Gumballhead <i>Wheat Beer, 3 Floyds 5.5%</i>	9
Helles <i>Lager, Dovetail 4.4%</i>	9
Flywheel <i>Pilsner, Metropolitan 5.0%</i>	8
Daisy Cutter <i>Pale Ale, Half Acre Beer Co 5.2%</i>	8
Amistosa <i>Mexican Lager, Sketchbook 5.3%</i>	8

BOTTLES/CANS

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

BUBBLY

	glass/bottle
Syltbar Prosecco Rose <i>Friuli, Italy</i>	13/54
Syltbar Prosecco <i>Friuli, Italy</i>	13/54
Piper Heidsieck Cuvee 1785 <i>Champagne, France</i>	85

WHITE

	glass/bottle
Barone Fini <i>Pinot Grigio Valdadige, Italy</i>	12/38
Brassfield <i>Sauvignon Blanc High Valley, California</i>	13/40
Daou <i>Chardonnay Paso Robles, California</i>	14/44
Noble House <i>Riesling Mosel, Germany</i>	48
Left Coast <i>White Pinot Noir Willamette Valley, Oregon</i>	54
The Ned <i>Sauvignon Blanc Marlborough, New Zealand</i>	54
Iconoclast <i>Chardonnay Russian River Valley, California</i>	60
Belleruche <i>Rose Cotes du Rhone, France</i>	12/38

RED

Cloudfall <i>Pinot Noir Monterey, California</i>	14/44
Earthquake <i>Cabernet Lodi, California</i>	13/44
Evolution <i>Pinot Noir Willamette Valley, Oregon</i>	60
Raptor Ridge "Shea Vineyard" <i>Pinot Noir Willamette, Oregon</i>	65
Alexander Valley Vineyards <i>Merlot Alexander Valley, California</i>	15/54
Beckman <i>Cabernet Santa Ynez Valley, California</i>	15/54
Chateau Haut Colombier <i>Bordeaux Bordeaux, France</i>	13/48
Decero "Remolinos Vineyard" <i>Malbec Agrelo Mendoza, Argentina</i>	13/48
Eruption <i>Red Blend High Valley, California</i>	48

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!**

ASK ABOUT OUR REWARDS CLUB