



DINNER MENU

SPIRIT ELEPHANT IS A ZERO-ANIMAL, 100% PLANT-BASED RESTAURANT, WE USE FAMILIAR NAMES FOR REFERENCE ONLY

STARTERS

CAULI-WINGS	17	PAN-SEARED CRAB CAKES	16
Buffalo, BBQ, or mango chili, served with poppyseed ranch, celery and carrot sticks. <i>Sub blue cheese dressing for \$1</i> gf		Artichoke, hearts of palm, chickpea, panko, spicy slaw, roasted red pepper aioli gf	
CALAMARI FRITTI	17	TORO SUSHI	15
King oyster mushrooms, pickled pepperoncini and carrots, smoky arrabbiata gf		House-made toro tuna, sriracha aioli, ponzu sauce gf	
TUNA TARTARE	18	SOUTHWEST FLAUTAS	14
House-made toro tuna, cucumber, avocado, wontons, nori (can be gf)		Fried corn tortillas, potato, chorizo, cilantro, sriracha aioli, jalapeno ranch gf	
HONEY WASABI BRUSSELS	13	THE 14 CARROT	16
Roasted sprouts, wasabi glaze, vegan honey, red bell peppers, grilled lemon gf		Roasted rainbow carrots, pickled carrot ribbons, pickled fresno peppers, crispy kale, toasted quinoa, balsamic glaze, celeriac purée gf	
PIZZA FLATBREADS	18		
Pepperoni OR cashew-cream fig and feta (can be gf)			

SOUPS & SALADS

<i>*ADD: whole chicken breast, grilled or crispy \$8 ground beef \$4 blackened tofu \$3 toasted quinoa \$1</i>		FALL HARVEST	18
SOUP DU JOUR	11	Mixed lettuce, acorn squash, baby figs, carrots, pine nuts, pickled fresno peppers, feta, apple cider vinaigrette gf	
Chef crafted soup--please ask your server for today's variety		SPIRIT CAESAR	16
SHAVED BRUSSELS	16	Romaine, house-made garlic croutons, shaved parmesan, black pepper, charred lemon (can be gf)	
Mixed lettuce, cranberries, avocado, toasted pumpkin seeds, mozzarella, pickled onion, radish, heirloom tomato, apple cider vinaigrette gf		SOUTHWEST	16
		Mixed lettuce, avocado, marinated cauliflower, black beans, baby tomatoes, peppers, onions, cilantro gf	

MAINS

RED COCONUT CURRY	23	BLUE-CHEESE BOURBON BURGER	24
Rich red curry, pan-seared tofu, steamed rice broccoli, baby corn, carrots, red bell peppers, yukon gold potatoes, cilantro gf		Blue cheese, bourbon-caramelized jam, arugula, mayo, fries <i>Sub pommes frites for \$2</i> (can be gf)	
PAD THAI	22	BACON AND EGG BBQ BURGER	29
Pan-seared blackened tofu, peanuts, edamame, carrot, tamarind, cilantro, bean sprouts <i>spicy upon request</i> (add folded egg +\$4) gf		Sunny-side up egg, bacon, cheese, hickory BBQ sauce, lettuce, tomato <i>Sub pommes frites for \$2</i> (can be gf)	
FORBIDDEN FALL	23	LEMON CHICKEN PICCATA	26
Black rice, pan-seared blackened tofu, avocado, broccoli, acorn squash, cauliflower, toasted quinoa gf		Pan-seared chicken, chardonnay reduction, capers, lemon, butter, mashed potatoes gf	
PENNE ALLA VODKA	23	MEATLOAF BOURGUIGNON	26
Cashew cream and tomato vodka sauce, spinach, mushroom. Served with garlic bread <i>Spicy upon request</i> (can be gf)		Tender slices of meatloaf, red wine gravy, sauteed vegetables, twice-baked potato gf	
SCRATCH-MADE GNOCCHI	26	CAST-IRON RIBEYE	39
Gnocchi, creamy pesto, carrots, arugula, roasted asparagus, parmesan gf		Ribeye Steak, chimichurri, scalloped potatoes in a garlic cashew cream sauce, grilled asparagus, carrots	

SIDES

Local seasonal vegetables	8
Spicy broccoli	8
Mashed potato	8
Pommes frites	8
Twice-baked potato	8
Brussels sprouts	8

Eat Plants Feel Beautiful
We serve delicious plant-based food and drink which does a world of good for the planet, your health and for animals. Thank you for helping make the world a little more beautiful.

gf = gluten free
Allergies? Please let your server know--we cannot certify against cross-contamination.
20% gratuity added for parties of 6 or more

DESSERTS

BREAD PUDDING	14
Warm caramelized bread, coconut, cinnamon, nutmeg, cranberries, caramel, vanilla gelato	
BROWNIE BLISS	13
Warmed double chocolate brownie, vanilla gelato, cherry preserves, chocolate sauce gf	
CARROT CAKE	13
Cream cheese frosting, pecans, carrot coulis	
PUMPKIN PIE CHEESECAKE	14
Creamy, cashew-based pumpkin cheesecake, toasted pumpkin seeds and whipped cream gf	