

Bowls

- Super Bowl Salad** 12.45
romaine and arugula tossed in house ranch with mango, cucumber, red bell pepper, onion, jicama, cherry tomato, raisons, pecans & cheese
- Tostada Salad Bowl** 12.45
romaine and arugula tossed in zesty chipotle dressing with grilled tempeh, crispy tortilla chips, mango salsa, jicama, corn & beans
- Tikka Masala Bowl** 12.45
veggie meatballs in savory tikka masala sauce served with basmati rice and side salad of greens, cucumber, onion tossed in creamy mint dressing
- Zesty Manchurian Bowl** 12.45
veggie meatballs in hot and sweet sauce over rice noodles, greens, scallion, pickled ginger, cucumber, red bell pepper, cilantro and sesame ginger vinaigrette

Appetizers

- Fries** 3.45
fries w/ sea salt
- Seasoned Fries** 4.45
fries w/ house seasoning
- Potato Cakes** 6.45
grilled potato cakes served with house ranch
- Cauliflower Tempura** 9.96
lightly encrusted cauliflower florets tossed in tangy sauce, served with house ranch

We use organic sunflower oil for frying

Dessert

- Tiramisu Cheesecake** 6.99
ultra rich decadent cheesecake made with cashew, almond, coconut, raw cacao, espresso, maple syrup
- Cookie Dough Bites** One - 1.95 / Four - 6.96
cashews, cinnamon, oats, maple syrup, vanilla & chocolate chunks

Chana Patty: sprouted chana(brown chickpea), cauliflower, cabbage, sunflower seeds, apple cider vinegar, spices

Moong Patty: sprouted moong beans, yellow squash, kale, buckwheat, turmeric, ginger, jalapeno, apple cider vinegar, spices

Hot Entrées

- Mushroom Chana Burger** 11.55
sprouted chickpea patty on a bun with garlic herb aioli, garlic mushrooms, lettuce, cucumber, tomato and onion
- Mushroom Moong Burger** 11.55
sprouted moong bean patty on a bun with garlic herb aioli, garlic mushroom, lettuce, cucumber, tomato and onion
- Chipotle Chana Burger** 10.65
sprouted chickpea patty on a bun with chipotle aioli, lettuce, cucumber, tomato, grilled onion & red bell pepper
- Chana Burger** 9.45
sprouted chickpea patty on a bun with garlic herb aioli, lettuce, cucumber, tomato and onion
- Samosa Burger** 10.65
potato & vegetable patty on a bun with mint aioli lettuce, cucumber, tomato & onion
- Super Smart Burger** 12.45
choice of chana or moong patty with garlic mushrooms on super bowl salad
- Chipotle Veggie Tacos** 9.45
veggie meatballs on grilled corn tortilla w/ lettuce, mango salsa, black beans & zesty chipotle sauce

Add slice of cheese for extra .96

Everything is gluten free except for buns

Organic | Vegan | Contain nuts | local | Sustainable



Green Grill
Eat Healthy - Feel Healthy!

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Drinks

- Black Berry Sage lemonade** 3.96
fresh blackberries, fresh lemon juice, sage & agave
- Turmeric Lemonade** 3.96
raw turmeric root, fresh lemon juice & agave
- Mango Lemonade** 3.96
fresh mango, fresh lemon juice, mint & agave
- Tulsi Tea** 3.45
fresh brewed three varieties of tulsi leaves over ice

Ayurvedic Teas (decaf)

- Be Slim Tea** 3.45
blend of three varieties of tulsi, turmeric slices, fennel seeds, cinnamon, licorice, cardamom, black pepper, clove, delicious chai flavors that gently detoxifies
- Immunity Booster tea** 3.45
blend of three varieties of tulsi, fennel seeds, licorice, cardamom, black pepper, clove, helps relieve allergies
- Stress Tamer Tea** 3.45
blend of three varieties of tulsi, ashwaganda, gotu kola, rose petals, licorice, relax nervous system with mild soothing flavors

Lattes - Hot / Over Ice

- Golden warrior** 5.97
house made cashew milk, turmeric, coconut sugar, cardamom, black pepper
- Chai Latte** 5.97
house made cashew milk, Baagan chai spice, black tea, coconut sugar
- Chai Latte (decaf)** 5.97
house made cashew milk, Baagan chai spice, roibos tea, coconut sugar
- Turkish Coffee** 5.97
house made cashew milk, instant coffee, dandelion blend, coconut sugar, cardamom
- Peaceful Panda** 5.97
house made cashew milk, matcha powder, cane sugar, ginger powder