



STARTERS

- Chips & Dip** 10
house queso or spiced black bean dip
spiced sweet potato chips / pico de gallo
- Fried Brussels Sprouts** 13
coconut balsamic / 'feta' / pomegranate /
pickled onion / balsamic glaze
- Buffalo Cauliflower** 14
House buffalo sauce / house ranch / carrot
- Beet & Ricotta Toast** 11
marinated beet lox / almond ricotta
chili oil / chives / capers & onion

PLATES & BOWLS

- Crepe Florentine (gf)** 16
turmeric chickpea crepe / fingerling potato
button mushroom / onion / spinach
coconut pesto / almond ricotta
pickled veggies
- Curry Bowl (gf)** 16
creamy cashew korma curry / cauliflower
butternut squash / spinach / spiced kitchari
- The Works** 14.5
aaron's fries / queso / chorizo / sour cream
pico de gallo / pickled jalapeno
- Impossible Quesadilla** 15.5
flour tortilla / impossible chorizo / 'cheddar'
black bean / rojo sauce / side pico de gallo

SANDWICHES

Served a la carte - add fries, chips, or
salad for 4.5

- Falafel Burger** 15.5
house falafel patty / tomato chutney
tzatziki / arugula / pickled veggies
- Sloppy Jack** 15.5
korean bbq pulled jackfruit / sauteed onion
gochujang mayo / kale truffle slaw
- Veg Brat** 15
porter simmered beyond bratwurst
veg kraut / maple mustard / chili sauce
arugula / pickled jalapeno / pretzel bun

SOUP & SALAD

check the board for this week's soup &
special salad

- Kale Salad (gf)** 14
tamarind ginger dressing / green apple
red & golden beet / toasted coconut flake
candied pecan / pickled onion
- Soup** 8.5-11
- Soup & Salad** 14.5
bowl of soup & choice of half kale salad or
half green salad with lemon ginger dressing
- Soup & Special Salad** 15.5
bowl of soup & half special salad

Sides

- | | side | basket |
|---|------|--------|
| Aaron's Fries | 4.5 | 6.5 |
| Sweet Potato Chips | 4.5 | 6.5 |
| Side Salad | | 5 |
| choice of kale salad or green salad with lemon
ginger dressing | | |
| Extra Sauce | | 1.5 |

Desserts

- Chocolate Ganache Layer Cake (gf)** 14.5
chocolate buttercream / coconut ganache
- Granny Smith Bread Pudding** 14.5
candied pecans / seasonal compote
vanilla gelato
- New York Cheesecake** 8
seasonal compote / poppyseed
- Veg Zookie** 10
cast iron baked chocolate chip cookie
vanilla gelato



SPECIALTY BEVERAGES

Ginger Lemonade	6
Blue Butterfly Iced Tea	6
Mint Fresca	6.5
seasonal fruit shrub / mint / kombucha	
Kombucha by ZEAL	6
Kombucha by KC Kombucha	6
Iced Tea	4.5
Coconut Water	4.5

SPECIALTY COCKTAILS

Seasonal Margarita	12
tequila / seasonal shrub / lime	
Blue Butterfly Lemondrop	12
blue butterfly & ginger vodka / lemon	
Not-So-Old Fashioned	12
bourbon / lime juice / ginger bitters / soda	
Thai Chili Bloody Mary	12
infused vodka / thai bloody mary mix / lime	
Bourbon Iced Coffee	6
bourbon / espresso / oat milk	
Double Bubble Half Carafe	18
prosecco / kombucha	
Mimosa Half Carafe	18
prosecco / orange juice	

HOT TEA

Enchanted Chai (c)	5
black tea / cinnamon / ginger / cardamom	
black peppercorn / clove / vanilla	
Moroccan Spiced Orange (c)	5
black tea / clove / orange peel / cinnamon	
Vanilla Diabla (c)	5
black tea / tahitian vanilla / cacao / hot chili	
Jasmine (c)	5
jasmine tea / jasmine flower	
Abundance of Happiness	5
peppermint / rosehip / orange / lemongrass	
hibiscus / cinnamon	
Saint Ginger	5
ginger / lemongrass / tangerine / chamomile	
Peaceful Harmony	5
spearmint / cinnamon / stevia / hibiscus /	
lavender	
Wyld Women's	5
raspberry leaf / red clover / nettle / chaste tree	
passion flower / cinnamon / rose petal	
indian flower / lemon verbena / stevia / jasmine	

COFFEE by NAKED COFFEE

choice of oat, almond, or soy milk

French Press	5
Espresso, Americano	4
Cappuccino	4.5
Latte	5
Can of Mexican Mocha	4

BEER

Draft Beers	7-9
Trumer Pils	5.5
12 oz / Pilsner / 4.8% / berkeley, ca	
Bike Dog Mosaic	7
16 oz / Pale Ale / 7.1% / west sacramento, ca	
Hen House IPA	7
16 oz / IPA / 7.1% / santa rosa, ca	
Eel River Organic Amber Ale	5.5
12 oz / Amber Ale / 5% / humboldt, ca	
Anchor Porter	5.5
12 oz / porter / 5.6% / san francisco, ca	
Flying Embers Hard Kombucha	6
12 oz / 4.5% / ojai, ca	
Golden State Mighty Dry	7
16 oz / hard cider / 6.3% / sonoma county, ca	

WINE

Whites

Pinot Gris	10.5	39
lucien albrecht / alsace, france		
Gruener Veltliner	7.5	30
lenz mozer / austria		
Sauvignon Blanc	9.5	36
boeger Winery / placerville, ca		
Chardonnay	10.5	39
kendall jackson / california		

Reds

Pinot Noir	10.5	39
rodney strong vineyards / sonoma, ca		
Zinfandel	10.5	39
sobon estate / amador county, ca		
Cabernet Sauvignon	10.5	39
robert mondavi / california		
Sparkling/Blush		
Primitivo Rose	11	40
boeger winery / placerville, ca		
Prosecco		
gambino / veneto, italy		