



Vegan & Gluten Free Menu

SALADS

Seasonal Salad - \$10 GF, V

Mixed greens, with fresh pear, candied hazelnuts, chevre, pickled red onions, quinoa, & toasted cumin vinaigrette.
- Vegan option w/o chevre

House Salad - \$7 GF, V

Mixed greens with cucumber, carrot & radish with Lemon Thyme dressing.

Add to Any Salad:

Grilled Tempeh (+\$3) GF, V
Lemongrass Chicken (+\$3) GF

SHAREABLES

Hand-Cut Fries - \$5.50 V*

Served with your choice of 2 sauces

Tater Tots - \$5.50 GF, V*

Served with your choice of 2 sauces

Sweet Potato Fries - \$6.50 GF, V*

Served with your choice of 2 sauces

Crispy Cauliflower - \$9 V

Sourdough levain battered crispy cauliflower tossed in garlic oil. Served with your choice of 2 sauces.

Pick Your Sauces, Fries or Tots:

Ketchup (GF,V) , Ranch(GF), Veganaise (GF, V)
Garlic Aioli*(GF), Wasabi Aioli*(GF) & Chipotle Aioli*(GF)
Additional Sauce will be \$.50 each.

Add to Your Fries or Tots:

Pick your Spice (GF, V):
Basic, Korean Spiced (Spicy) or Truffled (+\$.50)

Hummus Plate - \$9 GF, V

House-made hummus, falafel & sesame cracker w/ mixed olives, cucumber slices, carrots & a side of grilled pear amba
Ask for no crackers to make GF.

Soft Pretzel - \$7 V*

-Basic Pretzel served with 2 House-made mustards.

*For your care, please tell the server to prepare your Pretzel without butter.

HANDHELDS

Served with your choice of fries, tots, sweet potato fries (\$.50) or side salad.
Confirm with servers for gluten free buns

House Burger - \$13 GF

Local beef*, cheddar, house pickles, butter lettuce & house burger sauce on a GF bun.

Bleu & Bacon Burger - \$15 GF

Local beef*, bleu cheese, bacon, house pickles, butter lettuce & house burger sauce on a GF bun

Add: Egg (+\$1), Bacon (+\$2), Extra Ground Beef Patty (+\$5)

Veg Burger - \$13 GF, V

Housemade quinoa and black bean patty made with carrot, red bell pepper, and onion; cheddar, house pickles, butter lettuce & house burger sauce on a brioche bun.

Ask for gluten free bun.

*Veganize it: Replace cheddar with vegan melting "cheese" & veganaise.
Served on a G/F vegan bun from New Cascadia- (+\$1.50)

Beyond Vegan Burger - \$13 GF, V

Beyond meat patty, Daiya Vegan Cheese, house pickles, butter lettuce and veganaise on a vegan bun from breadstop.
Ask for GF option bun replacement.

Cuban - \$13 GF

Pulled pork, Painted Hills ham, swiss, house pickles & mustard on a GF roll

Chicken Banh Mi - \$12 (Spicy) GF

Grilled lemongrass chicken, pickled veggies, fresh cucumber, jalapeño & cilantro with fermented chili aioli on a GF roll

Tempeh Banh Mi - \$12 (Spicy) GF, V

Grilled Tempeh, pickled veggies, fresh cucumber, jalapeño & cilantro with fermented chili on a GF roll

Vegan Thai Wrap - \$12 V

Grilled tempeh in house-made peanut sauce w/ cabbage, edamame, green onions, carrots, basil, cilantro & cucumber in a flour tortilla (not GF).

Pulled Pork Sandwich - \$12 GF

Braised pork shoulder, house made bbq sauce, creamy coleslaw and pickles on a GF bun.

Most items have GF, Vegetarian and Vegan options, please ask your server.
Sub Gluten Free buns \$1.00 & Baguette for \$1.50.
V* - May have fryer meat contamination
*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



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Small Plates

Served with your choice of fries, tots, sweet potato fries (\$.50), or side salad

Grilled Tempeh Skewers - \$9 GF, V

Soy-ginger marinated tempeh w/ peanut sauce, pumpkin seeds & red pepper sauce

Taco Basket - \$8

Two tacos on locally-made corn tortillas, served w/ house-made chips & salsa

Birria Beef - GF

Chili braised bottom round, served with mushroom chimichurri, shredded cheese, cilantro, lime, sour cream.

Birria Style Chicken - GF

Chili braised chicken thigh, served with mushroom chimichurri, shredded cheese, cilantro, lime, sour cream.

Birria Style Jackfruit - GF, V

Chili braised shredded jackfruit, served with mushroom chimichurri, vegan cheese, cilantro, lime.

All Birria style tacos are served with mild chilli dipping broth.

Most items have GF, Vegetarian and Vegan options, please ask your server.

Sub Gluten Free buns \$1.00 & Baguette for \$1.50.

18% gratuity will be added to parties of 8 or more.

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