

to-go menu

appetizer

- Why Not Chos?** \$15
Mexican style nachos with organic corn chips
original black bean chili, organic cashew sauce, tomato, cilantro, avocado, jalapeno, our house made hot sauce, and organic tofu sour cream **GF / SFO**
- So Hot! Cauli-Wings** \$13
rice flour battered cauliflower in spicy house made wing sauce with house made dill mayo on the side **GF / SFO**
- COCO-mari** \$13
fried oyster mushroom battered in corn meal and coconut flour served with house made dill mayo and lime on side **GF / SFO**
- Potatoes** \$8
organic roasted potatoes, with house made ketchup
Make them cheesy or spicy for an additional \$0.50 **GF / SFO**

soup

- Tomato Bisque** \$6
creamy french style tomato soup *contains nuts (almond/cashew) **GF**
- Kerala Dahl** \$6
ayurvedic dahl soup with organic carrots, ginger, cilantro **GF**

salad

- Pure Green** raw \$10
organic mixed greens, organic kale, cucumber, organic pea tendrils, and clover sprouts **SF / GF**
Rice \$3, country bread \$3, bagel \$3

choice of dressings:	Spicy Thai Tahini
Creamy Basil / raw	House: Organic olive oil and apple cider vinegar
Orange Ginger Chia / raw, oil free	Almond milk French dressing

Please advise our servers of any allergies or dietary restrictions

(GF)=Gluten Free (SF)=Soy Free (GFO)=Gluten Free Option available (SFO)=Soy Free Option available



to-go menu

sandwich

All sandwiches be served with an organic mixed greens

UPGRADE YOUR SANDWICH!

substitute mixed greens for soup for an additional \$2.50
substitute gluten free bread for an additional \$1.5
substitute bread for salad for an additional \$2

+ avocado \$2
+ jalapeño \$1
+ vegan cheese \$2
+ tempeh bacon / 4 pieces \$5
+ soy chicken \$5

Avocado Dream

\$15

open faced sandwich on bagel topped with organic house made tofu ricotta, avocado, micro greens, and hint of spice

SFO / GFO

Avocado Tempeh Melt

\$15

grilled sandwich with avocado chunk, organic kale, house made organic tempeh bacon, and vegan cheese

SFO / GFO

Tex-Mex

\$15

grilled sandwich with our black bean chili, vegan cheese, organic cashew sauce, cilantro, tomato, and jalapeño

SFO / GFO

The Lox

\$16

open faced lightly toasted bagel topped with our house made salmon-like hummus, marinated organic carrot, organic house made tofu ricotta, organic lemon, organic capers, and dill

SFO / GFO

VLT

\$15

lightly toasted country bread with organic mixed greens, organic tempeh bacon, tomato, clover sprouts, and organic creamy almond milk French dressing

SFO / GFO

Simply Garden

\$13

lightly toasted country bread with organic mixed greens, tomato, cucumber, kalamata olive, jalapeno, organic dijon mustard, organic olive oil and vinegar

SF / GFO

Panino

\$13

grilled sandwich with basil, tomato, zucchini, and vegan cheese, vegan parmesan cheese

SFO / GFO

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vegan hills

