



APPETIZERS



dipping sauce on side.

fresh herbs, including basil and mint; served with peanut



A9G. GLUTEN FREE SUMMER ROLL

Wrapped in rice paper, containing leaf lettuce, fried tofu, refreshing pickled carrots and daikon radish, and fresh herbs - including basil and mint; served with sweet chili dipping sauce on side.

A10. MEATY-BALL SLIDERS

6.95

4.95

Mini-buns, vegan smoked gouda cheese, plant-based meatballs and marinara sauce.

A11. GLUTEN FREE ROASTED VEGGIES FLATBREAD

10.95

Sharable by 4 to 6 people; vegetable topping of zucchini, bell pepper, jalapeno pepper, red onion, artichoke and olive, perfectly roasted over a gluten free flatbread, served with our refreshing parsley chutney.

SPECIAL DISHES

SD1. GLUTEN FREE SALISBURY STEAK

12.95

Grilled Beyond burger patty with steak sauce, served with steak fries and fresh salad with vinaigrette dressing.

NOURISHING SALADS AND SOUP

S1. GLUTEN FREE HOUSE SALAD

12.95

Add \$1 for a topping of mixed seeds - sunflower seeds, pumpkin seeds, and dried cranberries- remove.

Refreshing salad bowl filled with lettuce, carrots, purple cabbage, cucumbers, and tomatoes; served with a choice of dressing.

All dressings are house made; Ranch, Dijon, Balsamic, Thousand Islands and Lemon Vinaigrette

S2. CAESAR SALAD

5.95

Chopped lettuce and capers tossed in creamy vegan dressing; topped with croutons and vegan parmesan cheese.

S3. GLUTEN FREE RAINBOW SALAD

. 11.95

R 7.95

Shredded lettuce, carrots, purple cabbage, cucumbers, tomatoes, red bell peppers, avocado, and sweet corn; served with Dijon Balsamic dressing.

S4. GRILLED CHICKUN CAESAR SALAD

12.95

Chopped lettuce and capers tossed in creamy vegan dressing; topped with grilled vegan chicken, croutons, and vegan parmesan cheese.





S5. SPINACH SALAD

Spinach, lettuce, arugula, topped with tamari glazed tofu and goji berries; served with Dijon Balsamic dressing.

S6. GLUTEN FREE CORN CHOWDER SOUP

4.50

7.95

Creamy corn soup with vegetables of carrot, potato, and celery.

S7. GLUTEN FREE SOUTHERN VEGETABLE SOUP

A hearty tomato-based vegetable soup with vegetables including cabbage, potato, okra, corn, carrot, and beans.

S8. WONTON SOUP

4.95

4.95

House made wontons in a delicious vegetable broth with vegetables including broccoli, carrots, zucchini, and cilantro; dashed with sesame oil.

SPLENDID SANDWICHES

Serve with a side: French Fries or House Salad With Vinaigrette Dressing or Caesar Salad With Caesar Dressing

B1. BAKUN SANDWICH

11.95

Vegan bacon, lettuce, tomato, and avocado served on lightly toasted whole wheat with vegan mayo.

B2. VEGAN TUNA MELT

11.95

Vegan tuna and melt vegan cheese on lightly toasted whole wheat bread with vegan mayo.

B3. GRILLED VEGGIES SANDWICH

11.95

Grilled zucchini, bell pepper, artichoke, and red onion topped with house pesto sauce; served on lightly grilled artisan sour dough bread.

B3G. GLUTEN FREE GRILLED VEGGIES SANDWICH

11.95

Grilled zucchini, bell pepper, artichoke, and red onion topped with house pesto sauce; served on lightly grilled artisan sour dough bread.

B4. GRILLED CHICKUN SANDWICH

13.95

Grilled vegan chicken topped with caramelized onion, tomato, arugula, and signature spicy aioli sauce; served on lightly grilled artisan sour dough bread.

B5. BEYOND CHEESEBURGER

13.95

Beyond meat burger topped with vegan cheese, lettuce, tomato, and red onion; served with Thousand Island dressing over a burger bun.



15.45

13.95

12.95

13.95

12.95

13.95

12.95

11.95

12.95



SUPREME PIZZAS

P1. STROMBOLI 13.95

Baked layered roll of tomato-based sauce, vegan cheese, vegan ground beef, vegan bacon and beyond sausage. Brushed with house garlic herb infused olive oil; served with roasted broccoli and marinara sauce.

P2. BIANCA CHICKUN SUPREME

13.95

Homemade white sauce, vegan mozzarella cheese, grilled marinated vegan chicken, garlic, artichoke, capers, and oregano.

P3. CLASSIC MARGHERITA

12.95

Marinara sauce, vegan mozzarella cheese, sliced tomatoes, fresh basil, and garlic and herb infused olive oil.

P3G. GLUTEN FREE PIZZA CLASSIC MARGHERITA

14.95

Cauliflower crust, marinara sauce, vegan mozzarella cheese, sliced tomatoes, fresh basil, and garlic and herb infused olive oil.

P4. MEATLESS LOVERS

14.95

Marinara sauce, vegan mozzarella cheese, vegan ground beef, sausage, bacon, and black olives.

P5. PIZZA MUSHROOM WITH ARUGULA

12.95

House white sauce, vegan mozzarella cheese, mushrooms with garlic oil, crushed red peppers, capers, and topped with fresh arugula.

P5G. GLUTEN FREE PIZZA MUSHROOM WITH ARUGULA

14.95

Cauliflower crust, house white sauce, vegan mozzarella cheese, mushrooms with garlic oil, crushed red peppers, capers, and topped with fresh arugula.

P6. PESTO SHRIMP PIZZA

House pesto sauce, vegan mozzarella cheese, vegan shrimp, artichokes, and red onions.

P6G. GLUTEN FREE PESTO SHRIMP PIZZA

15.95

13.95

Cauliflower crust, house pesto sauce, vegan mozzarella cheese, vegan shrimp, artichokes, and red onions.

P7. PHILLY CHEESESTEAK PIZZA

13.95

White sauce, vegan mozzarella cheese, Philly vegan steak, bell pepper, and caramelized onion.

P7G. GLUTEN FREE PHILLY CHEESESTEAK PIZZA

15.95

Cauliflower crust, white sauce, vegan mozzarella cheese, Philly vegan steak, bell pepper, and caramelized onion.

P8. VEGGIE PIZZA 11.95

Marinara sauce, vegan mozzarella cheese, mushrooms, red onion, bell peppers, roasted broccoli, jalapeño peppers, and black olives.

P8G. GLUTEN FREE VEGGIE PIZZA

13.95

Cauliflower crust, marinara sauce, vegan mozzarella cheese, mushrooms, red onion, bell peppers, roasted broccoli, jalapeño peppers, and black olives.

P9. BUILD YOUR OWN PIZZA

START AT 9.95

Your choice of sauce and toppings built on a regular crust just to suit your taste, mozzarella vegan cheese included.

Add pizza topping - add \$3 for adding vegan chicken/sausage/shrimp/steak/ground beef/bacon

Extra pizza topping - add \$2 for extra cheese; add \$1 for each extra veggie topping.

Sauces: Marinara, White sauce, Pesto

Toppings:

Protein: vegan -sausage [GF], ground beef [GF], shrimp [GF], steak [GF], bacon, chicken

Veggies: tomato, mushroom, red onion, green or red bell pepper, spinach, jalapeño pepper, banana pepper, broccoli, artichoke, black olive, capers, caramelized onion, fresh basil, fresh arugula





FABULOUS PASTA & NOODLES

N1. ALFREDO PENNE

Penne pasta in cashew alfredo sauce, with capers, garlic, crushed red peppers, spinach and a choice of vegan chicken or vegan shrimp; topped with vegan parmesan cheese, and basil.

N2. PESTO PENNE 11.95

Penne pasta in house pesto sauce sautéed with zucchini and mushrooms, topped with house parmesan cheese.

N3. SPAGHETTI AND MEATY-BALLS

12.95

13.95

Spaghetti noodles topped with marinara sauce, vegan meatballs, dashed with house made parmesan and basil.

N5. SAINTLY STIR FRY

12.95

Rice noodles or Udon noodles stir-fried with tofu, vegan ham and vegan shrimp and vegetables including cabbage, broccoli, carrots, zucchini, mushrooms, onion and scallions.

N5G. GLUTEN FREE SAINTLY STIR FRY

12.95

Rice noodles stir-fried with tofu, and vegetables including cabbage, broccoli, carrots, zucchini, mushrooms, onion and scallions.

N6. PHO NOODLE SOUP

12.95

Rice noodles in house pho broth with fried tofu, vegan ham, mushrooms, and broccoli; topped with cilantro, basil and a thin tofu crisp.

N6G.GLUTEN FREE PHO NOODLE SOUP

12.95

Rice noodles in house pho broth with fried tofu, mushrooms, and broccoli; topped with cilantro, basil and a thin tofu crisp.

N7. ROYAL NOODLE SOUP

12.95

Rice noodles in vegetable broth with lemongrass and mild spices, fried tofu, vegan ham, mushrooms, and broccoli; topped with cilantro, mint and a thin tofu crisp.

N7G.GLUTEN FREE ROYAL NOODLE SOUP

12.95

Rice noodles in vegetable broth with lemongrass and mild spices, fried tofu, mushrooms, and broccoli; topped with cilantro, mint and a thin tofu crisp.



DELIGHTFUL RICE DISHES

Our rice is mixed with red quinoa Add \$1 for organic brown rice

R1. GLUTEN FREE ORGANIC GOLDEN RICE 9.95 Organic brown rice stir-fried, fried tofu, onions, mixed vegetables including carrots, peas, and sweet corn, with golden seasoning oil. R2. LEMONGRASS TOFU AND NUGGETS COMBO 13.95 Lemongrass seasoned nuggets, tofu, and zucchini paired with rice, a spring roll, pickled carrots and daikon radish, shredded lettuce, and fresh mint; served with sweet and sour chili sauce. R3. CRISPY CHICKUN RICE BOWL 13.95 Battered, fried vegan chicken over rice with carrot and daikon radish slaw, shredded lettuce; served with signature spicy aioli. **R4. CHA CHA RICE BOWL** 13.95 Vegan shrimp sautéed with lemongrass, scallions, red bell peppers, and basil; served with rice, carrots and daikon radish slaw, and shredded lettuce. **R5. GURU CURRY** 12.95 Mixed veggies including broccoli, red bell peppers, zucchini, mushrooms,

Mixed veggies including broccoli, red bell peppers, zucchini, mushrooms, onions, and minced garlic cooked with fried tofu and vegan protein in coconut milk and curry seasoning; served with rice.

R5G. GLUTEN FREE GURU CURRY 12.95

Mixed veggies including broccoli, red bell peppers, zucchini, mushrooms, onions, and minced garlic cooked with fried tofu in coconut milk and curry seasoning; served with rice.

R6. VEGGIE DELIGHT 11.95

Stir-fried vegetables, including broccoli, bell peppers, snow peas, zucchini, carrots, mushrooms, cabbage; served with rice.

R6G. GLUTEN FREE VEGGIE DELIGHT 11.95

Stir-fried vegetables, including broccoli, bell peppers, snow peas, zucchini, carrots, mushrooms, cabbage; served with rice.

KIDS MENU

Includes a soft drink

K1. KID'S GRILLED CHEESE

5.95

Vegan cheese lightly grilled on whole wheat bread and served with a side of French fries or veggies.

K1G. GLUTEN FREE KID'S GRILLED CHEESE

6.95

Vegan cheese lightly grilled on whole wheat bread and served with a side of French fries or veggies.

K2. KID'S BENTO

6.95

Rice, a vegan drumstick, spring roll, sweet corn and sweet peas in a Bento box; add \$.75 if replace regular rice with organic brown rice.

K3. KID'S SPAGHETTI AND MEATY-BALLS

6.95

Spaghetti noodles topped with marinara sauce, vegan meatball, and sweet peas.

AL A CARTE

AL1. ORGANIC BROWN RICED	3.50
AL2. RICE WITH QUINOA	2.50
AL3. ORGANIC SWEET CORN	3.00
AL4. STEAMED VEGGIES	3.00
AL5. MAC AND CHEESE	3.95
AL6. FRENCH FRIES	3.95
AL7. ROASTED YAM	3.95
AL8. SOFT PRETZEL SERVED WITH MUSTARD	3.00
(SALT OPTIONAL)	
AL9. EXTRA DRESSING	0.75





CHEESECAKE Creamy cheesecake with graham cracker crust and choice of toppings - blueberry, strawberry, Cherry or chocolate dri	4.9 ! zzle.
COCONUT CAKE Organic cake with coconut icing dashed with roasted organic coconut flakes.	5.5
CHOCOLATE CAKE Organic cake with chocolate icing or peanut butter icing.	5.5
GLUTEN FREE BROWNIE WITH ICE CREAM A scoop of ice cream drizzled with dark chocolate over a gluten free brownie.	5.5
BEVERAGES	
FRESHLY SQUEEZED ORANGE JUICE	4.95
ORGANIC APPLE JUICE FROM REAL APPLE	3.50
ORGANIC LEMONADE	3.00
SIGNATURE STRAWBERRY LEMONADE In house made with fruit and mint.	3.50
	0.50
INDIVIDUALLY BREWED HOT COFFEE Your choice of variety, including decaf.	3.50
ICED COFFEE Coffee over coffee-ed ice cubes with sweetener and plant-based milk.	3.50
COMBUCHA A bottle.	4.00
ZERO ALCOHOL BEER	4.00
The alcohol level is 0.00, not the commonly seen less than 0.05%. Taste like a beer.	
DRGANIC HOT TEA	3.50
Premium organic loose-leaf tea in a 13-oz glass pot; hot water refills upon request.	
ARNOLD PALMER	
	2.50
Sweet iced tea and lemonade mix.	2.50

2.50

ICED TEA Free refills available

