

GLUTEN FREE

GLUTEN FREE SOY SAUCE WILL BE SUBSTITUTED FOR SOY SAUCE.

ENTRÉES

SERVED WITH WHITE OR BROWN RICE

+garlic fried rice 5 +vegetable fried rice 5

mango tofu 20

Slices of mango, tofu, red onions, red and green bell peppers sautéed in a mildly spicy citrus sauce.

sweet and sour tofu 20

Tofu sautéed with onions, pineapples, lychees, carrots, green and red bell peppers.

diced portobello mushroom 18

Diced portobello mushroom sautéed with red and yellow peppers, garlic and fresh basil.

black bean ginger stir fry 18

Zucchini, mushrooms, broccoli, squash, carrots, cauliflower and Cantonese black beans sautéed in a chili ginger glaze.

teriyaki vegetable stir fry 18

Zucchini, mushrooms, broccoli, squash, carrots and cauliflower sautéed in a sweet teriyaki glaze.

FRIED RICE

SERVED WITH WHITE OR BROWN RICE

+tofu 5

garlic and scallion fried rice 14

Traditional Filipino recipe of sautéed rice with diced cloves of garlic and scallions.

vegetable fried rice 15

Rice sautéed with zucchini, yellow squash, red and yellow bell peppers.

SALADS

+guacamole 4

house salad 12

Mesclun mix, cucumbers, mushrooms, carrots and cherry tomatoes served with balsamic vinaigrette.

caesar salad 17

Whole leaf romaine lettuce, garlic croutons and vegan Parmesan cheese served with Caesar dressing.

wedge salad 17

Iceberg lettuce wedge, chopped tempeh bacon, cherry tomatoes, cucumbers and crumbled vegan blue cheese served with ranch dressing.

kale salad 15

Kale topped with diced red onions, cherry tomatoes, red and yellow peppers served with our lemon-citrus dressing.

greek salad 17

Seasonal green leaf lettuce, cherry tomatoes, cucumbers, kalamata olives and vegan feta served with balsamic vinaigrette.

SIDES

+sweet potato fries 8

+white rice 3

+brown rice 3

+sautéed collard greens 8

+organic vegan eggs 6

+garden salad - balsamic vinaigrette 6

+edamame 7

+garlic mashed potatoes 8

+broccoli mashed potatoes 8

+steamed veggies 8