### DRESSINGS
Sesame Ginger Vinaigrette, Chipotle Ranch, Russian Ranch, Maple Dijon
GF/NS/SVG contains soy
extra +1

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HEARTY CHILI</strong></td>
<td>$5.75</td>
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<tr>
<td>kidney beans, lentils, green bell pepper, onion, tomato, corn, served with tortilla chips</td>
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<tr>
<td>GF/NS/NS</td>
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<tr>
<td>avocado +1.50 cashew sour cream +1.50</td>
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<tr>
<td><strong>SOUTHWEST SALAD</strong></td>
<td>$10</td>
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<tr>
<td>shredded cabbage, Cuban black beans, cumin-lime rice, corn, avocado, pico de gallo, tortilla chips, side of chipotle ranch</td>
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<tr>
<td>GF/NS/NS</td>
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<tr>
<td><strong>REUBEN SALAD</strong></td>
<td>$11</td>
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<tr>
<td>grilled tempeh &amp; The Brinery sauerkraut plus caramelized onion on greens with pickle, tomato, cucumber, tortilla chips, side of Russian dressing</td>
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<tr>
<td>GF/NS/NS</td>
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<tr>
<td><strong>LUMBERJACK SALAD</strong></td>
<td>$12</td>
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<tr>
<td>greens, pickled carrot-radish, grilled tofu, avocado, tomato, kalamata olives, cucumber, red bell pepper, red onion, walnuts, side of sesame ginger vinaigrette</td>
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<tr>
<td>GF/NS/NS</td>
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<tr>
<td><strong>SIDE GARDEN SALAD</strong></td>
<td>$6</td>
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<tr>
<td>greens, tomato, red bell pepper, cucumber &amp; red onion with choice of dressing</td>
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<tr>
<td>GF/NS/NS</td>
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<tr>
<td><strong>TREETOWN TEMPEH REUBEN</strong></td>
<td>$10</td>
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<tr>
<td>grilled tempeh &amp; The Brinery sauerkraut and caramelized onion on housebaked rye bread with Russian dressing, pickle, potato chips</td>
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<tr>
<td>GF/NS/NS</td>
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<tr>
<td><strong>BÁNH MÌ CHAY</strong></td>
<td>$10</td>
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<tr>
<td>Vietnamese housebaked baguette sandwich with grilled tofu, pickled carrot-radish, jalapeño, cilantro, mint with garlic mayo, pickle, potato chips</td>
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<tr>
<td>Can be GF Salad &amp; NV</td>
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<tr>
<td><strong>T.L.T.</strong></td>
<td>$9.50</td>
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<tr>
<td>tempeh, lettuce, tomato on housebaked rye, herbed mayo, pickle, potato chips</td>
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<tr>
<td>Can be a GF Salad &amp; NV</td>
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<tr>
<td>avocado +1.50</td>
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<tr>
<td><strong>CAN’T BEET OUR BURGER</strong></td>
<td>$10</td>
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<tr>
<td>beef burger patty on housebaked sesame bun, grilled tofu strips, greens, tomato, onion, chipotle ranch, potato chips, pickle</td>
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<td>GF/NS/NS</td>
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<tr>
<td>avocado +1.50 vegan cheese +1</td>
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<tr>
<td><strong>BUFFALO SALAD BOWL</strong></td>
<td>$11</td>
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<tr>
<td>greens, cabbage, cucumber, tomato, onion, celery, Buffalo soy curls, side of ranch, pickle, tortilla chips</td>
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<tr>
<td>GF/NS/NS</td>
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<tr>
<td><strong>FLIP FOR ENTREES &amp; BEVERAGES</strong></td>
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</tbody>
</table>

ALWAYS plant-based AND made from scratch
MAC & CHEESE 9
organic elbow macaroni; cheese
sauce made of butternut squash &
red bell pepper topped with parsley,
almacen (almonds, sesame seeds, lemon zest)  $5/$7*

CHILI MAC 12
our Mac & Cheese with a big
scoop of hearty chili, served with
tortilla chips  $5/$7*

LOADED NACHOS 10
tortilla chips, Cuban black beans &
corn, cashew nacho cheese,
pico de gallo, avocado  GF/FSF
cashew sour cream +$1.50

POWERUP BOWL 12
brown rice, steamed kale,
sautéed red bell pepper & onion,
grilled tofu, walnuts, avocado,
maple dijon drizzle  GF/FSF/YN*

PAD THAI 13
rice noodles stir-fried in a
tamarind-soy sauce with sautéed
red onion & red bell pepper,
grilled tofu, topped with cabbage,
cilantro, peanuts, lime  GF/FSF/YN*

BUFFALO WRAP 10
Buffalo soy curls, ranch, cabbage,
greens, cucumber, tomato, onion,
 celery, potato chips  NF

GRILLED QUESO
BURRITO 10
black beans & corn, brown rice,
pico de gallo, cashew queso,
chipotle ranch, avocado, greens,
red bell pepper  NF*
grilled tempeh +$2.50 cashew sour cream +$1.50

QUESO BURRITO
BOWL 10
everything from the burrito, served
in a bowl with tortilla chips  GF/FSF/YN*
grilled tempeh +$2.50 cashew sour cream +$1.50

Mighty Good Coffee
single cup, 12oz 2%;
bottomless 3
iced cold brew, 16oz 3
(almond, soy or oat milk on request)

Hot Tea 12oz 3
Tea Haus Earl grey, ginger root,
peppermint, green sencha,
Assam black, English breakfast

Iced Chai Tea 16oz 3
brewed in-house with almond milk,
lightly sweetened add Bailey’s +$5

Limeade 16oz 3

Iced Tea 16oz 3
Tea Haus herbal lemon rooibos or
caffeinated Assam black

Arnold Palmer 16oz 3
Sparkling Water 12oz can 1.5
La Croix plain, lemon, grapefruit

Soda 12oz can 2.50
S.Pellegrino lemon, grapefruit, blood orange
Hansens root beer, ginger ale, cola

Boochy Mama’s
Kombucha 16oz bottle 5
rotating flavors available, please ask

beer
Atwater Dirty Blonde 4
Bell’s Oberon 5
Founders Porter 6
Magic Hat Number 9 4
North Peak Diabolical
IPA 5
Old Nation M-43 8
Schofferhofer Grapefruit
Hefeweizen Shandy 5
Short’s Soft Parade 5
Vander Mill Blue Gold
Cider 7 GF

sangria
Sangria Rosada
sauvignon blanc, triple sec, rosé,
elderflower liqueur, orange bitters,
hibiscus, strawberry, basil,
grapefruit  cup 5 // pitcher 16

wine
House Red Malbec 7
House White Grüner
Veltliner 7

Sea Salt Paloma 8
tequila, lime, grapefruit soda, salt

Spiked Iced Tea 8
bourbon, Grand Marnier, lemon,
simple syrup, lemon tea

Lemon Tonic
Mojito 8
vodka, lemon, simple,
mint, tonic

Mumbai Margarita 8
reposado tequila, Grand Marnier,
lemon, garam masala,
ginger beer

Cucumber Mint
Gimlet 8
gin, lime, mint, cucumber,
simple syrup

Oaxaca Daquiri 8
dark & light rum, hibiscus,
orange peel, lime

Manhattan 8
bourbon, sweet vermouth,
bitters, cherry

Ginger Mule 8
vodka, ginger beer, lime

sides
grilled tempeh or tofu 2.50
beef burger patty 3
buffalo soy curls 3
seasoned steamed kale 2
Cuban black beans 2
brown rice 2.50
tortilla or potato chips 1.50
nacho cheese 1.50
pico de gallo 1.50
avocado 1.50
cashew sour cream 1.50
bread slices 1
pickle spear 50
jalapeños 50

ice cream
Sandwich your choice of two cookies, vanilla coconut milk ice cream 6
Float vanilla coconut milk ice cream,
soda of your choice or cold brew 5
Scoop single scoop of vanilla coconut milk ice cream 3

signature menu item
GF/FSF/YN* gluten, soy, nut free
GF/FSF/YN** can be revised
to be made gluten, soy or nut free
ALLERGEN NOTE
Nuts, soy & gluten are present throughout
the facility. While we do our best to prevent
cross contact, we cannot guarantee these
allergens will not be present in your food.

LARGE GROUPS
A 15% gratuity
will be added to orders over $75.