

Avocado Grill

Small Plates • Raw Bar

VEGAN MENU

- COLD -

GUACAMOLE cilantro / lime / onion / tomatoes / jalapeno - \$14
add sliced cucumber or carrots \$1.50

GINGER GUACAMOLE
ginger / cilantro / lime / onion / tomato / jalapeno / burnt scallion - \$15
add sliced cucumber or carrots \$1.50

GF GRILLED AVOCADO WEDGES 
spiced fresh fruit salsa - \$14 *spicy

GF WHOLE AVOCADO VINAIGRETTE
sherry vinaigrette / maldon salt - \$6

SHISHITO PEPPERS sea salt / lemon / AG dipping sauce - \$14

GF BEET SALAD  arugula / caramelized apples / caramelized pecans / sherry vinaigrette - \$13

GF LOCAL ARUGULA SALAD
marinated baby heirloom tomatoes / artichokes / shaved red onions / lemon vinaigrette - \$12

- HOT -

GF CURRIED CAULIFLOWER 
coconut milk / chickpeas / thai basil / pine nuts - \$14

HAWAIIAN STYLE BRUSSELS SPROUTS
confit pineapple / pickled red onion / sesame-chili vinaigrette - \$14

GF SUMMER VEGETABLE RISOTTO 
peas / broccolini / grilled corn / green beans baby heirloom tomatoes / beech mushrooms - \$23

GF VEGAN TACOS guacamole / brussels sprouts / quinoa / tomato / corn salsa / chimichurri with fries - \$18

GF LARGE CURRIED VEGGIE BOWL
cauliflower / chickpeas / coconut milk / pine nuts / avocado / tomato over shredded brussels sprouts and quinoa - \$24

Because many of our menu items contain animal products, our kitchen is not "animal free."

While we use safe food handling procedures, it is possible for any food item to come into contact with animal products during preparation and/or cooking processes.



VEGAN APPROVED

