

Happy Hour Drinks

That Drink She Made Margarita \$11
tequila, lime, red peach rooibos tea, agave

Paradise \$11
Mezcal, Aperol, lemon juice, jalepeno-pineapple syrup

Malaysian Flower \$10
hibiscus infused vodka, Brovo floral vermouth, Luxardo maraschino

Tall and Dark \$11
Skipper dark rum, lime, ginger beer

Summon Mary... a Bloody Mary \$10
crater lake vodka, fresh herbs & spices, tomato, carrot, lime

Daily Wine

Please ask your server

Please inform our staff of any serious food allergies. (gf) gluten free

All food is prepared on shared equipment that processes wheat, nuts, and soy. (sf) soy free

(nf) nut free

We can split checks a maximum of 4 ways. A 20% service charge is included on each check. None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. 05172019

Happy Hour Bites

Spicy Cajun Mac & Yease (nf) \$11
our famous plant loving macaroni and cheese available gluten free +\$1.5

Korean BBQ Taco (nf) (gf) \$4.5
bbq shiitake mushrooms, pickled beet, napa cabbage slaw

Fried Fish Taco (gf) \$5
red cabbage lime slaw, avocado crema

Fries & Sauce (nf) (gf) \$9
russet potato fries with housemade fry sauce

Fried Green Tomatoes (nf) \$9
black eyed pea relish

Oyster Mushroom Calamari (nf) \$11
housemade sweet chili sauce, lemon

Garlic Ginger Cauliflower Bites (sf) (nf) \$11
sesame seeds, green onion, chili flakes

Coriander Rubbed Seitan Skewers (nf) \$11
chickpea cucumber dill salad

Coconut Shrimp Skewers (sf) (nf) \$15
sesame cucumber salad, sweet chili sauce

Crab Cakes (nf) \$18
housemade cajun remoulade sauce, black eyed pea relish

Southern BBQ Slider \$6
bbq seitan, red cabbage lime slaw, jalapeño aioli

Plant Loving Charcuterie Plate \$17
gouda cashew cheese, roasted red pepper cashew cheese, herb oil, pickled mushrooms, figs or pears, spanish almonds, local artisan bread

Roasted Yam & Quinoa Salad (sf) (gf) \$9
almond slivers, dried cranberries, pear, frisée, housemade lemon vinaigrette

Soup of the Day \$10