

# DINNER

# FEATURES

## CHEF'S SPECIALS

**IMPOSSIBLE BURGER HELPER \$15**  
TAVOLA PASTA, BROCCOLI, CAULIFLOUR, VEGAN SMOKED CHEDDAR SAUCE

**BRUNCHY CHICKEN SANDWICH \$14**  
NUT CRUSTED CHICKEN BREAST, PROVOLONE, BACON,  
FRIED EGG, GREEN GODDESS ON TOASTED PRETZEL BUN

**VEGAN FRITO PIE \$11**  
VEGAN CHILI, VEGAN QUESO, CORN CHIPS, PICO DE GALLO **(CONTAINS NUTS)**

**FISH TACOS \$15**  
MANGO SALSA, AVOCADO VINAIGRETTE, CABBAGE SLAW,  
PIQUILLO PEPPER AIOLI, SERVED ON CORN TORTILLAS

## DINNER BOWLS

**SEAFOOD GUMBO \$16**  
GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,  
SIDE OF TOASTED BAGUETTE

**BRAISED SHORT RIB \$18**  
GARLIC POTATO MASH, SAUTEED GREENS  
TOPPED WITH BEEF DEMI

**VEGAN POWER BOWL \$14**  
CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,  
LENTILS, TOMATO, CRISPY GARBANZO,  
AVOCADO VINAIGRETTE

**VEGGIE PASTA \$14**  
TAVOLA PASTA, SEASONAL VEGGIES, PARMESAN,  
COCO-BUTTERNUT KAFFIR LIME SAUCE  
ADD CHICKEN \$2 / ADD SHRIMP \$3

## DINNER PLATES

**SERVED WITH 2 DINNER  
SIDES OR A CUP OF SOUP**

**CHIMICHURRI ROASTED  
CHICKEN \$18**

**GULF SHRIMP \$16**

**CATCH OF THE DAY \$21**

## DINNER SIDES

**SAUTÉED GREENS**

**VEGGIE MEDLEY**

**GARLIC MASHED  
POTATOES**