

SMALL PLATES & SHARE-ABLES



Stuffed Jalapeños 🌶️.....\$12

Fresh Jalapeños stuffed with our chipotle cream cheese, wrapped in crispy bacon.

Cheesy Garlic Bread\$8

Loaded Nachos 🌶️.....\$14

Crispy corn tortilla chips topped with sweet peppers, red onions, black olives, jalapeño peppers, salsa & our three-cheese blend. Served with sour cream and salsa on the side. *Substitute: Vegan Cheese \$2*

Add: Chicken \$4 • Beef \$4 • Jackfruit \$4 • Guacamole \$2

Spring Rolls\$11

Served with sweet chili sauce.

Tacos\$12

Crisp golden perch, seasoned beef or jackfruit served in a warm soft flour tortilla. Topped with diced tomatoes, red onion, peppers, lettuce & our spicy poblano Ranch.

🌱🌱 Vegan & Gluten-Free Options Available!

The Three Dips 🌱🌱.....\$13

House made vegan dips, ask your server for our selection.

Barbecue Chicken Pizza 🌶️.....\$15

Our zesty tomato sauce with diced peppers, jalapeños, bacon & tender chunks of BBQ chicken. Served on flatbread, topped with mozzarella cheese.

Veganza 🌱🌱.....\$17

Jackfruit, tomato, onion, vegan mozza, sweet peppers & tomato sauce on vegan flat bread.

Spicy Maple Nuts 🌶️🌱.....\$8

FROM THE GARDEN

FRESH
and
LOCAL

Chicken Caesar\$15

Roasted Walnut & Beet Salad\$15

Roasted walnuts & beets tossed in our honey-mustard vinaigrette. Served on a bed of lettuce, topped with feta cheese. *Substitute: Vegan Cheese \$2*

Taco Salad\$16

Seasoned beef or chicken served in a deep-fried flour tortilla bowl. Fresh vegetables on a bed of lettuce, topped with our three-cheese blend, re-fried beans, salsa, sour cream & homemade guacamole. *🌱 Vegan Option Available! \$19*

Plant Love Bowl 🌱🌱.....\$15

Ask your server.

The Julius 🌱🌱.....\$10 | \$15

Our vegan Caesar salad made with Lee's cashew-pumpkin seed dressing, topped with avocado chunks & cherry tomatoes. Sprinkled with our Pine-nut parm!

NOW THAT'S A HANDFUL!

Comes
with a
SIDE!

Fries • Coleslaw • House Salad

*Substitute to: Caesar Salad \$2 • Soup \$2
Sweet Potato Fries \$2 • Kraut \$2 • Kimchi \$3*

🌱 Gluten Free Option \$1

Traditional Reuben\$14

Grilled Rye with corn beef, Swiss cheese, locally made kraut & Thousand Island dressing.

Clubhouse\$14

A double-decker delight! Grilled chicken, crisp bacon, Swiss cheese, tomato & lettuce with mayo.

Sloppy Jack 🌱🌱.....\$17

Tender jackfruit Chili topped with red onion, vegan cheese and lettuce on a vegan bun. Served with our vegan Caesar salad.

Balsamic & Brie Grilled Chicken ...\$14

Granny Smith apples, spinach with a balsamic glaze on warm Naan bread.

Hot Sandwich\$14

Your choice of hamburger with sautéed onions, roast beef or turkey. Served open faced, smothered in gravy.

Big "Bustin" Burrito.....\$16

Choose seasoned beef, chicken or jackfruit, with rice, refried beans, salsa & our three-cheese blend. Served with sour cream and guacamole.

Substitute: Vegan Cheese \$2

Roasted Veggie Sandwich\$13

Fire roasted red peppers, tomato, zucchini, red onion & spinach with feta cheese on warm Naan bread.

Crispy Chicken B.L.T. Wrap\$13

Made with our homemade honey mustard.

Mushroom & Swiss Burger\$14

Jackamole Burger.....\$15

Topped with Monterey Jack cheese, homemade guacamole, lettuce & salsa.

Bacon & Cheddar Burger\$14

Veggie Burger\$15

Grilled vegetable patty topped with spinach, roasted red peppers & avocado. *Add: Feta Goat Cheese \$2*

Beyond Burger 🌱🌱.....\$19

100% Plant-based burger topped with vegan cheese & your choice of apple fennel or samurai locally made saurkraut, served with vegan Caesar salad.

Spicy = 🌶️

Vegan = 🌱

Gluten Free = 🌾