

AVOCADO & CUCUMBER SALAD (GF) <i>sweet Pedro Ximénez sherry dressing, arugula & ricotta salata</i>	14
SEASONAL VEGETABLE PLATTER <i>marinated grilled zucchini, yellow squash, mushrooms, carrots, poblano sauce, rice</i>	18
MUSHROOM RAVIOLI <i>chef's mixed mushrooms, fresh homemade tomato sauce, parmesan cheese</i>	20
BLACK BEAN EMPANADAS <i>empanadas served w/ mixed green salad w/ fresh cream cilantro & pesto lime dressing</i>	14
GRILLED MARINATED VEGETABLE CLUB SANDWICH <i>marinated zucchini, squash, tomatoes, mushrooms, cucumbers, mixed greens, whole wheat toast, herb aioli, served w/ fries</i>	14
VEGGIE WRAP <i>tomato, carrots, cucumber, arugula, green olives, red onions, feta cheese, cilantro rice, herb aoli, fries or poblano soup</i>	14
RISOTTO (GF) <i>green pea puree, Texas sweet corn, parmesan cheese, roasted cherry tomatoes</i>	18
D E S S E R T	
VEGAN CHOCOLATE CAKE	11
CARROT CAKE	11
F L A T B R E A D S	
PESTO <i>pesto lime spread, Kalamata olives, artichokes, cherry tomatoes, arugula, mozzarella cheese</i>	16
MARGHERITA <i>marinara sauce, mozzarella cheese, sliced cherry tomatoes, basil</i>	16
FOUR CHEESE & ARUGULA <i>fontina, mozzarella, parmesan, & gorgonzola cheese topped w/ arugula</i>	16
WILD MUSHROOM <i>marinara sauce, caramelized onions, aged cheddar, parmesan cheese, fontina cheese, truffle oil</i>	16