



APPETIZERS

AVOCADO TOAST - \$5.99

MULTIGRAIN BREAD, CHARRED TOMATO, AVOCADO, PICKLED RED ONION, TRUFFLE OIL, BALSAMIC DRIZZLE

CHILI FRIES - \$6.99

HOUSE-MADE CHILI SERVED OVER A BED OF FRIES, TOPPED WITH CASHEW CHEESE, CILANTRO CASHEW CREAM, GREEN ONION AND PICO DE GALLO

HUMMUS BOWL - \$9.99

HOUSE-MADE HUMMUS, TOASTED PITA BREAD, CUCUMBERS, CARROTS, QUINOA, HERB OIL, TRILOGY HERBS, TOPPED WITH THE CHEF'S SEASONAL SIGNATURE SAUCE

BRUSSELS - \$5.99

SHREDDED BRUSSEL SPROUTS, SAUTEED WITH YAKITORI SWEET CHILI SAUCE, GREEN ONION, GARLIC CHIPS

BUFFALO CAULIFLOWER - \$7.99

CAULIFLOWER HAND-TOSSED WITH HOUSE-MADE BUFFALO SAUCE, SERVED WITH CELERY STICKS & A SIDE OF HOUSE-MADE RANCH

SALADS

KALE SALAD - \$9.99

HOUSE-MADE ALMOND BUTTER GINGER DRESSING, JICAMA, ENDIVE, HEARTS OF PALM, PICKLED BEETS, RAINBOW CARROT RIBBONS, RADISH, BABY HEIRLOOM CHERRY TOMATO, FURIKAKE

GF

GREEN GODDESS ARUGULA SALAD - \$9.99

HOUSE-MADE GREEN GODDESS DRESSING, ARUGULA, RADICCHIO, ENDIVE, SHAVED FENNEL, RAINBOW CARROT RIBBONS, HEARTS OF PALM, BABY HEIRLOOM CHERRY TOMATO, AVOCADO, SLICED CUCUMBER, RADISH, SHREDDED NORI

GF



702-684-5562



TO GO MENU

HOURS 10:30AM- 9:30PM



GRAIN BOWLS

ADD A BURGER PATTY TO ANY GRAIN BOWL FOR \$4.00

FREEKEH, SUNDRIED TOMATO, RED BELL PEPPERS, FRESH GARLIC, CARROT

RIBBONS, ARABIC SPICED CHICK PEAS, BABY HEIRLOOM CHERRY TOMATO, PEA SHOOTS, RADISH, KALAMATA OLIVE TAPENADE & BEET TAHINI

FORBIDDEN BLACK RICE, RED INDIAN CURRY, YELLOW SWEET CURRY,

BRAISED RUTABAGA, MORROCAN CAULIFLOWER, ZUCCHINNI, SQUASH,

OKINAWA SWEET POTATO, RAINBOW CARROT RIBBONS, RADISH, GREEN

ONIONS AND PEA SPROUTS

BROWN RICE, SPANISH CASHEW CREAM SAUCE, CHARRED ONION, GRILLED

JALAPENO, AVOCADO CASHEW CREAM, PICO DE GALLO, RED PICKLED

CABBAGE, PINTO BEANS, GUAJILLO SAUCE, PEA SHOOTS, CRISPY TORTILLA

CREST

GF—WITHOUT THE CRISPY TORTILLA CREST

SOUPS

BELL PEPPER, CELERY, TOMATO, CARROT, CASHEWS, NUTRITIONAL YEAST, TORTILLA CHIPS, BLACK BEANS, PICO DE GALLO, CILANTRO CASHEW CREAM,

CUMIN

GF

BELL PEPPER, CELERY, TOMATO, CARROT, CASHEWS, NUTRITIONAL YEAST,

DATES, APPLE,

GINGER **GF**

BELL PEPPER, CELERY, TOMATO, CARROT, CASHEWS, NUTRITIONAL YEAST,

BLANCHED BROCCOLI

GF

BURGERS

ADD CHEESE FOR \$1.00

SIDE FRIES INSTEAD OF SIDE SALAD (sweet potato or regular) FOR \$2.75

TWO BURGER PATTIES, BUTTER LETTUCE, CARMELIZED ONIONS, PICKLED

ONIONS, DILL PICKLES, CHIPOTLE KETCHUP, GINGER

MUSTARD, SERVED ON A TOASTED BUN WITH A SIDE SALAD

ONE BURGER PATTY, BUTTER LETTUCE, CARMELIZED ONIONS, PICKLED

ONIONS, DILL PICKLES, CHIPOTLE KETCHUP, GINGER MUSTARD, SERVED ON A TOASTED BUN WITH A SIDE SALAD

ONE BURGER PATTY SEASONED WITH CHILI LIME & FURIKAKE, SMOKED

PAPRIKA AOILI, SAUTEED MUSHROOMS, YAKITORI SWEET CHILI SAUCE,

PICKLED RED CABBAGE, GREEN ONION, AVOCADO, SERVED ON A TOASTED BUN WITH A SIDE SALAD

CRISPY ONION STRINGS, RED CABBAGE RANCH SLAW, PICKLES, ROMA

TOMATO, HOUSE-MADE BBQ SAUCE SERVED ON A TOASTED BUN WITH A SIDE SALAD

FOR THE KIDS

TOASTED MULTIGRAIN BREAD, FOLLOW YOUR HEART CHEESE, SERVED WITH A SIDE OF FRIES

TORTILLA, FOLLOW YOUR HEART CHEESE, SERVED WITH A SIDE OF FRIES

TOASTED MULTIGRAIN BREAD, ALMOND BUTTER, SEASONAL FRUIT COMPOTE SERVED WITH A SIDE OF FRIES

CASHEW CREAM CHEESE SAUCE, FOLLOW YOUR HEART CHEESE, BAKED BREADCRUMBS, ELBOW PASTA

SIGNATURE ITEMS

CHILI BOWL – \$12.00

RED & GREEN BELL PEPPER, ONION, SOY CHORIZO, SALSA, CORN, BLACK AND PINTO BEANS SERVED WITH BROWN RICE TOPPED WITH CASHEW CHEESE SAUCE & CILANTRO CASHEW CREAM, PICO DE GALLO, GREEN ONION
GF, OIL FREE

CHILI BURRITO – \$12.99

HOUSE-MADE CHILI, FRENCH FRIES, CASHEW CHEESE SAUCE, FOLLOW YOUR HEART CHEDDAR CHEESE, SERVED WITH A SIDE SALAD

SIDE FRIES INSTEAD OF SIDE SALAD (SWEET POTATO OR REGULAR) FOR \$2.75

ULTIMATE BURRITO- \$12.99

BROWN RICE, JALAPENO TOMATO WATER, HERB OIL, PINTO BEANS, SOY CHORIZO, FOLLOW YOUR HEART CHEESE, PICO DE GALLO, PICKLED RED CABBAGE, AVOCADO, CILANTRO, GREEN ONIONS, GUAJILLO SAUCE, CILANTRO CASHEW CREAM AND SERVED WITH A SIDE SALAD

SIDE FRIES INSTEAD OF SIDE SALAD (SWEET POTATO OR REGULAR) FOR \$2.75

SPINACH PAPPARDELLE NOODLES, MUSHROOMS, RED BELL PEPPERS, TOGARASHI SPICE, HOUSE-MADE DASHI BROTH, GREEN ONIONS, TRUFFLE OIL, PEA SHOOTS, AND FURIKAKE

CORN CHIPS, SOY CHORIZO, PINTO BEANS, PICKLED RED CABBAGE, PICKLED ONIONS, BABY HEIRLOOM CHERRY TOMATO, TOPPED WITH CILANTRO CASHEW CREAM, GREEN ONION, GUAJILLO AND CASHEW NACHO CHEESE SAUCE
GF

PAPPARDELLE NOODLES, TOMATO BASED WINE AND VODKA CASHEW CREAM SAUCE, TOMATO BOUILLION, SAUTEED GARLIC, SHALLOTS, GRILLED MUSHROOMS, HERB-INFUSED SUNDRIED TOMATO AND MICRO BASIL

AVOCADO, TOMATO, BUTTER LETTUCE, PEA SPROUTS, HOUSE-MADE COCONUT BACON, SMOKED PAPRIKA AIOLI SERVED ON MULTIGRAIN TOAST SERVED WITH A SIDE OF FRIES

