

VEGAN TACO TUESDAY

\$5 TACOS

SESAME MARINATED & CHARRED BROCCOLI

parsnip leek purée, crispy carrots (GF)

HARISSA-MISO GLAZED TEMPEH

fried sweet potatoes,
pickled onions (GF)

BRAISED CARROTS

calabrian chili-roasted garlic sauce,
fennel-cabbage slaw (GF)

\$4 SIDES

IMPOSSIBLE CHORIZO

smashed potatoes with chimichurri,
avocado tahini sauce (GF)

ROASTED POBLANO PEPPERS

stuffed with refried black beans
& charred cauliflower, topped
with salsa matcha (GF)

\$8 DESSERT

LEMON GUSTARD PUFF

topped with pistachios