

Summer Set Menu | 57

Available: Sunday - Thursday from 4 pm - Close



Choose 1 of our Signature Cocktails

Our Signature Coupe Cocktails are also available with premium non-alcoholic spirits.

Cucumber Gimlet

Gin, Fresh Lime Juice, Aquafaba, Muddled Cucumber & Cucumber-Infused Syrup.

Lemon Balm

Tequila, Lemoncello, Orange Liqueur, Fresh Lemon Juice with Lemon & Mint-Infused Syrup.

Choose 1 Appetizer

Caesar Salad

Romaine, Kale, Caesar Dressing, Tempeh Bits, Croutons, Lemon Wedge and Parmesan Cheese.

Shiitake Escargot

Shiitake Mushrooms, Garlic Butter, and Mozzarella Cheese, Served with Toast.

Melon Nigiri (Four Pieces)

Marinated Melon Nigiri on Seasoned Sticky Rice, Served with Wasabi, Tamari and Pickled Ginger.

Artichoke Dip

Artichokes, Spinach and Roasted Garlic Folded into a Creamy Parmesan Queso, Served with Tortilla Chips.

Choose 1 Entrée

Angel Hair

Angel Hair Pasta Tossed in House-Made Pesto, Broccoli, Sun-Dried Tomatoes, Artichokes, Olives, Red Onion, Feta Cheese, Chili Flakes, and Fresh Basil Topped with Parmesan Cheese. *Add extra protein: seared smoked tofu, crispy breaded tofu + 4*

Vegetable Curry

Cauliflower, Peas, Carrots, Onion and Potato in a Creamy Cashew Sauce, Served over Basmati Rice with Warm Naan Bread and Cucumber Raita. *Add extra protein: seared smoked tofu, crispy breaded tofu + 4*

Lion's Mane Mushrooms With Chimichurri

Roasted Lion's Mane Mushrooms with Smashed Fingerling Potatoes, Served with Buttered Carrots, Roasted Peppers and Brussels Sprouts, Finished with Sour Cream and Fresh Chives.

Cobb Salad

Romaine, Smoked Cheddar, JUST Egg, Tempeh Bits, Tomatoes, Cucumber, Green Onion, Red Cabbage, Avocado, Corn Salsa, and House-Smoked Tofu, Served with Ranch Dressing. *Add Extra Protein: Seared Smoked Tofu +4, Crispy Breaded Tofu +4*

Choose 1 Dessert

Chocolate Fudge Cake

Chocolate Ganache Cake.

Blueberry Cheesecake

Crispy Golden Graham Crust, Juicy Sweet Blueberries, and Creamy Cheesecake.