

Starters



CRISPY ROLLS

Glass noodles, cabbage, sweet potato, carrot, shiitake mushrooms, ginger, fresh cilantro, served with our special sweet and sassy sauce

3 Pcs / Small - \$10

5 Pcs / Large - \$14

DRUMSTIX AKA WINGS

Our Vchick-stix are passionately marinated, delicately fried and then coated in your choice of sauce:
BBQ / BUFALLO TAMARIND / SWEET & SPICY

3 Pcs / Small - \$14

5 Pcs / Large - \$18

CAJUN CHICKEN EMPANADAS (2) - \$14

Our Home Made vegan cajun chicken empanadas... come with two

Soups and Salads



BUTTERNUT SQUASH - \$13

Roasted butternut squash, roasted pumpkin seed

TOM YUM SOUP (GF) - \$13

*PROTEIN CHOICE OF VBEEF, VCHICKEN (GF), VDUCK, ORGANIC TOFU (GF) OR SHITAKE MUSHROOM (GF) EXTRA PROTEIN \$4

Lemongrass broth, tomato, carrots, yellow onion, cilantro, and topped with crispy onions (16 Oz)

CAESAR SALAD - \$17

Kale caesar salad with fresh kale, herb garlic croutons, almond cheese, tomato, crispy capers, caesar dressing

MANGO AND PAPAYA SALAD (GF) - \$17

Sliced fresh mango and papaya salad, peanuts, red onion, red cabbage, tomato, cilantro and garlic in lime dressing with som tom sauce

Entree's

PROTEIN CHOICE OF VBEEF, VCHICKEN (GF), VDUCK, ORGANIC TOFU (GF) OR SHITAKE MUSHROOM (GF) EXTRA PROTEIN \$4

RICE!
RICE!
RICE!

White
\$3

Brown
\$3

Berry
\$3

GEANG FAK TONG (PUMPKIN CURRY) (GF) - \$18

Traditional red curry cooked with coconut milk, punking, red bell pepper, cabbage, broccoli, cauliflower, carrot, scallions

MY DRUNKEN NOODLE (PAD KEE MAO) (GF) - \$18

Sauteed rice noodles, carrots, cabbage, bell pepper, basil, broccoli, garlic, onions, scallions and drunken sauce

PAD THAI (GF) - \$18

Sauteed rice noodles, green cabbage, carrots, onions, preserve radish scallions, beans sprouts, peanuts, and tamarind Pad Thai sauce

SINGAPORE MEI FUN (GF) - \$18

Flavorful noodle dish with bell peppers, onions mint, broccoli cauliflower, scallions, bean thread noodles, curry sauce

Sandwiches

GLUTEN FREE LETTUCE WRAP AVAILBLE

THE VITALIA - \$12

Classic plant based Italian sandwich with seitan mortadella, vegan provolone cheese, olives, pepperoncini, roasted pepper, lettuce, tomato and mayo on focaccia bread

ALL DAY BREAKFAST SANDWICH - \$12

JUST egg, tempeh bacon, provolone, scallions, mayo on a pretzel roll

KOREAN BBQ SANDWICH - \$14

Focaccia bread with BBQ tamarind sauce, lettuce, seitan BBQ, kimchi, cucumbers

GRILLED CHEESE - \$9

Classic American grilled cheese sandwich with vegan American cheese

Everything on our menu is plant based!

Burgers

GLUTEN FREE LETTUCE WRAP AVAILABLE

*ALL BURGERS COME WITH LETTUCE TOMATO ONION AND PICKLES

THE QUEEN BEAN BURGER (SOY FREE) GF - \$14

Black beans, Quinoa, pumpkin seeds, chia seeds cilantro, onion, chipotle powder, & with vegan pepper jack cheese, guacamole, chipotle aioli, on a fully toasted vegan sesame seed bun & with vegan Pepper Jack cheese, jalapeño guacamole, chipotle aioli, lettuce, tomato, onion, pickles on a fully toasted vegan sesame seed bun

THE FASHION BURGER (SOY FREE) GF - \$14

Our house-made chickpea burger is comes with Vegan Provolone cheese, and tahini cream on a fluffy Vegan Potato Bun or Challah Pretzel Roll

THE NOMAD BURGER (GF) - \$14 THE NOMAD SLIDERS (GF) - \$14

Made whit pea protein, American vegan cheese, special sauce, Tempe bacon on a toasted potato bun



THE LOVE BURGER - \$14

Made whit seitan is wheat protein, beets, and our specially developed mix of spices, onion, celery, black pepper, & with Vegan American cheese, chipotle aioli on toasted sesame seed bun

Fries

AMERICAN
ORIGINAL - \$6

TRUFFLE
FRIES - \$6

POLENTA - \$6

SWEET
POTATO - \$6



Sauces

\$1.75 / each

Made by Plant Bar

- Garlic And Shallots Aioli
- Chipotle Aioli
- Buffalo Aioli



- Ketchup
- Cashew Cream
- Mayo
- Mustard
- Tahini Cream

Add-on Toppings

- Cashew Cheese - 1,75\$
- Provolone Cheese - 1,75\$
- Pepper Jack - 1,75\$
- Raw Onion, jalapeno - 1\$
- Smoked Tempeh Bacon - 2\$
- American - 1,75\$
- Lettuce - 1\$
- Fresh Avocado - 2\$
- Tomato - 1\$

Shakes

*SOY BASE ICE CREAM, SOY MILK
AND COCONUT WHIPPED CREAM

CHOCOLATE & BANANA - \$10

Soy, coconut based ice cream with vegan chocolate, fresh organic banana and coconut based whipped cream, vegan chocolate chips on top

STRAWBERRY & VANILLA - \$10

Vanilla soy and coconut based ice cream with fresh and freeze dried strawberries, and mixed with some special strawberry jam. #strawberrylover



Desserts

FUN FRIED BANANA - \$12

Breaded banana lightly fried, sprinkled with sesame seeds and sweet coconut milk sauce

APPLE EMPINADA - \$4

Soft crust like empanada on the outside with a warm apple and cinnamon inside are like a hand held warm apple pie. You won't be able to just eat one!

MANGO STICKY RICE - \$12

Purple Sticky rice smothered with fresh mango and sweet coconut milk, sesame seeds on the top

CHURROS - \$9

Cinnamon, flour, sugar, vegan butter. Comes with chocolate sauce

Beverages

- Hibiscus Iced Tea - \$7
- Selzer Water - \$4
- Water - \$3,5
- Thai Ice Tea - \$7
- SODA - \$3,5

