**STARTERS**

Vietnamese Salad Rolls // Rice sticks, mango, lettuce & aromatic herbs with a zesty peanut sauce  **V GF**  9

Brussels Sprouts // Pan seared in a miso maple sake glaze with black sesame seeds  **V GF**  11

Kale Salad // Lacinato kale with dried cranberries, toasted pumpkin seeds and shaved Gran Padano with a maple citrus cider dressing  **GF**  11

Seitan Satay // Grilled seitan in a tamari ginger marinade with scallions and cilantro  **V**  11

Nachos // Guacamole-filled wontons, Cuban black beans, cashew queso and salsa fresca  **V**  9

Caesar // Romaine hearts, kale, shiitake croutons with nori in a miso Caesar dressing  **V GF**  10

Goat Cheese & Fig Wontons // Vermont Creamery chèvre and fig wontons served on baby arugala with Satsuma Oranges, pistachios and maple citrus vinaigrette  13

**MEALS**

Revolution Tacos // grilled sweet potato and oyster mushrooms, with a maple chipotle slaw, guacamole and salsa fresco. Served with cuban black beans and rice  **V GF**  18

Prik King Stirfry // Seasonal farm vegetables and tofu stir fried in a Thai curry coconut sauce served with jasmine brown rice  **V GF**  17

Ravioli // Ask for our nightly special  18

Laksa Noodle Pot // Broccoli, Bok Choy, Carrots and tofu in a spicy flavorful Malaysian coconut broth with wide rice noodles. Garnished with basil, bean sprouts and lime  **V GF**  18

Diablo Tacos // Tempeh smothered in BBQ sauce with peppers, kale, guacamole and salsa fresco. Served with cuban black beans and rice  **V GF**  18

Seitan Picatta // Crispy seitan cutlets sauteed spinach and garlic mashed potatoes in a lemon white wine caper sauce  **V**  18

Pad Thai // Broccoli, cabbage, and tofu stirfried with rice noodles in a Thai sweet and sour sauce. Garnished with peanuts and cilantro  **V GF**  17

THE Burger // Black bean lentil burger with tomato, lettuce, avocado and pickled onions served with sweet potato fries and chili aioli  **V**  14
BEER

ON TAP // Please ask your server for our daily draft selection.

CANS // HeadyTopper & Focal Banger 7

WINE

Please ask your server for our daily selections by the glass.

BUDDLES & ROSE

Naveran Brut Vintage Cava: Spain 32
Hillinger Secco Rosé: Austria 11 (200ml)
Netzl Rosanna Rosé: Austria 32

WHITE

Kvinters Kung Fu Girl Riesling: Washington 30
The Ned Sauvignon Blanc: New Zealand 31
Las Lilas Vinho Verde: Portugal 31
Pizzolato Pinot Grigio: Italy 31
Anton Bauer Gruner Veltliner: Austria 31
Balnea Verdejo: Spain 32
Necotium Pinot Grigio: Italy 33
Devois de Perret Rosé: France 33
Eric Chevelier Chardonnay: France 34
Montinore Pinot Gris: Oregon 34
Brea Central Coast Chardonnay: California 35

RED

La Fortuna Pinot Noir: Chile 29
La Fortuna Malbec: Argentina 30
Paul Autard Côtes du Rhone: France 31
Montepulciano d’Abruzzo: Italy 31
Wagram/Österreich Zweigelt: Austria 34
Ontanon Rioja: Spain 34
Broc Cellars Love Red: California 36
Semaphore 7: Portugal 36
Jalits Blaufränkisch: Austria 38
Anton Bauer Pinot Noir: Austria 40
K-Pot Malbec: France 42

BEVERAGES

Mellifluous Juice Mixtures 5
Maine Root Soda: Ginger Brew, Root Beer, Mexicane Cola 3.5
Saratoga Sparkling Spring Water 3.5 Small 5 Large
Coffee 3 | Tea 3.5
Iced Tea 3.5