



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 arugula 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.

BUBBLES & 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