

# DINNER

# FEATURES

## CHEF'S SPECIALS

VEGAN CHILE CON QUESO \$8  
SERVED WITH CORN TORTILLA CHIPS (CONTAINS NUTS)

THE IMPOSSIBLE BURGER HELPER \$15  
TAVOLA PASTA, BROCCOLI, CAULIFLOUR, VEGAN SMOKED CHEDDAR SAUCE

VEGAN FRITO PIE \$11  
VEGAN CHILI, VEGAN QUESO, CORN CHIPS, PICO DE GALLO (CONTAINS NUTS)

FISH TACOS \$15  
MANGO SALSA, AVOCADO VINAIGRETTE, CABBAGE SLAW,  
PIQUILLO PEPPER AIOLI, SERVED ON CORN TORTILLAS

## DINNER BOWLS

SEAFOOD GUMBO \$16  
GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,  
SIDE OF TOASTED BAGUETTE

BRAISED SHORT RIB \$18  
GARLIC POTATO MASH, SAUTEED GREENS  
TOPPED WITH BEEF DEMI

VEGAN POWER BOWL \$14  
CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,  
LENTILS, TOMATO, CRISPY GARBANZO,  
AVOCADO VINAIGRETTE

VEGGIE PASTA \$14  
TAVOLA PASTA, SEASONAL VEGGIES, PARMESAN,  
COCO-BUTTERNUT KAFFIR LIME SAUCE  
ADD CHICKEN \$2 / ADD SHRIMP \$3

## DINNER PLATES

SERVED WITH 2 DINNER  
SIDES OR A CUP OF SOUP

CHIMICHURRI ROASTED  
CHICKEN \$18

GULF SHRIMP \$16

CATCH OF THE DAY \$21

## DINNER SIDES

SAUTÉED GREENS

VEGGIE MEDLEY

GARLIC MASHED  
POTATOES