



VEGAN FRIENDLY MENU

Cross contamination may occur. We ask that you please communicate any allergies or dietary needs to your server. Taste cannot guarantee that any menu item will be prepared completely free of the allergy in question due to suppliers ingredients that are subject to change.

SALADS

house **GS** **V**
mixed greens, cucumber red onion, & tomatoes
(poppy seed, balsamic) 5

pear & bleu cheese **GS** **V**
mixed greens, fresh pear, crumbled bleu cheese,
sunflower seeds & cracked
black pepper w/ balsamic vinaigrette
*omit cheese 7

goat cheese & beet **GS** **V**
mixed greens, creamy goats cheese, roasted
beets & onions w/ balsamic vinaigrette
*omit cheese 7

SUSHI

eel sauce, pickled ginger, wasabi & soy sauce

avocado roll **GS*** **V**
*add cucumber free of charge 7

crunchy veggie **V**
onions, carrots, kale, with onion crunch and
sesame mayo *omit mayo 9

SMALL PLATES

hummus **GS*** **V**
chef's choice hummus, pita 8

crispy artichokes **V**
pickled artichoke hearts lightly dusted & fried
with a roasted tomato aioli *omit aioli 8

garlic mushrooms **V**
crimini mushrooms, butter, garlic, wine, onion
*omit butter 10

SANDWICHES

portabella **V**
portabella, balsamic marinated red peppers & on-
ions with goat cheese and basil mayo on
ciabatta *omit mayo and cheese 13

beyond burger **V**
beyond meats vegan burger patty, lettuce,
tomato, onion ketchup 14
add mushroom/onions for \$1
*ask your server about our vegan bun options

SIDES

french fries 4 **GS** **V** jalapeno-cilantro rice 4 **GS** **V**
coconut rice with chive oil 4 **GS** **V**

GS *Gluten Sensitive Friendly*
GS* *Gluten Sensitive w/ modifications*

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.