



small plates & martinis

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) 6

goat cheese & beet GS V

mixed greens, creamy goats cheese,
roasted beets & onions
balsamic vinaigrette *omit cheese 8

pear & bleu cheese GS V

mixed greens, fresh pear, crumbled bleu cheese,
sunflower seeds & cracked black pepper,
balsamic vinaigrette *omit cheese 8

SUSHI

eel sauce, pickled ginger, wasabi & soy sauce

avocado roll 8 GS* V

crunchy veggie 10 V

tempura onions, carrots, and kale, with
onion crunch & sesame mayo *omit mayo

SMALL PLATES

hummus GS* V

chef's choice hummus, pita 9

crispy artichokes V

flash-fried pickled artichoke with a
roasted tomato aioli *omit aioli 8

garlic mushrooms V

crimini mushrooms, butter, garlic, wine, onion
grilled ciabatta *omit butter 11

SANDWICHES

portabella V

portabella, balsamic marinated red peppers &
onions with goat cheese and tomato aioli on
ciabatta *omit aioli and cheese 16

beyond burger V

beyond meats vegan burger patty, lettuce,
tomato, onion ketchup 18
add mushroom/onions for \$1

*ask your server about our vegan bun options

SIDES

french fries 5 GS V oven roasted broccoli 5 GS V

coconut rice with chive oil 5 GS V

jalapeno-cilantro rice 5 GS V

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

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.