



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
(balsamic vinaigrette) 7

goat cheese and beet **GS V**

mixed greens, house roasted beets,
red onion, goat cheese, 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

SANDWICHES

portabella **V**

portabella, balsamic marinated red peppers &
onions with goat cheese and tomato aioli on
ciabatta *omit aioli and cheese 17

SIDES

french fries 6 **GS V** oven roasted broccoli 6 **GS V**

coconut rice with chive oil 6 **GS V**

jalapeno-cilantro rice 6 **GS V**

DESSERT

sorbet **GS V**

ask your server about today's flavor 7

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.



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